

SPARKLING

CREDE, PROSECCO SUPERIORE , Bisol, Veneto, Italy	9.75
THE IVY COLLECTION CHAMPAGNE , Champagne, France	13.25
VEUVE CLICQUOT YELLOW LABEL , Champagne, France	14.50
VEUVE CLICQUOT ROSÉ , Champagne, France	16.50

THIRST QUENCHERS

THE IVY ROYALE	13.25
Our signature Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
APEROL SPRITZ	10.25
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
PALOMA SPRITZ	11.00
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water and Prosecco	
SPARKLING PEARTINI	12.75
Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon and The Ivy Collection Champagne	
FRENCH GARDEN 75	13.25
Hendrick's Gin, sugar, lemon and The Ivy Collection Champagne	
PASSIONATE SPRITZ	11.25
A light and fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	

GIN & TONIC SELECTION

THE IVY SPECIAL G&T	11.50
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
PINK G&T	11.00
Beefeater Pink Gin with Fever-Tree Elderflower Gin, strawberries and mint	
BLOOD ORANGE G&T	11.50
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
RHUBARB & RASPBERRY G&G	11.75
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
HEMINGWAY G&T	11.00
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	
BLACK FOREST G&T	13.25
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest and finished with Fever-Tree Mediterranean Tonic	
APPLE BLOSSOM G&T	11.50
Served with Ramsbury Single Estate Gin from the heart of Wiltshire, 30/40 Double Jus Apple Cider Liqueur and Fever-Tree Naturally Light Tonic Water and finished with apple and lime	
ELDERFLOWER G&T	11.75
Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime and fresh basil	

BRUNCH MENU

SPICED GREEN OLIVES 3.95 Gordal olives with chilli, coriander and lemon	TRUFFLE ARANCINI 6.95 Fried Arborio rice balls with truffle cheese	SALT-CRUSTED SOURDOUGH BREAD 4.95 With salted butter	HONEY-GLAZED ALMONDS 3.75 Rosemary and sea salt	ZUCCHINI FRITTI 6.95 Crispy courgette fries with lemon, chilli and mint yoghurt
STARTERS				
ROASTED TOMATO SOUP 8.50 Red pepper, crumbled Greek style "cheese", pine nuts and coriander	THE IVY CURE SMOKED SALMON 11.95 Black pepper, lemon and dark rye bread	CRISPY DUCK SALAD 9.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	ASPARAGUS WITH TRUFFLE HOLLANDAISE 9.95 Warm asparagus spears with baby watercress	SALT AND PEPPER SQUID 10.95 Wasabi and miso mayonnaise, Sriracha, coriander and lime
GOATS CHEESE AND COURGETTE TART 9.50 Artichoke tapenade, mixed herbs and truffle crème fraîche sauce	PRAWN COCKTAIL 12.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	DUCK LIVER PARFAIT 8.95 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	BUFFALO MOZZARELLA 9.95 Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts	STEAK TARTARE 12.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary
MAINS				
EGGS BENEDICT AND CHIPS 14.95 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and Ivy cut chips	EGGS ROYALE AND CHIPS 15.95 The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and Ivy cut chips	HOT BUTTERMILK PANCAKES WITH BACON 11.95 Blueberries, lemon balm and maple syrup	HOT BUTTERMILK PANCAKES 9.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	AVOCADO BENEDICT AND CHIPS 13.95 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with Ivy cut chips
MONKFISH AND PRAWN CURRY 19.95 Malaysian curry sauce, choy sum, shaved coconut, chilli, sweet potato crisps and jasmine rice	BLACKENED COD FILLET 19.50 Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	LINGUINE WITH COURGETTE 16.50 Crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce	PAN-FRIED SALMON FILLET 18.50 Asparagus spears, courgette ribbons, toasted pine nuts and a chive velouté	LOBSTER LINGUINE 33.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion
THE IVY CLASSICS				
CHICKEN MILANESE 18.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	FISH & CHIPS 15.95 Traditional battered fillets served with mashed peas, Ivy cut chips and tartare sauce	SALMON AND SMOKED HADDOCK FISH CAKE 15.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	THE IVY SHEPHERD'S PIE 15.50 Slow-braised lamb and beef, red wine sauce, Cheddar potato mash	STEAK TARTARE 21.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and Ivy cut chips
ROASTS & GRILL				
THE IVY HAMBURGER 14.95 Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and Ivy cut chips Add West Country Cheddar - 2.50 Add pancetta - 2.95	VEAL SIRLOIN 24.95 Grilled veal steak with pommes aligot, crispy prosciutto, tomato, red pepper, sage leaves, red wine sauce	RIB-EYE ON THE BONE 34.95 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	CHARGRILLED HALLOUMI 15.95 Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress	PAN-FRIED LEMON SOLE 25.95 Capers, flaked almonds, watercress, lemon mayonnaise and Greek cress
SIRLOIN STEAK 27.95 8oz/227g 21 day Himalayan Salt Wall dry-aged	SAUCES 3.50 EACH Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce Truffle Hollandaise	ROBATA GRILLED CHICKEN SALAD 17.95 Couscous, baby gem lettuce, red pepper, pistachio with yoghurt and lime dressing		
GRILLED ASPARAGUS SALAD 17.95 Harissa couscous, baby gem lettuce, red pepper purée, pistachio and herbs	SIDES			
San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing 4.25	Green beans and roasted almonds 4.75	Extra virgin olive oil mashed potato 4.50		
Truffle and Parmesan chips 5.75	Jasmine rice with toasted coconut and coriander 3.75	Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander 4.75		
Baby gem lettuce, herb dressing, cheese and pine nuts 4.95	Peas, mangetout and baby shoots 4.25	Ivy cut chips 4.50		
Sprouting broccoli, lemon oil and sea salt 5.25	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan 4.95			

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.

SANDWICHES

11.30am - 4pm

PRAWN AND AVOCADO OPEN SANDWICH	15.95
Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	
ROAST BEEF SANDWICH	16.95
Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and Ivy cut chips	
CHARGRILLED HALLOUMI BURGER	15.95
Brioche bun, lettuce, tomato, chilli and mint sauce, Ivy cut chips	

CREAM TEA - 9.50

11.30am - 4pm

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

CHAMPAGNE CREAM TEA - 18.50

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

DESSERTS

FROZEN BERRIES	8.25
Mixed berries with yoghurt sorbet and warm white chocolate sauce	
ICE CREAMS AND SORBETS	7.50
Selection of dairy ice creams and fruit sorbets with butter shortbread	
ALMOND AND BLUEBERRY PANNA COTTA	8.25
Limoncello sauce, almond tuile and gold flakes	
CHOCOLATE BOMBE	9.95
Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce	
RUM BABA	9.50
Plantation rum soaked sponge with Chantilly cream and raspberries	

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

Scan for allergy & nutritional information

