

SPARKLING 125ml

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

THIRST QUENCHERS

The Ivy Royale Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	10.75
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.50
Peach Bellini Peach pulp and Prosecco	8.50
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
Ruby Grapefruit Spritz Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
White Port & Tonic Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, served with a mint sprig and lemon twist	8.50
Virgin Spritz Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	5.95

GIN & TONIC SELECTION

Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.50
Pink G&T Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	9.50
Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.50
Rhubarb & Raspberry G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
Summer Apple G&T 30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	11.50
Deep Red G&T Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic	12.00
Gibson G&T Copperhead Gibson Edition Gin, olive brine, fresh rosemary and cocktail onions with Fever-Tree Indian Tonic	13.00

BREAKFAST

Until 11.30am
Monday - Friday
Until 11.00am
Saturday - Sunday

SET MENU

11.30am – 6.30pm
Monday - Friday

Two courses – 16.50

Three courses – 21.00

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.

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

BRUNCH MENU



From 11.00am

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
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STARTERS

Garden pea soup – 5.75 Crushed peas with ricotta, mint and lemon balm	Prawn cocktail – 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Steak tartare – 9.25 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Asparagus with truffle hollandaise – 8.25 Warm asparagus spears with truffle hollandaise and baby watercress
Oak smoked salmon – 9.75 Smoked salmon, black pepper and lemon with dark rye bread. <i>Add crab and dill cream – 3.75</i>	Duck liver parfait – 7.25 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche	Crispy duck salad – 8.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Heritage tomato and feta salad – 6.95 Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing
Buffalo mozzarella – 8.95 Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint	Crab and apple salad – 11.95 Cucumber, watermelon, radish, edamame and coriander	Marinated yellowfin tuna – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	

MAINS

Lobster and asparagus gratin – 17.95 Poached egg, brioche, tomatoes, Greek cress, truffle and hollandaise sauce	Eggs Benedict and chips – 11.50 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	Avocado Benedict and chips – 10.95 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips	Hot buttermilk pancakes – 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce
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Roast beef sandwich – 14.95
Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips

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

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

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

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

CLASSICS

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

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

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

Grilled chicken salad – 14.95
Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing

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

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75	Thick cut chips	3.75	Herbed green salad	3.25
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Truffle and Parmesan chips	4.50	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Peas, sugar snaps and baby shoots	3.25	Olive oil mashed potato	3.50	Sprouting broccoli, miso butter, sesame and chilli	3.95
		Jasmine rice with toasted sesame	3.50		
		Green beans and roasted almonds	3.75		

DESSERTS

Crème brûlée Classic set vanilla custard with a caramelised sugar crust	6.50
Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	8.50

Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.75
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Pistachio and raspberry ice cream sundae Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	7.95
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Rum baba Plantation rum soaked sponge with Chantilly cream and raspberries	8.25
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Cappuccino cake Warm chocolate cake, milk mousse and coffee sauce	7.50
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Ice creams and sorbets Selection of dairy ice creams and fruit sorbets	5.25
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Frozen berries Mixed berries with yoghurt sorbet, warm white chocolate sauce	7.25
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Selection of three cheeses Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers	9.95
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Mini chocolate truffles With a liquid salted caramel centre	3.50
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AFTERNOON MENU

3pm – 5pm

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