

## SPARKLING

CREDE, PROSECCO SUPERIORE, Bisol, Veneto, Italy	8.95
THE IVY COLLECTION CHAMPAGNE, Champagne, France	12.50
VEUVE CLICQUOT YELLOW LABEL, Champagne, France	13.95
VEUVE CLICQUOT ROSÉ, Champagne, France	16.50

## THIRST QUENCHERS

<b>THE IVY ROYALE</b> Our signature Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	12.95
<b>THE IVY BLOODY MARY</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	9.75
<b>APEROL SPRITZ</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.95
<b>PALOMA SPRITZ</b> Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	10.85
<b>ORANGE &amp; BERGAMOT SPRITZ</b> Grey Goose L'Orange Vodka and Italicus Rosolio Bergamot liqueur combine beautifully with Prosecco in a fresh citrus Spritz	11.95
<b>SCRUMPERS SPECIAL</b> Hendrick's Gin, 30&40 Double Jus Cider Brandy Liqueur, lemon, apple, cucumber & Fever-Tree Ginger Beer	9.95

## GIN & TONIC SELECTION

<b>THE IVY SPECIAL G&amp;T</b> Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	10.95
<b>PINK RASPBERRY G&amp;T</b> Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	10.95
<b>SICILIAN G&amp;T</b> Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	10.75
<b>RHUBARB &amp; RASPBERRY G&amp;G</b> Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
<b>HEMINGWAY G&amp;T</b> Flavours inspired by a classic Hemingway Daiquiri cocktail using Plymouth Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	10.50
<b>BLACK FOREST G&amp;T</b> 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
<b>SINGLE ESTATE G&amp;T</b> A classic, premium G&T served with Ramsbury Single Estate Gin from the heart of Wiltshire, Fever-Tree Naturally Light Tonic Water and finished with apple & lime	10.95
<b>ELDERFLOWER G&amp;T</b> Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime & fresh basil	10.95

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

## BRUNCH MENU

<b>SPICED GREEN OLIVES</b> 3.95 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>HONEY-GLAZED ALMONDS</b> 3.75 Rosemary and sea salt	<b>ZUCCHINI FRITTI</b> 6.50 Crispy courgette fries with lemon, chilli and mint yoghurt
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### STARTERS

<b>WHITE ONION AND TRUFFLE SOUP</b> 7.95 Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps	<b>STEAK TARTARE</b> 10.25 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	<b>DUCK LIVER MANDARIN PARFAIT</b> 9.50 Orange chutney and toasted brioche	<b>CRISPY DUCK SALAD</b> 9.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
<b>TEMPURA PRAWNS</b> 11.95 Yuzu pickled mooli and kohlrabi with sesame seeds, kimchi sauce	<b>THE IVY CURE SMOKED SALMON</b> 11.25 Black pepper, lemon and dark rye bread	<b>DRESSED CRAB AND AVOCADO</b> 14.95 White and brown crab meat, chopped avocado, baby gem, grated egg and granary toast	<b>TRUFFLED WILD MUSHROOMS</b> 9.95 Potato rösti, creamed mushroom, fried quail's egg and grated truffle
	<b>BURRATA FROM CAMPANIA</b> 11.50 San Marzanino tomatoes, sun-dried peppers, courgette tapenade, olives and pine nuts	<b>SALT AND PEPPER SQUID</b> 10.95 Wasabi and miso mayonnaise, Sriracha, Szechuan salt, coriander and lime	

### MAINS

<b>EGGS BENEDICT AND CHIPS</b> 14.50 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	<b>EGGS ROYALE AND CHIPS</b> 15.50 The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips	<b>HOT BUTTERMILK PANCAKES</b> 9.50 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	<b>AVOCADO BENEDICT AND CHIPS</b> 13.50 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips
<b>AROMATIC DUCK CURRY</b> 18.50 Coconut-based Kerala sauce with chilli, choy sum, sweet potato and jasmine rice	<b>BLACKENED COD FILLET</b> 19.50 Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	<b>ROAST BUTTERNUT SQUASH WITH GRAINS</b> 15.95 Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce, coriander dressing	<b>ROAST SALMON FILLET</b> 18.50 Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce
			<b>LOBSTER LINGUINE</b> 33.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion

### THE IVY CLASSICS

<b>CHICKEN MILANESE</b> 18.50 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	<b>FISH &amp; CHIPS</b> 14.95 Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce	<b>SALMON AND SMOKED HADDOCK FISH CAKE</b> 15.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	<b>STEAK TARTARE</b> 21.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	<b>THE IVY SHEPHERD'S PIE</b> 14.75 Slow braised lamb leg and beef, red wine sauce, Cheddar potato mash
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### ROASTS & GRILL

<b>THE IVY HAMBURGER</b> 14.75 Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and thick cut chips Add West Country Cheddar - 1.95 Add pancetta - 2.95	<b>FILLET OF BEEF</b> 7oz/198g 31.95 Succulent, prime centre cut, grass-fed	<b>SIRLOIN STEAK</b> 8oz/227g 26.95 21 day Himalayan Salt Wall dry-aged
<b>GRILLED SEA BASS</b> 24.95 Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce	<b>RIB-EYE ON THE BONE</b> 12oz/340g 33.95 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	<b>CHARGRILLED HALLOUMI</b> 15.75 Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle and a plant-based sauce

### SAUCES 3.50 EACH

Béarnaise | Hollandaise | Red wine sauce | Peppercorn sauce | Wild mushroom

### SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing 4.25	Green beans and roasted almonds 4.50	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan 4.75
Truffle and Parmesan chips 5.75	Jasmine rice with toasted coconut and coriander 3.75	Extra virgin olive oil mashed potato 4.25
Green leaf salad with mixed herbs 3.95	Thick cut chips 4.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 4.50
Sprouting broccoli, lemon oil and sea salt 4.75	Peas, sugar snaps and baby shoots 3.95	

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.

## DESSERTS

<b>CRÈME BRÛLÉE</b> Classic set vanilla custard with a caramelised sugar crust	7.25
<b>APPLE TART FINE</b> Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	9.50
<b>FROZEN BERRIES</b> Mixed berries with yoghurt sorbet and warm white chocolate sauce	7.95
<b>CHOCOLATE BOMBE</b> Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce	9.95
<b>STICKY TOFFEE PUDDING</b> Salted caramel sauce, dates, clotted cream and gold flakes	8.75
<b>FIG AND PISTACHIO FEUILLETÉ</b> Hazelnut financier with a crispy pastry top, yoghurt sorbet, pistachios and double cream (12 mins cooking time)	9.25
<b>ICE CREAMS AND SORBETS</b> Selection of dairy ice creams and fruit sorbets with butter shortbread	6.00

### AFTERNOON TEA

3pm - 5pm

#### CREAM TEA - 9.50

Freshly baked fruit scones, clotted cream and strawberry preserve  
Includes a choice of teas, infusions or coffees

#### WONDERLAND AFTERNOON TEA - 28.95

##### SAVOURIES

The Ivy Cure smoked salmon and cream cheese finger sandwich  
Grilled chicken and truffle mayonnaise brioche roll  
Pickled cucumber, courgette and basil double decker

##### SCONES

Warm fruited scones with clotted cream, fresh strawberries and strawberry preserve

##### SWEET

Red velvet raspberry Queen cake  
"Eat me" almond and lavender macaroon  
Two of hearts chocolate shortbread slice  
Green wonderland juice bottle  
Includes a choice of teas, infusions or coffees

#### CHAMPAGNE AFTERNOON TEA - 37.95

Afternoon tea with a glass of Champagne  
Includes a choice of teas, infusions or coffees