

SPARKLING

	<i>125ml</i>
Prosecco, BisoI, Jeio, Veneto, Italy	7.75
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 take on a classic Kir Royale cocktail	11.95
Pomme Spritz A simple, refreshing, low alcohol, low calorie mix of 30 & 40 Double Jus Cider Apple Liqueur with Fever-Tree White Grape & Apricot Soda	8.95
Peach Bellini Peach pulp and Prosecco	8.95
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.95
The Ivy VLS Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	9.75
Elixir Di Lunga Vita Amaro Montenegro, Pampelle Grapefruit Aperitif, Italicus Bergamot Liqueur, fresh basil and Prosecco	9.75
Passionate Spritz A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	9.95

GIN & TONIC SELECTION

The Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	10.50
Pink G&T Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	9.95
Blood Orange G&T Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	10.50
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	9.95
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
The Pillars of Milan Campari Aperitivo, Four Pillars Bloody Shiraz Gin, fresh rosemary, Nocellera olives & Fever-Tree Indian Tonic	10.75

FESTIVE COCKTAILS

Gingerbread Manhattan Maker's Mark Bourbon stirred with Lillet Blanc and Lillet Rouge and a gingerbread spice syrup	9.75
Tokyo Snow Winter spices shaken with Haku Japanese Vodka and cranberry juice	9.95
Cognac Mulled Wine A hot blend of red wine, Courvoisier VSOP Cognac, winter spices, cinnamon and orange	9.95

ALL DAY MENU

Crab and chilli gougères White crab cheese puffs	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
6.95	5.95	3.75	3.50	5.95	4.25

STARTERS

Roast pumpkin soup – 7.50 Creamed pumpkin with truffle ricotta, pine nuts and crispy sage	Seared Atlantic scallops – 12.95 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura	Steak tartare – 10.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Crispy duck salad – 9.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
Twice-baked cheese soufflé – 9.25 Gratinated mature Cheddar, Gouda and Edam cheese soufflé with cream sauce and grated black truffle	The Ivy Cure smoked salmon and crab – 12.75 A quenelle of crab and dill cream, lemon, and dark rye bread	Beetroot carpaccio – 8.50 Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts	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	Beef tortellini – 9.50 Braised beef, mushroom purée, Parmesan foam and crispy shallots	

MAINS

The Ivy shepherd's pie – 14.95 Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash and truffle 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 Côte de boeuf 12oz/340g – 32.50 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak Steak tartare – 19.75 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips Fillet of beef with lobster – 35.95 Creamed truffle mash and lobster hollandaise SAUCES • <i>Béarnaise</i> • <i>Green peppercorn</i> • <i>Hollandaise</i> • <i>Red wine sauce</i> • <i>Wild mushroom</i> 2.95 each • <i>Truffle sauce</i> • <i>Lobster hollandaise</i> 4.50 each	Chicken Milanese – 17.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
Roast chicken – 17.95 Roasted half chicken (off the bone) with mushroom sauce, green beans and Brussels sprouts		Keralan sweet potato and chestnut curry – 14.95 Choy sum, broccoli, coriander and coconut with steamed jasmine rice
Blackened cod fillet – 19.95 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise		Lobster linguine – 33.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion
Roast butternut squash with cranberries – 14.50 Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing		Sole meunière – 23.95 Whole lemon sole, beurre noisette, lemon, caper and parsley
Aromatic duck curry – 19.50 Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice		The Ivy truffle hamburger – 16.50 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar - 1.95</i> <i>Add pancetta - 2.75</i>
Veal rib-eye – 25.95 Grilled veal steak with pommes aligot, crispy prosciutto, tomato and red pepper, sage leaves, red wine sauce		Fish & chips – 14.75 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
		Roast fillet of salmon – 18.50 Cracked durum wheat, avocado houmous, sesame, pomegranate, golden raisins, chimichurri and a herb mayonnaise sauce

Vegetarian and vegan menu available on request.

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	3.95	Thick cut chips	3.95
Truffle and Parmesan chips	4.95	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	4.50	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.

LUXURY FESTIVE

SPECIALS

The Ivy Collection Champagne (125ml) with truffle and cheese gougères – 13.95

Duck liver parfait – 10.50
Caramelised hazelnuts, truffle, redcurrant chutney, toasted brioche

Lobster and prawn cocktail – 15.95
Chilled lobster and prawn cocktail with baby gem, tomatoes and Marie Rose sauce

Laverstoke Park Farm buffalo mozzarella – 10.95
Crispy artichokes, pear and truffle honey

Goose shepherd's pie – 19.50
Confit goose shepherd's pie with pigs in blankets, creamed mash potatoes and a cranberry sauce

Turbot meunière – 36.50
Whole turbot, beurre noisette, lemon, capers and Brussels sprout leaves

Pumpkin and chestnut risotto – 18.50
Grilled goat's cheese, sage, watercress and gold leaf

Brussels sprouts with chestnuts – 4.50

Parsnip and carrot baton fries – 3.95

Christmas pudding – 8.50
Steamed Christmas pudding with almonds, redcurrants and brandy cream

Colston Bassett Stilton – 15.95
With 10yr Tawny Port (100ml), chutney, grapes and crackers

Creme brûlée with cinnamon berry compote – 8.50
Classic set vanilla custard with a caramelised sugar crust and Winter berry compote

Warm mini mince pies – 4.50
Hazelnut and brandy cream

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