

SPARKLING

125ml

- Crede, Prosecco Superiore, Bisol, Veneto, Italy 8.50
- The Ivy Collection Champagne 10.50
Champagne, France
- 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, with rose petals

100.00

THIRST QUENCHERS

- Peach Bellini 8.50
Peach pulp & Prosecco
- Ivy Special G&T 8.75
Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic
- Aperol Spritz 9.50
Over ice with an orange twist

COCKTAILS

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

COOLERS & JUICES

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

BREAKFAST

BRUNCH

Until 11:30AM
Monday - Friday

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
Wasabi, sesame and avocado
- Salted smoked almonds 3.25
Hickory smoked and lightly spiced
- Truffle arancini 5.50
Fried Arborio rice balls with truffle cheese
- Spiced green olives 3.50
Gordal olives with chilli, coriander and lemon

STARTERS

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

FISH & SEAFOOD

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

Simply grilled fish MP
Sourced daily

STEAKS

- Rib-eye 12oz/340g 27.95
Dry aged English rib-eye (on the bone)
- Fillet 7oz/198g 29.50
Succulent, prime centre cut, grass-fed
- Sirloin 8oz/227g 21.95
Flavourful, mature, grass-fed English
- Steak tartare 21.50
Hand-chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips
- Slow-cooked lamb shoulder 18.95
Herb crust, creamed potato, carrots, swede and a rosemary sauce
- Miso-coated chicken breast 14.75
Grilled chicken with a salad of herbs, apples, grapes, pomegranate and a tarragon yoghurt sauce on the side
- Roasted butternut squash with grains 13.75
Buckwheat, chickpeas, pumpkin seeds and pomegranate with crumbled bean curd, harissa sauce and coriander dressing

SAUCES

- Green peppercorn 2.75
- Hollandaise 2.75
- Béarnaise 2.75
- 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
- San Marzanino tomato and basil salad with Pedro Ximenez dressing 3.95
- Peas, sugar snaps and baby shoots 3.25
- Thick cut chips 3.95
- Truffle and Parmesan chips 4.75
- Olive oil mashed potato 3.50
- Jasmine rice 3.50
- Green beans and roasted almonds 3.75
- Herbed green salad 3.25
- Creamed spinach, toasted pine nuts and grated Parmesan 3.95
- Tenderstem broccoli, lemon oil and sea salt 3.75

SANDWICHES

11:30AM - 5PM

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

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
Crispy meringue shell with a passion fruit parfait centre
- Apple tart fine 7.95
Baked apple tart with vanilla ice cream and Calvados flambé
- Crème brûlée 6.75
Classic set vanilla custard with a caramelised sugar crust
- Chocolate bombe 8.50
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel 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