

SPARKLING

	<i>125ml</i>
Crede, Prosecco, Superior, Bisol, Veneto, Italy	8.95
The Ivy Collection Champagne, Champagne, France	10.95
Veuve Clicquot Yellow Label, Champagne, France	13.95
Veuve Clicquot Rosé, Champagne, France	16.50

THIRST QUENCHERS

The Ivy Royale Our signature take on a classic Kir Royale cocktail	11.50
Passionate Spritz A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka & Prosecco	9.95
Glowing Monkey Monkey 47 Schwarzwald Dry Gin served with MEDA Glow Elderflower & lime CBD infused botanical mixer	10.50
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.75
The Ivy VLS Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	9.75
Aromatic Spritz Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	9.95
Cranberry Elixir Absolut Elyx Vodka mixed with MEDA Boost a cranberry and lime based mixer with CBD, echinacea & aronia berry	9.75

GIN & TONIC SELECTION

The Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	10.25
Pink Raspberry G&T Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	10.95
Sicilian G&T Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	10.75
Rhubarb & Raspberry G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
Hemingway G&T Flavours inspired by a classic Hemingway Daiquiri cocktail using Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	10.50
Black Forest G&T Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	12.75

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

ALL DAY MENU

Truffle arancini Fried Arborio rice balls with truffle cheese	Spiced green olives Gordal olives with chilli, coriander and lemon	Salted smoked almonds Hickory smoked and lightly spiced	Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt	Salt-crusted sourdough bread With salted butter
5.95	3.75	3.50	6.50	4.50

STARTERS

White onion soup – 7.50 Cep tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage	The Ivy Cure smoked salmon – 10.95 Black pepper, lemon, and dark rye bread	Jackfruit and peanut bang salad – 8.50 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander	Duck liver parfait – 8.95 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche
Prawn cocktail – 11.75 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Steak tartare – 10.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Seared Atlantic scallops – 12.95 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura	Yellowfin tuna carpaccio – 10.95 Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna
Tempura prawns with salt and pepper squid – 10.95 Crunchy fried prawns, wasabi miso sauce, Sriracha	Beetroot carpaccio – 8.50 Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts	Crispy duck salad – 10.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Buffalo mozzarella – 9.50 Sun-dried peppers, San Marzanino tomatoes, black olives, green pesto and pine nuts

MAINS

The Ivy shepherd's pie – 14.95 Slow-braised lamb leg with beef, red wine sauce, Wookey Hole Cheddar potato mash	Grilled chicken salad – 16.50 Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce	Chargrilled halloumi – 13.95 Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh	Chicken Milanese – 17.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
---	--	--	--

STEAKS

Sirloin 8oz/227g – 26.95
21 day Himalayan Salt Wall dry-aged, UK

Fillet of beef 7oz/198g – 32.00
Succulent, prime centre cut, grass-fed

Rib-eye on the bone 12oz/340g – 32.50
21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak

Minute steak – 16.95
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

Steak tartare – 19.75
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

SAUCES

• Béarnaise • Green peppercorn • Hollandaise • Red wine sauce
2.95 each

DAILY MARKET SPECIALS

San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Sprouting broccoli, lemon oil and sea salt	4.50	Extra virgin olive oil mashed potato	3.95
Peas, sugar snaps and baby shoots	3.75	Green beans and roasted almonds	4.25	Green leaf salad with mixed herbs	3.50
Truffle and Parmesan chips	4.95	Jasmine rice with toasted coconut and coriander	3.50	Thick cut chips	3.95
		Truffle mashed potato	4.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50

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.

DESSERTS

Crème brûlée Classic set vanilla custard with a caramelised sugar crust	8.00
Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	9.50
Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	9.50
Rum baba Plantation rum soaked sponge with Chantilly cream and raspberries	8.50
Tiramisu Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder	8.75
Fig and pistachio feuilleté Hazelnut financier and crispy pastry top with yoghurt sorbet and cream	9.50
Frozen berries Mixed berries with yoghurt sorbet and warm white chocolate sauce	7.50
Ice creams and sorbets Selection of dairy ice creams and fruit sorbets	6.00
Mini chocolate truffles With a liquid salted caramel centre	3.95
Selection of cheeses Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers	10.95

DESSERT WINES

(100ml glass)

Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	6.75
Maury, Lafage, Languedoc, France, 2017	7.00
Ruby Port, Warre's, LBV, Douro, Portugal	7.25
10yr Tawny Port, Quinta do Vallado, Douro, Portugal	8.00
Sauternes, Clos l'Abbeille, Bordeaux, France	8.50
Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain	11.50
Royal Tokaji, Gold Label, Tokaji, Hungary	16.00

AFTER DINNER DRINKS

The Ivy Irish Coffee Made with Jameson Caskmates, Stout Edition for additional complex notes	9.75
Salted Caramel Espresso Martini A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	10.50
Hazelnut Alexander Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg	9.50
Godfather A simple yet delicious classic, perfect as a digestif. Chivas Regal 12 Year Old Scotch stirred with Saliza Amaretto and served on the rocks	8.50
Vanilla Shakerato Espresso shaken with vanilla syrup, served in a martini glass	4.50