

## SPARKLING

	<i>125ml</i>
<b>Crede, Prosecco, Superior, BisoI</b> , Veneto, Italy	8.75
<b>The Ivy Collection Champagne</b> , Champagne, France	10.95
<b>Veuve Clicquot Yellow Label</b> , Champagne, France	13.95
<b>Nyetimber Classic Cuvée</b> , West Sussex, England	14.25
<b>Veuve Clicquot Rosé</b> , Champagne, France	16.50

## THIRST QUENCHERS

<b>The Ivy Royale</b> Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth, topped with The Ivy Collection Champagne	10.75
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.95
<b>Peach Bellini</b> Peach pulp and Prosecco	8.95
<b>Virgin Spritz</b> Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	5.95
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.75
<b>Ruby Grapefruit Spritz</b> Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
<b>White Port &amp; Tonic</b> Light and floral Grahams Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist	8.50

## GIN & TONIC SELECTION

<b>The Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.95
<b>Pink Raspberry G&amp;T</b> Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	10.75
<b>Seville G&amp;T</b> Tanqueray Flor de Seville Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.95
<b>Rhubarb &amp; Raspberry</b> G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
<b>Deep Red G&amp;T</b> Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic	12.00
<b>Pomme Épicée</b> Copperhead Gin, 30&40 Double Jus Apple Cider Liqueur, cinnamon and Fever-Tree Naturally Light Tonic	11.50

*All day dining. Every day.*

**OPEN FOR BREAKFAST**

Until 11:30am Monday - Friday

### ALL DAY MENU

Served from 11.30am  
Monday - Friday  
From 4pm Saturday - Sunday

### BRUNCH MENU

Served from 11am  
Saturday - Sunday

*Please note we will be closed on 25th December only.*



## ALL DAY MENU

<b>Truffle arancini</b> Fried Arborio rice balls with truffle cheese	5.95	<b>Spiced green olives</b> Gordal olives with chilli, coriander and lemon	3.50	<b>Salted smoked almonds</b> Hickory smoked and lightly spiced	3.25	<b>Zucchini fritti</b> Crispy courgette fries with lemon, chilli and mint yoghurt	5.95	<b>Salt-crusted sourdough bread</b> With salted butter	4.75
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## STARTERS

<b>Roast pumpkin soup – 6.95</b> Creamed pumpkin with truffle ricotta, pine nuts and crispy sage	6.95	<b>Truffled wild mushrooms – 8.95</b> Potato rösti, creamed mushroom, fried quail's egg and grated truffle	8.95	<b>Jackfruit and peanut bang bang salad – 8.50</b> Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander	8.50	<b>Steak tartare – 9.95</b> Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	9.95
<b>Yellowfin tuna carpaccio – 10.95</b> Cucumber, baby basil with an apple, jalapeño and avocado sauce	10.95	<b>The Ivy Cure smoked salmon – 10.75</b> Black pepper, lemon, and dark rye bread	10.75	<b>Stracciatella di bufala – 11.95</b> Crispy artichokes, pear and truffle honey	11.95	<b>Duck liver parfait – 8.50</b> Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	8.50
<b>Crispy duck salad – 9.50</b> Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	9.50	<b>The Ivy Cure smoked salmon and crab – 13.75</b> A quenelle of crab and dill cream, lemon, dark rye bread	13.75	<b>Shellfish cocktail – 14.95</b> Lobster, prawn, crab and brown shrimps with avocado, cherry tomatoes, Marie Rose sauce	14.95	<b>Seared Atlantic scallops – 13.75</b> Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb	13.75
<b>Lobster risotto – 13.95</b> Samphire, basil, Arborio rice, finished with a shellfish foam	13.95	<b>Tempura prawns – 11.95</b> Crunchy fried Nobashi prawns with pickled mooli, cucumber, edamame and a matcha tea sauce	11.95				

## MAINS

<b>The Ivy shepherd's pie – 14.95</b> Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash and a truffle sauce	14.95	<b>Salmon and smoked haddock fish cake – 15.50</b> Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	15.50	<b>Roast butternut squash with grains – 14.25</b> Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing	14.25	<b>Fish &amp; chips – 16.50</b> Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	16.50
<b>Roasted half chicken – 17.50</b> Off the bone with crispy skin, smoked aubergine purée, tomatoes, peppers and a Moroccan sauce	17.50	<b>Keralan sweet potato curry – 15.50</b> Choy sum, broccoli, coriander and coconut with steamed jasmine rice	15.50	<b>Roast fillet of salmon – 17.50</b> Sprouting broccoli, Champagne and caper cream sauce	17.50	<b>Chicken Milanese – 18.50</b> Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	18.50

### MARKET SPECIAL MP

*Of the day*

<b>Miso black cod fillet – 29.50</b> Baked black cod, hoba leaf, pickled fennel and a miso sauce	29.50
<b>The Ivy vegetarian shepherd's pie – 14.95</b> Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce	14.95

<b>Aromatic duck curry – 18.95</b> Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice	18.95
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<b>Iberico pork – 22.95</b> Roasted pork cutlet with cep butter, creamed potato, baked apple and Calvados cream sauce	22.95
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## STEAKS

<b>Sirloin 8oz/227g – 24.95</b> 21 day Himalayan Salt Wall dry-aged	24.95
<b>Fillet of beef 7oz/198g – 29.95</b> Succulent, prime centre cut, grass-fed	29.95
<b>Rib-eye on the bone 12oz/340g – 32.95</b> 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	32.95
<b>Steak tartare – 21.75</b> Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	21.75

## SAUCES

<i>Béarnaise • Green peppercorn • Hollandaise • Wild mushroom – 3.50 each</i>
<i>Truffle red wine jus – 4.50</i>
<i>Lobster &amp; herb butter – 7.95</i>

## SIDES

<b>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</b>	4.50	<b>Truffle and Parmesan chips</b>	5.50	<b>Creamed wild mushrooms with truffle, artichokes and grated Parmesan</b>	4.95
<b>San Marzanino tomato and basil salad with Pedro Ximénez dressing</b>	3.95	<b>Green beans and roasted almonds</b>	3.95	<b>Extra virgin olive oil mashed potato</b>	3.95
<b>Peas, sugar snaps and baby shoots</b>	3.50	<b>Jasmine rice with toasted sesame</b>	3.50	<b>Green leaf salad with mixed herbs</b>	3.50
				<b>Thick cut chips</b>	4.25

## SANDWICHES

*Available until 5pm*

<b>Halloumi open sandwich</b> Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	12.95
<b>Shellfish open sandwich</b> Prawn, lobster, crab and brown shrimps with avocado and Marie Rose sauce	17.50
<b>Roast beef sandwich</b> Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	16.95
<b>The Ivy hamburger</b> Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips	15.50

*Add West Country Cheddar - 1.95*

## AFTERNOON TEA

*3pm – 5pm*

### Cream Tea – 7.95

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

### Afternoon Tea – 21.50

*Savouries*

Truffled chicken brioche roll  
Marinated cucumber and dill finger sandwich on basil bread  
Lobster and prawn on beetroot bread

*Sweet*

Warm fruit scones with Dorset clotted cream and strawberry preserve  
Raspberry Tarte Tropézienne  
Potted chocolate and caramel  
Blackberry and Champagne trifle  
*Includes a choice of teas, infusions or coffees*

### Champagne Afternoon Tea – 29.95

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

## GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online  
ivycollection.com

*Vegetarian and vegan menu available on request.*

**Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.**