THE IVY
ALL DAY MENU *From 11.30am*

Salt-crusted sourdough bread – 3.95
with salted butter

Truffle arancini – 5.50
Fried Arborio rice balls with truffle cheese

Zucchini fritti – 5.75
Crispy courgette fries with lemon, chilli and mint yoghurt

Salted smoked almonds – 3.25
Hickory smoked and lightly spiced

Spiced green olives – 3.50
Gordal olives with chilli, coriander and lemon

STARTERS

Roasted Roma tomato soup – 5.75
Pine nuts, soft vegan "cheese", Provençale olives and basil

Asparagus with truffle hollandaise – 8.25
Warm asparagus spears with truffle hollandaise and baby watercress

Crispy duck salad – 8.50
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

Marinated yellowfin tuna – 9.95
Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander

Belgian endive salad – 6.75
Caramelised hazelnuts, grapes, soft coconut "cheese", sumac and picked herbs

Oak smoked salmon – 9.95
Smoked salmon, black pepper and lemon with dark rye bread
Add crab and dill cream - 3.75

Buffalo mozzarella – 8.95
Asparagus and edamame with roasted pine nuts, pesto and baby basil

Lobster and samphire risotto – 12.95
Arborio risotto rice with lobster, samphire and basil

Raw market salad – 6.95
Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing

Steak tartare – 9.25
Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Prawn cocktail – 9.75
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

Duck liver parfait – 7.25
Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche

Tempura prawns with salt and pepper squid – 8.75
Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha

Crab and avocado tian – 10.95
Picked white crab with soft herbs, watercress and a Bloody Mary sauce

MAINS

Fish & chips –14.50
Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

Crab linguine – 17.95
Pasta and courgette linguine, chilli, smoked garlic, lemon and rocket

Crispy polenta cakes – 13.50
Artichoke purée with roasted San Marzanino tomatoes, Provençale olives and Prosociano vegan "cheese"

Roasted butternut squash with grains – 12.75
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with Greek feta-style "cheese", harissa sauce and coriander dressing

The Ivy hamburger – 14.25
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.75

Grilled whole lobster – 34.00
Garlic and parsley butter with watercress and thick cut chips

Roast salmon fillet – 15.95
Asparagus spears, baby watercress and a herb sauce on the side

Blackened cod fillet – 16.95
Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

STEAKS

Minute steak – 15.95
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

Steak Tartare – 19.50
Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

Sirloin *8oz/227g* **– 23.95**
21 day Himalayan Salt Wall dry-aged

Fillet steak *7oz/198g* **– 29.50**
Succulent, prime centre cut, grass-fed

Rib-eye on the bone *12oz/340g* **– 31.95**
21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak

SAUCES

Béarnaise • Green peppercorn • Red wine and rosemary • Hollandaise • Roasted mushroom **– 2.75**

Grilled sea bass fillet – 22.95
Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing

Monkfish and prawn curry - 17.95
Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps

Salmon and smoked haddock fish cake – 13.75
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Swordfish steak – 18.95
Grilled with a herb crust, celeriac purée and diced tomato

Chicken Milanese – 15.95
Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto

The Ivy shepherd's pie – 13.95
Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash

Iberico pork – 16.95
Roasted pork cutlet with cep butter, creamed potato and baked apple

Roast chicken – 16.50
Roasted half chicken *(off the bone)* with truffle mashed potato and a wild mushroom cream sauce

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 3.75

San Marzanino tomato and basil salad with Pedro Ximénez dressing 3.95

Peas, sugar snaps and baby shoots 3.25

Thick cut chips 3.75

Truffle and Parmesan chips 4.50

Olive oil mashed potato 3.50

Jasmine rice with toasted sesame 3.50

Green beans and roasted almonds 3.75

Herbed green salad 3.25

Creamed spinach, toasted pine nuts and grated Parmesan 3.95

Sprouting broccoli, lemon oil and sea salt 3.75

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.
Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.
Consuming raw or undercooked meals may increase your risk of foodborne illness.

SPARKLING *125ml*

Prosecco, Bisol, *Jeio, Veneto, Italy* 6.95
The Ivy Collection Champagne, *Champagne, France* 9.95
Coates & Seeley Brut Rose, *Hampshire, England* 13.50
Laurent-Perrier, La Cuvée Brut, *Champagne, France* 13.95
Laurent-Perrier, Cuvée Rosé, *Champagne, France* 16.50

THIRST QUENCHERS

The Ivy Royale 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

The Ivy Bloody Mary The Ivy spice mix, tomato juice & vodka 8.50
Peach Bellini Peach pulp & Prosecco 8.50
Aperol Spritz Aperol, Prosecco & soda with an orange twist 9.50

GIN & TONIC SELECTION

Ivy Special G&T Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic 9.25

Pink G&T Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic 9.50

Seville G&T Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic 10.50

Rhubarb, Raspberry & Ginger G&T Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale 11.00

Deep Red G&T Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic 12.00

Gibson G&T Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic 13.00

COOLERS & JUICES

Peach & Elderflower Iced Tea Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends 4.50
Green Juice Avocado, mint, spinach, apple and parsley 4.75
Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana, coconut milk and lime 4.75
Beet it Beetroot, carrot, apple and ginger 4.50
Home-made Ginger Beer Freshly pressed ginger juice, lemon, sugar & soda water 4.75
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water 5.95
Vanilla Spiced Sour A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white 5.95
Seedlip Garden & Tonic Non-alcoholic spirit with tonic, cucumber & sugar snap peas 5.95

TEA & COFFEE

Ivy 1917 breakfast blend 3.75
Ivy afternoon tea blend 3.75
Ceylon, Earl Grey, Darjeeling 3.75
Sencha, Jasmine pearls 4.50
Fresh mint, Camomile, Peppermint, Verbena 3.50
Rosebud, Oolong 5.75
Pot of coffee and cream 3.75
Hot chocolate milk / mint / white 4.25
Cappuccino, Latte, Americano, 3.50
Flat white, Espresso, Macchiato
Vanilla shakerato 4.00
Espresso shaken with ice, served in a martini glass

BREAKFAST
Until 11:30am
Monday – Friday
(Saturday & Sunday until 11am)

BRUNCH
From 11am
Saturday & Sunday

SET MENU
11:30am – 6.30pm
Monday – Friday

Two courses – 16.50

Three courses – 21.00

SANDWICHES *11:30am – 5pm*

HLT open sandwich – 9.75
Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise

Smoked salmon and crab open sandwich – 11.95
Smoked salmon and crab with crushed avocado, grapefruit and baby watercress

Roast beef sandwich – 14.95
Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips

The Ivy hamburger – 14.25
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.75

AFTERNOON MENU
3pm – 5pm

BATH BUNS CREAM TEA – 6.95
Warm Bath buns with clotted cream, jam and fresh strawberries Includes a choice of teas, infusions or coffees

CREAM TEA – 7.95
Freshly baked fruited scones, Dorset clotted cream and strawberry preserve

Includes a choice of teas, infusions or coffees

AFTERNOON TEA – 18.95

SAVOURIES

Truffled chicken brioche roll

Marinated cucumber and dill finger sandwich

Smoked salmon on dark rye style bread with cream cheese and chives

SWEET

Warm fruited scones with Dorset clotted cream and strawberry preserve

Raspberry cheesecake

Chocolate and salted caramel mousse

Crème brûlée doughnut

Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA – 26.50
Afternoon tea with a glass of Champagne

Includes a choice of teas, infusions or coffees

DESSERTS

Cappuccino cake – 7.50
Warm chocolate cake, milk mousse and coffee sauce

Chocolate bombe – 8.75
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Apple tart fine – 8.50
Baked apple tart with vanilla ice cream and Calvados flambé

Crème brûlée – 6.50
Classic set vanilla custard with a caramelised sugar crust

Strawberry ice cream sundae –7.95
Vanilla ice cream with meringue, shortbread and a warm strawberry sauce

Mini chocolate truffles – 3.50
With a liquid salted caramel centre

A discretionary optional service charge of 12.5% will be added to your bill.