

SPARKLING

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| 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

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| 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 | |

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| APEROL SPRITZ | 10.25 |
| Aperol, Prosecco and Fever-Tree Soda with an orange twist | |

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| PALOMA SPRITZ | 11.00 |
| Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water and Prosecco | |

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| SPARKLING PEARTINI | 12.75 |
| Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon and The Ivy Collection Champagne | |

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| FRENCH GARDEN 75 | 13.25 |
| Hendrick's Gin, sugar, lemon and The Ivy Collection Champagne | |

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| PASSIONATE SPRITZ | 11.25 |
| A light and fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco | |

GIN & TONIC SELECTION

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| THE IVY SPECIAL G&T | 11.50 |
| Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic | |

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| PINK G&T | 11.00 |
| Beefeater Pink Gin with Fever-Tree Elderflower Tonic, strawberries and mint | |

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| BLOOD ORANGE G&T | 11.50 |
| Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic | |

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| RHUBARB & RASPBERRY G&G | 11.75 |
| Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale | |

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| 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 | |

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| 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 | |

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| 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 | |

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| 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

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| 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 |
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STARTERS

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| ROASTED TOMATO SOUP 8.50 Red pepper, crumbled Greek style "cheese", pine nuts and coriander | THE IVY CURE SMOKED SALMON 12.95 Black pepper, lemon and dark rye bread | CRISPY DUCK SALAD 10.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger | ASPARAGUS WITH TRUFFLE HOLLANDAISE 10.75 Warm asparagus spears with baby watercress | SALT AND PEPPER SQUID 10.95 Wasabi and miso mayonnaise, Sriracha, coriander and lime |
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| GOATS CHEESE AND COURGETTE TART 9.95 Artichoke tapenade, mixed herbs and truffle crème fraîche sauce | PRAWN COCKTAIL 13.50 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 |
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MAINS

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| 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 |
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| 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 17.50 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 33.95 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion |
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THE IVY CLASSICS

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| 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 |
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ROASTS & GRILL

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| THE IVY HAMBURGER AND CHIPS 15.95 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 | CHARGRILLED HALLOUMI 15.95 Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress |
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| SIRLOIN STEAK 8oz/227g 27.95 21 day Himalayan Salt Wall dry-aged | RIB-EYE ON THE BONE 12oz/340g 34.95 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak | PAN-FRIED LEMON SOLE 26.95 Capers, flaked almonds, watercress, lemon mayonnaise and Greek cress |
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| GRILLED ASPARAGUS SALAD 17.95 Harissa couscous, baby gem lettuce, red pepper purée, pistachio and herbs | SAUCES 3.95 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 |
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SIDES

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| 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 5.95 | Jasmine rice with toasted coconut and coriander 3.95 | Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander 4.75 |
| Baby gem lettuce, herb dressing, cheese and pine nuts 5.50 | Peas, mangetout and baby shoots 4.25 | Ivy cut chips 4.95 |
| 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

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| PRAWN AND AVOCADO OPEN SANDWICH | 16.95 |
| Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce | |

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| ROAST BEEF SANDWICH | 17.95 |
| Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and Ivy cut chips | |

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| CHARGRILLED HALLOUMI BURGER | 16.50 |
| 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

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| FROZEN BERRIES | 8.25 |
| Mixed berries with yoghurt sorbet and warm white chocolate sauce | |

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| ICE CREAMS AND SORBETS | 7.50 |
| Selection of dairy ice creams and fruit sorbets with butter shortbread | |

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| ALMOND AND BLUEBERRY PANNA COTTA | 8.25 |
| Limoncello sauce, almond tuile and gold flakes | |

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| CHOCOLATE BOMBE | 9.95 |
| Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce | |

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| RUM BABA | 9.95 |
| 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

