

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

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 and rose petals

100.00

THIRST QUENCHERS

Peach Bellini <i>Peach pulp & Prosecco</i>	8.50
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

COCKTAILS

The Ivy Royale flute <i>Plymouth Sloe Gin, hibiscus & rose topped with Ivy Champagne</i>	10.75
Classic Champagne Cocktail flute <i>Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters</i>	11.50
Plum Tree coupe <i>Naked Grouse, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters</i>	9.50
Whiskey Sour rocks <i>Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters</i>	9.75
Canada Goose Cosmo coupe <i>Grey Goose A l'Orange, Cointreau, cranberry, peach bitters & lime</i>	10.75
Honeysuckle Daquiri coupe <i>Havana 3yr old rum, honey, orange juice & lemon juice. Finished with edible flowers & mint</i>	8.75

COOLERS & JUICES

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
Power up <i>Wheatgrass, pineapple, papaya, orange</i>	4.95
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Home-made Ginger Beer <i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	4.75
Strawberries & Cream Soda <i>A blend of strawberry, fruits & vanilla with soda</i>	5.95

BREAKFAST

BRUNCH

Until 11:30AM

(11AM Saturday & Sunday)

From 11AM

Saturday & Sunday

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.

ALL DAY MENU

FROM 11:30AM

Raw yellowtail tuna 4 pieces 5.95 <i>Wasabi, sesame and avocado</i>	Truffle arancini 5.50 <i>Fried Arborio rice balls with truffle cheese</i>	Spiced green olives 3.50 <i>Gordal olives with chilli, coriander and lemon</i>
Salted smoked almonds 3.25 <i>Hickory smoked and lightly spiced</i>		

STARTERS

White onion soup 6.50 <i>Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons</i>	Steak tartare 9.50 <i>Hand-chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	Roasted foie gras 15.95 <i>Baked Braeburn apples, toasted brioche, tamarind glaze and red amaranth</i>
Tuna carpaccio 9.95 <i>Yellowfin tuna with ponzu dressing, avocado purée, toasted sesame and coriander shoots</i>	Roasted scallops 13.75 <i>Grilled chorizo and ras el hanout roasted butternut squash</i>	Oak smoked salmon 9.75 <i>Smoked salmon, black pepper and lemon with dark rye bread</i>
Apple and Stilton salad 7.50 <i>Soft Stilton cheese with golden raisins, caramelised hazelnuts, celery and Belgian endive</i>	Crispy duck salad 9.25 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger</i>	Tempura prawns 10.95 <i>Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce</i>
Burrata di bufala 9.95 <i>San Marzanino tomatoes with Nocellara olives, sourdough croutons, pesto and baby basil</i>	Raw market salad 7.75 <i>Thinly shaved market vegetables with avocado houmous, maple and wholegrain mustard dressing</i>	Lobster and prawn cocktail 14.95 <i>Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce</i>
Smoked salmon and crab 11.75 <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>		Truffled orzo pasta 8.25 <i>Baked truffle pasta with sautéed girolle mushrooms</i>

FISH & SEAFOOD

Roast salmon fillet 19.95 <i>Tenderstem broccoli, smoked almonds and a caviar and herb sauce on the side</i>	Salmon and smoked haddock fish cake 14.75 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>	Grilled tuna loin 18.95 <i>Salad of artichoke, tomato, green beans, Provençal olives and basil sauce</i>
Lobster linguine 29.50 <i>Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion</i>	Whole Dover sole 37.00 <i>Beurre noisette, lemon, capers and parsley</i>	Fish & chips 14.50 <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>
Whole baked sea bass 19.95 <i>Baby plum tomatoes, fennel, Nocellara olives and a caper and shallot dressing</i>		Blackened cod fillet 17.95 <i>Baked in a banana leaf with citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>

Simply grilled fish MP
Sourced daily

STEAKS

The Ivy shepherd's pie 13.95 <i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>	Rib-eye 12oz/340g 27.95 <i>Dry aged English rib-eye (on the bone)</i>	Slow-cooked lamb shoulder 18.95 <i>Herb crust, creamed potato, carrots, swede and a rosemary sauce</i>
The Ivy hamburger 14.75 <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips. Add West Country Cheddar 1.50</i>	Fillet 7oz/198g 29.50 <i>Succulent, prime centre cut, grass-fed</i>	Miso-coated chicken breast 14.75 <i>Grilled chicken with a salad of herbs, apples, grapes, pomegranate and a tarragon yoghurt sauce on the side</i>
Chicken Milanese 16.95 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	Sirloin 8oz/227g 21.95 <i>Flavourful, mature, grass-fed English</i>	Roasted butternut squash with grains 13.75 <i>Buckwheat, chickpeas, pumpkin seeds and pomegranate with crumbled bean curd, harissa sauce and coriander dressing</i>
Chargrilled halloumi with Padrón peppers 13.95 <i>Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce</i>	Steak tartare 21.50 <i>Hand-chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>	

SAUCES

Green peppercorn Hollandaise Béarnaise Red wine and rosemary 2.75

Market special MP of the day

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 3.75	Thick cut chips 3.95	Herbed green salad 3.25
San Marzanino tomato and basil salad with Pedro Ximenez dressing 3.95	Truffle and Parmesan chips 4.75	Creamed spinach, toasted pine nuts and grated Parmesan 3.95
Peas, sugar snaps and baby shoots 3.25	Olive oil mashed potato 3.50	Tenderstem broccoli, lemon oil and sea salt 3.75
	Jasmine rice 3.50	
	Green beans and roasted almonds 3.75	

SANDWICHES

11:30AM - 5PM

HLT open sandwich 9.95 <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>	
The Ivy hamburger 14.75 <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips. Add West Country Cheddar 1.50</i>	
Smoked salmon and crab open sandwich 12.50 <i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i>	
Steak sandwich "French dip" 13.95 <i>Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips</i>	
Truffle chicken sandwich and chips 11.95 <i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>	

AFTERNOON MENU

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

Passion fruit baked Alaska 7.95 <i>Crispy meringue shell with a passion fruit parfait centre</i>	
Apple tart fine 7.95 <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	
Crème brûlée 6.75 <i>Classic set vanilla custard with a caramelised sugar crust</i>	
Chocolate bombe 8.50 <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	
Selection of three cheeses 12.95 <i>Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, olive croutons, rye crackers</i>	
Mini chocolate truffles 3.50 <i>With a liquid salted caramel centre</i>	