

**SPARKLING**

- CREDE, PROSECCO SUPERIORE**, Bisol, Veneto, Italy 125ML 9.50
- THE IVY COLLECTION CHAMPAGNE**, Champagne, France 12.75
- VEUVE CLICQUOT YELLOW LABEL**, Champagne, France 14.50
- VEUVE CLICQUOT ROSÉ**, Champagne, France 16.50

**THIRST QUENCHERS**

- THE IVY ROYALE** 12.95  
Our signature Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne

- FRENCH GARDEN 75** 12.25  
Hendrick's Gin, sugar, lemon & The Ivy Collection Champagne

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

- PALOMA SPRITZ** 10.85  
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco

- SPARKLING PEARTINI** 12.50  
Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon & The Ivy Collection Champagne

- PASSIONATE SPRITZ** 10.95  
A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco

**GIN & TONIC SELECTION**

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

- PINK RASPBERRY G&T** 11.75  
Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic

- SICILIAN G&T** 11.25  
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic

- RHUBARB & RASPBERRY G&G** 11.50  
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale

- HEMINGWAY G&T** 10.50  
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

- BLACK FOREST G&T** 12.95  
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic

- APPLE BLOSSOM G&T** 10.95  
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 & lime

- ELDERFLOWER G&T** 11.50  
Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime & fresh basil

**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)

**ALL DAY MENU**

- 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

**STARTERS**

- GARDEN PEA AND NETTLE SOUP** 8.50  
Crumbled Greek style "cheese" and crushed peas
- CRISPY DUCK SALAD** 9.95  
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
- GRILLED ASPARAGUS** 9.95  
Warm asparagus spears, Szechuan mayonnaise, capers, flaked almonds, fried quail's egg and watercress
- DUCK LIVER PARFAIT** 8.95  
Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

- TWICE-BAKED CHEESE SOUFFLÉ** 9.50  
Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce

- THE IVY CURE SMOKED SALMON** 11.95  
Black pepper, lemon and dark rye bread

- ROASTED SCALLOPS** 14.95  
Crispy potato rösti, pea purée, Parmesan sauce and grated truffle

- STEAK TARTARE** 12.95  
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

- TEMPURA PRAWNS** 11.95  
Yuzu-pickled cucumber with wakame seaweed, sesame seeds and kimchi sauce

- SALT AND PEPPER SQUID** 10.95  
Wasabi and miso mayonnaise, Sriracha, coriander and lime

- BUFFALO MOZZARELLA WITH SALSA VERDE** 9.95  
Crushed pistachios, courgettes, basil and a green herb dressing

- PRAWN COCKTAIL** 12.95  
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

**MAINS**

- AROMATIC DUCK CURRY** 19.95  
Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice

- LOBSTER LINGUINE** 33.50  
Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion

- BAKED MISO AUBERGINE** 16.95  
Cracked durum wheat, cauliflower, red pepper, raisins, flaked almonds, coconut yoghurt and rocket

- BLACKENED COD FILLET** 19.50  
Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

- THE IVY RABBIT AND LANGOUSTINE PIE** 18.50  
Parisienne carrots with a tarragon cream sauce, watercress and a puff pastry crust

**THE IVY CLASSICS**

- 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

- THE IVY SHEPHERD'S PIE** 15.50  
Slow-braised lamb leg 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

- SALMON AND SMOKED HADDOCK FISH CAKE** 15.95  
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

**ROASTS & GRILL**

- THE IVY HAMBURGER** 14.95  
Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and Ivy cut chips  
Add West Country Cheddar - 1.95  
Add pancetta - 2.95

- GRILLED BEEF FILLET** 33.95  
Creamed wild mushrooms with potato rösti, watercress and truffle sauce

- KOREAN GLAZED CHICKEN** 18.95  
Pickled mooli, sesame, avocado and jalapeño sauce, citrus mayonnaise

- CHARGRILLED HALLOUMI** 15.95  
Courgette tapenade, Gordal olives with baby basil and rustic tomato sauce

- RIB-EYE ON THE BONE** 34.95  
12oz/340g 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak

- GRILLED SEA BASS** 25.95  
Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce

- GRILLED ASPARAGUS SALAD** 17.95  
Ras el hanout couscous, baby gem lettuce, red pepper purée, pistachio and herbs

- SIRLOIN STEAK** 8oz/227g 27.95  
21 day Himalayan Salt Wall dry-aged
- SAUCES** 3.50 EACH  
Béarnaise | Hollandaise | Red wine sauce | Peppercorn sauce | Wild mushroom

- ROBATA GRILLED CHICKEN SALAD** 17.95  
Couscous, baby gem lettuce, red pepper, pistachio with yoghurt and lime dressing

**FISH OF THE DAY**

- San Marzanino tomato and basil salad with Pedro Ximénez dressing 4.25
- Truffle and Parmesan chips 5.75
- Baby gem lettuce, herb dressing, cheese and pine nuts 4.95
- Sprouting broccoli, lemon oil and sea salt 5.25

**SIDES**

- Green beans and roasted almonds 4.75
- Jasmine rice with toasted coconut and coriander 3.75
- Peas, mangetout and baby shoots 4.25
- Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan 4.95

**DAILY MARKET SPECIALS**

- Extra virgin olive oil mashed potato 4.50
- Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 4.50
- Cracked durum wheat with cauliflower, red pepper, coconut yoghurt and coriander 4.75
- Ivy cut chips 4.50

**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

- PRAWN AND AVOCADO OPEN SANDWICH** 15.95  
Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce

- ROAST BEEF SANDWICH** 16.95  
Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and Ivy cut chips

- CHARGRILLED HALLOUMI BURGER** 15.95  
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**

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

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

- ALMOND PANNA COTTA** 8.25  
With a rhubarb and raspberry sauce, Amaretto, crispy almond tuile, gold flakes

- STICKY TOFFEE PUDDING** 8.75  
Salted caramel sauce, dates, clotted cream and gold flakes

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

**SET MENU**

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

Scan for allergy & nutritional information

