

**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>Veuve Clicquot Rosé, Champagne, France</b>	16.50

**THIRST QUENCHERS**

<b>The Ivy Royale</b> Our signature take on a classic Kir Royale cocktail	10.95
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	9.50
<b>Peach Bellini</b> Peach pulp and Prosecco	8.95
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.75
<b>The Ivy VLS</b> Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	9.75
<b>Aromatic Spritz</b> Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	9.50
<b>Virgin Spritz</b> Seedlip Grove 42, Aecorn Bitter Aperitif & Fever-Tree White Grape & Apricot Soda finished with orange and olives	6.95

**GIN & TONIC SELECTION**

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

**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>Zucchini fritti</b> Crispy courgette fries with lemon, chilli and mint yoghurt	<b>Truffle arancini</b> Fried Arborio rice balls with truffle cheese	<b>Spiced green olives</b> Gordal olives with chilli, coriander and lemon	<b>Oatmeal-rolled Lathallan haggis bon bons</b> Malt whisky and wholegrain mustard mayonnaise	<b>Salted smoked almonds</b> Hickory smoked and lightly spiced	<b>Salt-crusted sourdough bread</b> With salted butter
5.95	5.95	3.75	4.95	3.50	4.25

**STARTERS**

<b>White onion soup – 6.95</b> Cep tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage	<b>Oak smoked Scottish salmon – 9.95</b> Black pepper, lemon, and dark rye bread	<b>Duck liver parfait – 8.25</b> Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	<b>Crispy duck salad – 9.50</b> Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
<b>Prawn cocktail – 10.95</b> Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	<b>Buffalo mozzarella – 9.25</b> Sun-dried peppers, San Marzanino tomatoes, black olives, green pesto and pine nuts	<b>Jackfruit and peanut bang bang salad – 7.95</b> Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander	<b>Yellowfin tuna carpaccio – 9.95</b> Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna
<b>Beetroot carpaccio – 7.95</b> Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts	<b>Tempura prawns with salt and pepper squid – 9.75</b> Crunchy fried prawns, wasabi miso sauce, Sriracha		

**MAINS**

<b>Eggs Benedict and chips – 12.95</b> Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	<b>Eggs Royale and chips – 13.95</b> Oak smoked Scottish salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips	<b>Hot buttermilk pancakes – 8.95</b> Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	<b>Salmon and smoked haddock fish cake – 14.25</b> Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
<b>The Ivy On The Square shepherd's pie – 14.50</b> Slow-braised lamb leg with beef, Isle of Mull Cheddar potato mash	<b>Chargrilled halloumi – 13.95</b> Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh	<b>Roast fillet of salmon – 17.50</b> Grilled sprouting broccoli, crushed pink peppercorn hollandaise and lemon	<b>The Ivy On The Square hamburger – 14.50</b> Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add Isle of Mull Cheddar - 1.95</i> <i>Add pancetta - 2.75</i>
<b>Chicken Milanese – 17.95</b> Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	<b>Rib-eye on the bone 12oz/340g – 32.50</b> 21 day Himalayan Salt Wall dry-aged, grass-fed, Scotch beef	<b>Monkfish and prawn curry – 19.50</b> Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps	<b>Grilled chicken salad – 14.95</b> Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce
<b>Fish &amp; chips – 14.50</b> Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	<b>Minute steak – 16.50</b> Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress		
<b>Keralan sweet potato curry – 14.95</b> Choy sum, broccoli, coriander and coconut with steamed jasmine rice			

**STEAKS**

<b>Sirloin 8oz/227g – 24.95</b> 21 day Himalayan Salt Wall dry-aged, Scotch beef
<b>Fillet of beef 7oz/198g – 29.95</b> Succulent, prime centre cut, grass-fed
<b>Rib-eye on the bone 12oz/340g – 32.50</b> 21 day Himalayan Salt Wall dry-aged, grass-fed, Scotch beef
<b>Minute steak – 16.50</b> Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

**SAUCES**

- Béarnaise • Green peppercorn
  - Hollandaise • Red wine sauce
- 2.95 each

**DAILY MARKET SPECIALS**

*Vegetarian and vegan menu available on request.*

**FISH OF THE DAY**

**SIDES**

<b>San Marzanino tomato and basil salad with Pedro Ximénez dressing</b>	3.95	<b>Sprouting broccoli, lemon oil and sea salt</b>	4.25	<b>Baked sweet potato, harissa “yoghurt”, mint and coriander dressing</b>	4.25
<b>Peas, sugar snaps and baby shoots</b>	3.50	<b>Jasmine rice with toasted coconut and coriander</b>	3.50	<b>Extra virgin olive oil mashed potato</b>	3.75
<b>Truffle and Parmesan chips</b>	4.95	<b>Truffle mashed potato</b>	4.50	<b>Green leaf salad with mixed herbs</b>	3.25
<b>Green beans and roasted almonds</b>	3.95			<b>Thick cut chips</b>	3.95

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)	8.50
<b>Chocolate bombe</b> Melting chocolate bombe with a vanilla ice cream and honeycombcentre with hot salted caramel sauce	8.95
<b>Tiramisu</b> Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder	8.50
<b>Fig and pistachio feuilleté</b> Hazelnut financier and crispy pastry top with yoghurt sorbet and cream	9.25
<b>Rum baba</b> Plantation rum soaked sponge with Chantilly cream and raspberries	8.25
<b>Frozen berries</b> Mixed berries with yoghurt sorbet and warm white chocolate sauce	7.50
<b>Ice creams and sorbets</b> Selection of dairy ice creams and fruit sorbets	5.50
<b>Selection of cheeses</b> Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers	9.95
<b>Mini chocolate truffles</b> With a liquid salted caramel centre	3.95

**DESSERT WINES**

*(100ml glass)*

<b>Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy</b>	6.75
<b>Maury, Lafage, Languedoc, France, 2017</b>	7.00
<b>Ruby Port, Warre's, LBV, Douro, Portugal</b>	7.25
<b>10yr Tawny Port, Quinta do Vallado, Douro, Portugal</b>	8.00
<b>Sauternes, Clos l'Abeilley, Bordeaux, France</b>	8.50
<b>Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain</b>	11.50
<b>Royal Tokaji, Gold Label, Tokaji, Hungary</b>	16.00

**AFTER DINNER DRINKS**

<b>The Ivy Irish Coffee</b> Made with Jameson Caskmates, Stout Edition for additional complex notes	9.75
<b>Salted Caramel Espresso Martini</b> A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	10.50
<b>Hazelnut Alexander</b> Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg	9.50
<b>Godfather</b> A simple yet delicious classic, perfect as a digestif. Chivas Regal 12 Year Old Scotch stirred with Saliza Amaretto and served on the rocks	8.50
<b>Vanilla Shakerato</b> Espresso shaken with vanilla syrup, served in a martini glass	4.50