

BRUNCH
From 11AM
Saturday & Sunday

THIRST QUENCHERS

The Ivy Bloody Mary <i>Wyborowa vodka, homemade spice mix & tomato juice</i>	8.00
Canada Goose Cosmo <i>Grey Goose L'Orange, Cointreau, cranberry, peach bitters & lime</i>	10.75
Ivy Special G&T <i>Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic</i>	8.75
Aperol Spritz <i>Over ice with an orange twist</i>	9.50

Laurent-Perrier Champagne Coupe Stack

serves 6
Choice of Laurent-Perrier Ultra Brut or Laurent-Perrier Cuvée Rosé served at the table in 6 stacked coupe glasses, with rose petals

100.00

SPARKLING 125ml

Crede, Prosecco Superiore, Bisol , Veneto, Italy	8.50
The Ivy Collection Champagne <i>Champagne, France</i>	10.50
Laurent-Perrier, La Cuvée Brut , Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé , Champagne, France	15.95

COOLERS, POWER-UPS & PICK-ME-UPS

Peach & Elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.50
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Mixed Berry Smoothie <i>Strawberry, raspberry, blueberry, banana</i>	4.50
Home-made Ginger Beer <i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	4.75
Power up <i>Wheatgrass, pineapple, papaya, orange</i>	4.95
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Strawberries & Cream Soda <i>A blend of strawberry, fruits & vanilla with soda</i>	5.95

TEA & COFFEE

Breakfast blend, Afternoon tea blend, Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Pot of coffee and cream	3.75
Hot chocolate <i>milk / mint / white</i>	4.25
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Coffee tonic <i>Fever-Tree Mediterranean tonic, espresso, lemon twist</i>	4.50
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00
Salted caramel espresso martini	8.00

Spiced green olives 3.50
Gordal olives with chilli, coriander and lemon

Salted smoked almonds 3.25
Hickory smoked and lightly spiced

White onion soup 6.50
Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons

Truffled orzo pasta 8.25
Baked truffle pasta with sautéed girolle mushrooms

Tuna carpaccio 9.95
Yellowfin tuna with ponzu dressing, avocado purée, toasted sesame and coriander shoots

Roasted foie gras 15.95
Baked Braeburn apples, toasted brioche, tamarind glaze and red amaranth

Eggs Benedict and chips 11.50
Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips

Eggs Royale and chips 12.25
Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips

Avocado and spinach Benedict, chips 10.95
Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips

Monkfish and prawn curry 18.50
Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps

Chicken Milanese 16.95
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

The Ivy hamburger 14.75
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.50

Roast salmon fillet 19.95
Tenderstem broccoli, smoked almonds and a caviar and herb sauce on the side

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75
San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Peas, sugar snaps and baby shoots	3.25

Salt-crusted sourdough bread 4.25
With salted butter

Apple and Stilton salad 7.50
Soft Stilton cheese with golden raisins, caramelised hazelnuts, celery and Belgian endive

Oak smoked salmon 9.75
Smoked salmon, black pepper and lemon with dark rye bread

Burrata di bufala 9.95
San Marzanino tomatoes with Nocellara olives, sourdough croutons, pesto and baby basil

Smoked salmon and crab 11.75
Oak smoked salmon, crab and dill cream with dark rye bread

Steak sandwich "French dip" 13.95
Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips

HLT open sandwich 9.95
Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise

Truffle chicken sandwich and chips 11.95
Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad

Hot buttermilk pancakes 8.95
Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce

MAINS

Sirloin 8oz/227g 21.95
Flavourful, mature, grass-fed English

Rib-eye 12oz/340g 27.95
Dry aged English rib-eye (on the bone)

Steak tartare 21.50
Hand-chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

Chicken bourguignon 16.50
Flat-iron chicken with crispy skin, creamed potato and bacon lardons

Miso-coated chicken breast 14.75
Grilled chicken with a salad of herbs, apples, grapes, pomegranate and a tarragon yoghurt sauce on the side

SIDES

Truffle and Parmesan chips	4.75
Thick cut chips	3.95
Jasmine rice	3.50
Tenderstem broccoli, lemon oil and sea salt	3.75
Olive oil mashed potato	3.50
Green beans and roasted almonds	3.75
Herbed green salad	3.25

Zucchini fritti 5.75
Crispy courgette fries with lemon, chilli and mint yoghurt

Truffle arancini 5.50
Fried Arborio rice balls with truffle cheese

Steak tartare 9.50
Hand-chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Lobster and prawn cocktail 14.95
Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce

Crispy duck salad 9.25
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

Lobster linguine

Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion

29.50

Whole Dover sole

Beurre noisette, lemon, capers and parsley

37.00

Grilled tuna loin

Salad of artichoke, tomato, green beans, Provençal olives and basil sauce

18.95

Fish & chips

Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

14.50

SAUCES

Béarnaise	2.75
Green peppercorn	2.75
Red wine and rosemary	2.75
Hollandaise	2.75

DESSERTS

Crème brûlée 6.75
Classic set vanilla custard with a caramelised sugar crust

Passion fruit baked Alaska 7.95
Crispy meringue shell with a passion fruit parfait centre

Apple tart fine 7.95
Baked apple tart with vanilla ice cream and Calvados flambé

Chocolate bombe 8.50
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Blackberry ice cream sundae 7.95
Vanilla ice cream with meringue, roasted hazelnuts, blackberry mousse, shortbread and a warm blackberry sauce

Rum baba 8.25
Plantation rum soaked sponge with Chantilly cream and raspberries

Cappuccino cake 7.75
Warm chocolate cake, milk mousse and coffee sauce

Ice creams and sorbets 6.00
Selection of dairy ice creams and fruit sorbets

Frozen berries 7.50
Mixed berries with yoghurt sorbet, warm white chocolate sauce

Selection of three cheeses 12.95
Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, olive croutons, rye crackers

Mini chocolate truffles 3.50
With a liquid salted caramel centre

3PM – 5PM

CREAM TEA

7.95
Freshly baked fruited scones, Dorset clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

AFTERNOON TEA

18.95
SAVOURIES
Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich

Smoked salmon on dark rye style bread with cream cheese and chives

SWEET
Warm fruited scones with Dorset clotted cream and strawberry preserve

Raspberry cheesecake

Chocolate and salted caramel mousse
Crème brûlée doughnut
Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA
26.50

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

A discretionary optional service charge of 12.5% will be added to your bill. Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.