

SPARKLING

- 125ML
CREDE, PROSECCO SUPERIORE, Bisol, Veneto, Italy 9.75
- THE IVY COLLECTION CHAMPAGNE**, Champagne, France 13.25
- VEUVE CLICQUOT YELLOW LABEL**, Champagne, France 14.50
- VEUVE CLICQUOT ROSÉ**, Champagne, France 16.50

THIRST QUENCHERS

- THE IVY ROYALE** 13.25
Our signature Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne
- APEROL SPRITZ** 10.25
Aperol, Prosecco and Fever-Tree Soda with an orange twist
- PALOMA SPRITZ** 11.00
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco
- SPARKLING PEARTINI** 12.75
Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon & The Ivy Collection Champagne
- FRENCH GARDEN 75** 13.25
Hendrick's Gin, sugar, lemon & The Ivy Collection Champagne
- PASSIONATE SPRITZ** 11.25
A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco
- CBD SPRITZ** 10.95
Aperol with Trip CBD Infused Peach & Ginger Soda & Prosecco

GIN & TONIC SELECTION

- THE IVY SPECIAL G&T** 11.50
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic
- PINK G&T** 11.00
Beefeater Pink Gin with Fever-Tree Elderflower Gin, strawberries & mint
- BLOOD ORANGE G&T** 11.50
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic
- RHUBARB & RASPBERRY G&G** 11.75
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale
- HEMINGWAY G&T** 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
- BLACK FOREST G&T** 13.25
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** 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 & lime
- ELDERFLOWER G&T** 11.75
Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime & fresh basil

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

ROASTED TOMATO SOUP 8.50
Red pepper, crumbled Greek style "cheese", pine nuts and coriander

CRISPY DUCK SALAD 9.95
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

ASPARAGUS WITH TRUFFLE HOLLANDAISE 9.95
Warm asparagus spears with baby watercress

DUCK LIVER PARFAIT 8.95
Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

GOAT'S CHEESE AND COURGETTE TART 9.50
Artichoke tapenade, mixed herbs and truffle crème fraîche 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 9.95
Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

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

MAINS

MONKFISH AND PRAWN CURRY 19.95
Malaysian curry sauce, choy sum, shaved coconut, chilli, sweet potato crisps and jasmine rice

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

LINGUINE WITH COURGETTE 16.50
Crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce

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

PAN-FRIED SALMON FILLET 18.50
Asparagus spears, courgette ribbons, toasted pine nuts and a chive velouté

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 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 - 2.50
Add pancetta - 2.95

VEAL SIRLOIN 24.95
Grilled veal steak with pommes aligot, crispy prosciutto, tomato, red pepper, sage leaves, red wine sauce

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

CHARGRILLED HALLOUMI 15.95
Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress

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

PAN-FRIED LEMON SOLE 25.95
Capers, flaked almonds, watercress, lemon mayonnaise and Greek cress

GRILLED ASPARAGUS SALAD 17.95
Harissa couscous, baby gem lettuce, red pepper purée, pistachio and herbs

SIRLOIN STEAK 8oz/227g 27.95
21 day Himalayan Salt Wall dry-aged

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

FISH OF THE DAY

SAUCES 3.50 EACH
Béarnaise | Hollandaise | Red Wine Sauce | Peppercorn Sauce | Truffle Hollandaise

DAILY MARKET SPECIALS

- San Marzanino tomato, yellow tomato and basil salad with sherry vinegar 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

- 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

- Extra virgin olive oil mashed potato 4.50
- Fregola and cauliflower couscous, 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 AND BLUEBERRY PANNA COTTA** 8.25
Limoncello sauce, almond tuile and gold flakes
- CHOCOLATE BOMBE** 9.95
Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce
- RUM BABA** 9.50
Plantation rum soaked sponge with Chantilly cream and raspberries

SET MENU

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

Scan for allergy & nutritional information

