

SPARKLING

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

THIRST QUENCHERS

The Ivy Royale 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
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.95
Peach Bellini Peach pulp and Prosecco	8.95
Virgin Spritz Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	5.95
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.75
Ruby Grapefruit Spritz Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
White Port & Tonic 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

The Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.95
Pink Raspberry G&T Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	10.75
Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.95
Rhubarb & Raspberry G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
Deep Red G&T Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic	12.00
Pomme Épicée 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.



BRUNCH MENU

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

STARTERS

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

MAINS

Eggs Benedict and chips – 11.95 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	Roast beef sandwich – 16.95 Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	Eggs Royale and chips – 13.95 The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips	Salmon and smoked haddock fish cake – 15.50 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
Lobster Benedict – 25.95 Lobster, spinach and two poached hen's eggs on toasted muffins with hollandaise and thick cut chips	Avocado Benedict – 11.50 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips	Hot buttermilk pancakes – 9.25 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	Roast fillet of salmon – 17.50 Sprouting broccoli, Champagne and caper cream sauce

MARKET SPECIAL MP

Of the day

Miso black cod fillet – 29.50 Baked black cod, hoba leaf, pickled fennel and a miso sauce	The Ivy shepherd's pie – 14.95 Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash and a truffle sauce	Aromatic duck curry – 18.95 Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice	Chicken Milanese – 18.50 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
---	---	--	--

Keralan sweet potato curry – 15.50 Choy sum, broccoli, coriander and coconut with steamed jasmine rice
--

STEAKS

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

SAUCES

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

Fish & chips – 16.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	Roasted half chicken – 17.50 Off the bone with crispy skin, smoked aubergine purée, tomatoes, peppers and a Moroccan sauce
--	--

SIDES

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

THE IVY AFTERNOON TEA

Served daily, 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 The Ivy Champagne

Includes a choice of teas, infusions or coffees

SIMPLY GRILLED FISH MP

Sourced daily

Turbot meunière – 34.95 Whole turbot, beurre noisette, lemon, caper and parsley	Lobster linguine – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	The Ivy hamburger – 15.50 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Roast butternut squash with grains – 14.25 Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing	Add West Country Cheddar – 1.95	

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.

MAINS

Eggs Benedict and chips – 11.95

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

Lobster Benedict – 25.95

Lobster, spinach and two poached hen's eggs on toasted muffins with hollandaise and thick cut chips

MARKET SPECIAL MP

Of the day

Miso black cod fillet – 29.50

Baked black cod, hoba leaf, pickled fennel and a miso sauce

The Ivy shepherd's pie – 14.95

Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash and a truffle sauce

Aromatic duck curry – 18.95

Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice

Chicken Milanese – 17.95

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

Keralan sweet potato curry – 15.50

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

Roast beef sandwich – 16.95

Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips

Avocado Benedict – 11.50

Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips

Eggs Royale and chips – 13.95

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

Hot buttermilk pancakes – 9.25

Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce

Salmon and smoked haddock fish cake – 14.95

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Roast fillet of salmon – 16.95

Sprouting broccoli, Champagne and caper cream sauce

STEAKS

Sirloin 8oz/227g – 24.95

21 day Himalayan Salt Wall dry-aged

Rib-eye on the bone 12oz/340g – 32.95

21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak

Steak tartare – 21.75

Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle

3.50 each

Fish & chips – 16.50

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

Roasted half chicken – 17.50

Off the bone with crispy skin, smoked aubergine purée, tomatoes, peppers and a Moroccan sauce

SIMPLY GRILLED FISH MP

Sourced daily

Turbot on the bone – 34.95

Beurre noisette with lemon, caper and parsley

Lobster linguine – 29.50

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

The Ivy hamburger – 14.95

Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips

Add West Country Cheddar - 1.95

Roast butternut squash with grains – 14.25

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing