

**SPARKLING**

	<i>125ml</i>
<b>Prosecco, BisoI, Jeio, Veneto, Italy</b>	7.75
<b>The Ivy Collection Champagne, Champagne, France</b>	9.95
<b>Veuve Clicquot Yellow Label, Champagne, France</b>	13.95
<b>Nyetimber Classic Cuvée, West Sussex, England</b>	14.25
<b>Veuve Clicquot Rosé, Champagne, France</b>	16.50

**THIRST QUENCHERS**

<b>The Ivy Royale</b>	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
<b>The Ivy Bloody Mary</b>	8.75
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	8.75
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>Ruby Grapefruit Spritz</b>	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
<b>White Port &amp; Tonic</b>	8.50
Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, served with a mint sprig and lemon twist	
<b>Virgin Spritz</b>	5.95
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	

**GIN & TONIC SELECTION**

<b>The Ivy Special G&amp;T</b>	9.75
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
<b>Pink G&amp;T</b>	9.75
Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	
<b>Seville G&amp;T</b>	10.75
Tanqueray Flor de Sevilla Gin, Aperol and an orange slice 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>Deep Red G&amp;T</b>	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic	
<b>Pomme Épicée</b>	11.50
Copperhead Gin, 30&40 Double Jus Apple Cider Liqueur, cinnamon and Fever-Tree Naturally Light Tonic	

*All day dining. Every day.*

**OPEN FOR BREAKFAST**

Until 11:30am Monday - Friday | Until 11am Saturday - Sunday

<p style="text-align: center;"><b>ALL DAY MENU</b></p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p> <p style="text-align: center;"><b>BRUNCH MENU</b></p> <p>Served from 11am - 4pm Saturday - Sunday</p>	<p style="text-align: center;"><b>SET MENU</b></p> <p>Served 11:30am - 6:30pm Monday - Friday</p> <p style="text-align: center;">-</p> <p>Two courses - 17.50 Three courses - 21.00</p>
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Please note we will be closed on 25th December only.



**BRUNCH 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 4.50
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**STARTERS**

<p><b>Roast pumpkin soup – 6.25</b> Creamed pumpkin with truffle ricotta, pine nuts and crispy sage</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p style="text-align: center;"><b>Yellowfin tuna carpaccio – 9.95</b> Cucumber, baby basil with an apple, jalapeño and avocado sauce</p> </div> <p><b>Crispy duck salad – 8.95</b> Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</p>	<p><b>Truffled wild mushrooms – 7.95</b> Potato rösti, creamed mushroom, fried quail's egg and grated truffle</p> <p><b>The Ivy Cure smoked salmon – 9.75</b> Black pepper, lemon, and dark rye bread</p> <p><b>The Ivy Cure smoked salmon and crab – 12.75</b> A quenelle of crab and dill cream, lemon, dark rye bread</p>	<p><b>Steak tartare – 9.50</b> Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</p> <p><b>Laverstoke Park Farm buffalo mozzarella – 8.95</b> Crispy artichokes, pear and truffle honey</p> <p><b>Prawn cocktail – 9.95</b> Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</p>	<p><b>Jackfruit and peanut bang bang salad – 7.95</b> Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p style="text-align: center;"><b>Duck liver parfait – 8.50</b> Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche</p> </div> <p><b>Seared Atlantic scallops – 12.50</b> Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb</p>
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**MAINS**

<p><b>Eggs Benedict and chips – 11.50</b> Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</p> <p><b>Prawn and avocado open sandwich – 12.95</b> Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce</p>	<p><b>Roast beef sandwich – 15.95</b> Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips</p> <p><b>Avocado Benedict and chips – 10.95</b> Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips</p>	<p><b>Eggs Royale and chips – 12.95</b> The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips</p> <p><b>Hot buttermilk pancakes – 8.95</b> Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</p>	<p><b>Salmon and smoked haddock fish cake – 14.50</b> Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</p> <p><b>Roast fillet of salmon – 16.50</b> Sprouting broccoli, Champagne and caper cream sauce</p>
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**MARKET SPECIAL MP**

*Of the day*

<b>The Ivy shepherd's pie – 14.50</b>
Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash
<b>Aromatic duck curry – 17.95</b>
Coconut-based Kerala sauce with chilli, choy sum, sweet potato and jasmine rice
<b>Chicken Milanese – 16.95</b>
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
<b>Kerala sweet potato curry – 14.50</b>
Choy sum, broccoli, coriander and coconut with steamed jasmine rice

<b>Fish &amp; chips – 16.50</b>
Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

**STEAKS**

<b>Sirloin 8oz/227g – 24.50</b> 21 day Himalayan Salt Wall dry-aged
<b>Fillet of beef 7oz/198g – 29.95</b> Succulent, prime centre cut, grass-fed
<b>Rib-eye on the bone 12oz/340g – 31.95</b> 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak
<b>Minute steak – 16.50</b> Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
<b>Steak tartare – 19.75</b> Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

**SAUCES**

- Béarnaise • Green peppercorn • Hollandaise – 2.95 each
- Wild mushroom • Truffled red wine jus – 3.95 each

**SIDES**

<b>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</b>	4.25	<b>Truffle and Parmesan chips</b>	4.75	<b>Creamed spinach, toasted pine nuts and grated Parmesan</b>	4.25
<b>San Marzanino tomato and basil salad with Pedro Ximénez dressing</b>	3.95	<b>Sprouting broccoli, miso butter, sesame and chilli</b>	4.25	<b>Extra virgin olive oil mashed potato</b>	3.75
<b>Peas, sugar snaps and baby shoots</b>	3.50	<b>Green beans and roasted almonds</b>	3.95	<b>Green leaf salad with mixed herbs</b>	3.50
		<b>Jasmine rice with toasted sesame</b>	3.50	<b>Thick cut chips</b>	3.95

**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 – 19.75**

*Savouries*

Truffled chicken brioche roll  
Marinated cucumber and dill finger sandwich on basil bread  
Smoked salmon on beetroot bread with cream cheese and chives

*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 – 28.50**

Afternoon tea with a glass of The Ivy 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](http://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.