

**SPARKLING**

	<i>125ML</i>
CREDE, PROSECCO SUPERIORE, <i>Bisol, Veneto, Italy</i>	8.95
THE IVY COLLECTION CHAMPAGNE, <i>Champagne, France</i>	12.50
VEUVE CLICQUOT YELLOW LABEL, <i>Champagne, France</i>	13.95
VEUVE CLICQUOT ROSÉ, <i>Champagne, France</i>	16.50

**THIRST QUENCHERS**

<b>THE IVY ROYALE</b>	12.50
Our signature take on a classic Kir Royale cocktail	
<b>AROMATIC SPRITZ</b>	9.95
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	
<b>GLOWING MONKEY</b>	10.50
Monkey 47 Schwarzwald Dry Gin served with MEDA Glow Elderflower & Lime CBD-infused botanical mixer	
<b>APEROL SPRITZ</b>	9.75
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>THE IVY VLS</b>	9.75
Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
<b>CRANBERRY ELIXIR</b>	9.75
Absolut Elyx Vodka served with MEDA Boost Cranberry & Lime CBD-infused mixer, with echinacea and aronia berry	
<b>PASSIONATE SPRITZ</b>	10.95
A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	

**GIN & TONIC SELECTION**

<b>THE IVY SPECIAL G&amp;T</b>	10.95
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
<b>PINK RASPBERRY G&amp;T</b>	10.95
Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	
<b>SICILIAN G&amp;T</b>	10.75
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
<b>RHUBARB &amp; RASPBERRY G&amp;G</b>	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>HEMINGWAY G&amp;T</b>	10.50
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	
<b>BLACK FOREST G&amp;T</b>	12.75
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	

**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](http://ivycollection.com)

**ALL DAY MENU**

<b>SPICED GREEN OLIVES</b> 3.75 Gordal olives with chilli, coriander and lemon	<b>TRUFFLE ARANCINI</b> 5.95 Fried Arborio rice balls with truffle cheese	<b>SALT-CRUSTED SOURDOUGH BREAD</b> 4.50 With salted butter	<b>SALTED SMOKED ALMONDS</b> 3.50 Hickory smoked and lightly spiced	<b>ZUCCHINI FRITTI</b> 6.50 Crispy courgette fries with lemon, chilli and mint yoghurt
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**STARTERS**

<b>ROAST PUMPKIN SOUP</b> 6.95 Creamed pumpkin with truffle ricotta, pine nuts and crispy sage	<b>THE IVY CURE SMOKED SALMON</b> 10.95 Black pepper, lemon, and dark rye bread	<b>TWICE-BAKED CHEESE SOUFFLÉ</b> 9.25 Gratinated mature Cheddar, Gouda and Edam cheese soufflé with cream sauce and grated black truffle	<b>PRAWN COCKTAIL</b> 11.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
<b>CRISPY DUCK SALAD</b> 9.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	<b>STEAK TARTARE</b> 9.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	<b>SEARED ATLANTIC SCALLOPS</b> 12.95 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura	<b>YELLOWFIN TUNA CARPACCIO</b> 10.95 Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna
<b>TEMPURA PRAWNS WITH SALT AND PEPPER SQUID</b> 10.95 Crunchy fried prawns, wasabi miso sauce, Sriracha	<b>LAVERSTOKE PARK FARM BUFFALO MOZZARELLA</b> 9.95 Crispy artichokes, pear and truffle honey	<b>DUCK LIVER PARFAIT</b> 8.95 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	<b>BEETROOT CARPACCIO</b> 8.50 Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts

**MAINS**

<b>AROMATIC DUCK CURRY</b> 18.95 Coconut-based Kerala sauce with chilli, choy sum, sweet potato and jasmine rice	<b>LOBSTER LINGUINE</b> 33.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	<b>SOLE MEUNIÈRE</b> 22.95 Whole lemon sole, beurre noisette, lemon, caper and parsley
<b>ROAST BUTTERNUT SQUASH WITH GRAINS</b> 13.95 Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing	<b>KERALAN SWEET POTATO CURRY</b> 15.95 Choy sum, broccoli, coriander and coconut with steamed jasmine rice	<b>BLACKENED COD FILLET</b> 19.50 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

**THE IVY CLASSICS**

<b>CHICKEN MILANESE</b> 17.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	<b>FISH &amp; CHIPS</b> 14.75 Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce	<b>THE IVY SHEPHERD'S PIE</b> 14.50 Slow braised lamb leg and beef, red wine sauce, Cheddar potato mash	<b>STEAK TARTARE</b> 19.75 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	<b>SALMON AND SMOKED HADDOCK FISH CAKE</b> 14.25 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
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**ROASTS & GRILL**

<b>THE IVY HAMBURGER</b> 14.50 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips Add West Country Cheddar - 1.95 Add pancetta - 2.75	<b>FILLET OF BEEF</b> 7oz/198g 29.95 Succulent, prime centre cut, grass-fed	<b>ROAST FILLET OF SALMON</b> 17.95 Cracked durum wheat, avocado houmous, sesame, pomegranate, golden raisins, chimichurri and a herb mayonnaise sauce
<b>ROAST CHICKEN</b> 16.95 Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket	<b>VEAL RIB-EYE</b> 25.95 Grilled veal steak with pommes aligot, crispy prosciutto, tomato and red pepper, sage leaves, red wine sauce	<b>MINUTE STEAK</b> 16.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
	<b>CÔTE DE BOEUF</b> 12oz/340g 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	<b>SIRLOIN</b> 8oz/227g 25.95 21 day Himalayan Salt Wall dry-aged

**SAUCES - 2.95 each** Béarnaise | Green peppercorn | Hollandaise | Red wine sauce | Wild mushroom

**SIDES**

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	Thick cut chips 4.25
Truffle and Parmesan chips 5.50	Jasmine rice with toasted coconut and coriander 3.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 4.50
Green leaf salad with mixed herbs 3.75	Truffle mashed potato 4.95	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan 4.25

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.

**SEASONAL SPECIALS**

**COCKTAILS**

<b>ROYAL ENGLISH MULE</b> 12.50 Ramsbury Single Estate English Vodka, ginger liqueur & lime juice topped with Fitz English Sparkling Wine
<b>MOUNTAIN PEACH</b> 10.95 Villa Ascenti Rosa Gin and RinQuinQuin peach liqueur shaken with peach purée, egg white and lemon juice
<b>ANGELIC AMARETTI SOUR</b> 6.95 Lyre's Non-alcoholic Amaretti shaken with lemon, egg white & sugar

**WINE**

	<i>125ML</i>	<i>175ML BOTTLE</i>
<b>FITZ NV</b> , <i>West Sussex, England</i>	9.95	57
Light bodied, crisp, fruity and fresh sparkling white wine from West Sussex		
<b>CINSAULT, CABERNET SAUVIGNON, SYRAH, DOMAINE WARDY</b> , <i>Bekaa Valley, Lebanon</i>	8.50	11.50 48
Fruity red with aromatic red berry notes and hints of pine and lavender		

**SPECIALS**

<b>STARTER</b>	<b>ASIAN</b>
<b>SAUTÉED PRAWNS</b> 9.95 Thai red curry and pak choi	<b>MISO-GLAZED CHICKEN SALAD</b> 14.95 Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon yoghurt sauce
<b>SEASONAL SHEPHERD'S PIE</b>	<b>LIGHT</b>
<b>GAMEKEEPER'S PIE</b> 18.50 Selected wild game, beef and lamb with swede and potato mash	<b>CHARGRILLED HALLOUMI</b> 14.95 Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh
<b>MEAT</b>	<b>DESSERT</b>
<b>ROASTED LAMB RUMP</b> 23.50 Butter beans, red peppers, sun-dried tomatoes, fried artichoke and pesto with red wine sauce	<b>CHERRY CHEESECAKE</b> 8.50 Vanilla cheesecake with clotted cream cherry ripple ice cream and cherry sauce
<b>FISH</b>	
<b>THE IVY FISH PIE</b> 22.95 Lobster, salmon, scallop, prawn with spinach and a puff pastry crust	

**CREAM TEA** 5.95

Freshly baked fruit scones, Dorset clotted cream and strawberry preserve  
Enjoy with a glass of The Ivy Collection Champagne 14.95  
(Available until 5pm)