

## SPARKLING

	<i>125ML</i>
<b>PROSECCO, BISOL, JEIO</b> , Veneto, Italy	9.00
<b>THE IVY COLLECTION CHAMPAGNE</b> , Champagne, France	12.25
<b>VEUVE CLICQUOT YELLOW LABEL</b> , Champagne, France	14.50
<b>NYETIMBER CLASSIC CUVÉE</b> , West Sussex, England	14.50
<b>VEUVE CLICQUOT ROSÉ</b> , Champagne, France	16.50

## THIRST QUENCHERS

<b>THE IVY ROYALE</b>	12.95
Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	

<b>FRENCH GARDEN 75</b>	12.75
Hendrick's Gin, St. Germain Elderflower Liqueur, sugar, lime, cucumber and The Ivy Collection Champagne	

<b>PEACH BELLINI</b>	9.50
Peach pulp and Prosecco	

<b>APEROL SPRITZ</b>	10.25
Aperol, Prosecco and Fever-Tree Soda with an orange twist	

<b>PALOMA SPRITZ</b>	11.00
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water and Prosecco	

<b>SPARKLING PEARTINI</b>	12.75
Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon and The Ivy Collection Champagne	

<b>PASSIONATE SPRITZ</b>	11.25
A light and fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	

## GIN & TONIC SELECTION

<b>THE IVY SPECIAL G&amp;T</b>	11.50
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	

<b>PINK G&amp;T</b>	11.00
Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	

<b>BLOOD ORANGE G&amp;T</b>	11.50
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	

<b>RHUBARB &amp; RASPBERRY G&amp;C</b>	11.75
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	

<b>HEMINGWAY G&amp;T</b>	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	

<b>BLACK FOREST G&amp;T</b>	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	

<b>APPLE BLOSSOM G&amp;T</b>	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	

<b>ELDERFLOWER G&amp;T</b>	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

<b>SPICED GREEN OLIVES</b> 3.75 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> 3.50 Rosemary and sea salt	<b>ZUCCHINI FRITTI</b> 5.95 Crispy courgette fries with lemon, chilli and mint yoghurt
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### STARTERS

<b>ROASTED TOMATO SOUP</b> 7.50 Red pepper, crumbled Greek style "cheese", pine nuts and coriander	<b>THE IVY CURE SMOKED SALMON</b> 10.95 Black pepper, lemon and dark rye bread	<b>CRISPY DUCK SALAD</b> 8.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	<b>ASPARAGUS WITH TRUFFLE HOLLANDAISE</b> 8.95 Warm asparagus spears with baby watercress	<b>SALT AND PEPPER SQUID</b> 9.75 Wasabi and miso mayonnaise, Sriracha, coriander and lime
<b>GOAT'S CHEESE AND COURGETTE TART</b> 8.75 Artichoke tapenade, mixed herbs and truffle crème fraîche sauce	<b>PRAWN COCKTAIL</b> 11.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	<b>DUCK LIVER PARFAIT</b> 8.75 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	<b>BUFFALO MOZZARELLA</b> 9.25 Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts	<b>STEAK TARTARE</b> 11.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

### MAINS

<b>EGGS BENEDICT AND CHIPS</b> 13.95 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and Ivy cut chips	<b>EGGS ROYALE AND CHIPS</b> 14.95 The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and Ivy cut chips	<b>HOT BUTTERMILK PANCAKES WITH BACON</b> 10.95 Blueberries, lemon balm and maple syrup	<b>HOT BUTTERMILK PANCAKES</b> 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	<b>AVOCADO BENEDICT AND CHIPS</b> 12.95 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with Ivy cut chips
<b>MONKFISH AND PRAWN CURRY</b> 18.95 Malaysian curry sauce, choy sum, shaved coconut, chilli, sweet potato crisps and jasmine rice	<b>LINGUINE WITH COURGETTE</b> 15.95 Crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce	<b>BLACKENED COD FILLET</b> 18.50 Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	<b>LOBSTER LINGUINE</b> 29.95 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	<b>PAN-FRIED SALMON FILLET</b> 17.25 Asparagus spears, courgette ribbons, toasted pine nuts and a chive velouté

### THE IVY CLASSICS

<b>CHICKEN MILANESE</b> 17.95 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, Ivy cut chips and tartare sauce	<b>THE IVY SHEPHERD'S PIE</b> 14.75 Slow-braised lamb and beef, red wine sauce, Cheddar potato mash	<b>SALMON AND SMOKED HADDOCK FISH CAKE</b> 14.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	<b>STEAK TARTARE</b> 19.95 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

<b>THE IVY HAMBURGER</b> 14.50 Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and Ivy cut chips Add West Country Cheddar - 1.95 Add pancetta - 2.75	<b>VEAL SIRLOIN</b> 23.95 Grilled veal steak with pommes aligot, crispy prosciutto, tomato, red pepper, sage leaves, red wine sauce	<b>CHARGRILLED HALLOUMI</b> 14.95 Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress
<b>SIRLOIN STEAK</b> 26.95 8oz/227g 21 day Himalayan Salt Wall dry-aged	<b>RIB-EYE ON THE BONE</b> 33.95 12oz/340g 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	<b>PAN-FRIED LEMON SOLE</b> 24.95 Capers, flaked almonds, watercress, lemon mayonnaise and Greek cress
<b>ROBATA GRILLED CHICKEN SALAD</b> 16.95 Couscous, baby gem lettuce, red pepper, pistachio with yoghurt and lime dressing	<b>SAUCES 2.95 EACH</b> Béarnaise   Hollandaise   Red Wine Sauce   Peppercorn Sauce   Truffle Hollandaise	<b>GRILLED ASPARAGUS SALAD</b> 16.95 Harissa couscous, baby gem lettuce, red pepper purée, pistachio and herbs

### SIDES

San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing	3.95	Jasmine rice with toasted coconut and coriander	3.50	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.25
Truffle and Parmesan chips	5.25	Ivy cut chips	3.95	Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander	4.25
Sprouting broccoli, lemon oil and sea salt	4.75	Peas, mangetout and baby shoots	3.95	Baby gem lettuce, herb dressing, cheese and pine nuts	4.50
Green beans and roasted almonds	4.25	Extra virgin olive oil mashed potato	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.

## AFTERNOON TEA

3pm - 5pm

### CREAM TEA - 8.75

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

### CHAMPAGNE CREAM TEA - 17.75

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

### SUMMER AFTERNOON TEA - 26.95

#### 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

Chocolate plant pot  
Madeleine cake with lemon curd  
Red velvet raspberry cake  
Strawberry milkshake  
Includes a choice of teas, infusions or coffees

### CHAMPAGNE AFTERNOON TEA - 35.95

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

## SET MENU

Available Monday - Friday  
Please ask your server or visit our website for more details

## 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)

Scan for allergy & nutritional information

