

**SPARKLING**

- 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** 10.50  
 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

**ASPARAGUS WITH TRUFFLE HOLLANDAISE** 10.75  
 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** 9.95  
 Artichoke tapenade, mixed herbs and truffle crème fraîche sauce

**THE IVY CURE SMOKED SALMON** 12.95  
 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** 13.50  
 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** 33.95  
 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion

**LINGUINE WITH COURGETTE** 17.50  
 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 AND CHIPS** 15.95  
 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** 34.95  
 12oz/340g  
 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak

**PAN-FRIED LEMON SOLE** 26.95  
 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** 3.95 EACH  
 Béarnaise | Hollandaise | Red Wine Sauce | Peppercorn Sauce | Truffle Hollandaise

**DAILY MARKET SPECIALS**

**SIDES**

- San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing 4.25  
 Truffle and Parmesan chips 5.95  
 Baby gem lettuce, herb dressing, cheese and pine nuts 5.50  
 Sprouting broccoli, lemon oil and sea salt 5.25

- Green beans and roasted almonds 4.75  
 Jasmine rice with toasted coconut and coriander 3.95  
 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 4.95

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.

**SANDWICHES**

11.30am - 4pm

- PRAWN AND AVOCADO OPEN SANDWICH** 16.95  
 Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce
- ROAST BEEF SANDWICH** 17.95  
 Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and Ivy cut chips
- CHARGRILLED HALLOUMI BURGER** 16.50  
 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
- RUM BABA** 9.95  
 Plantation rum soaked sponge with Chantilly cream and raspberries
- 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

**SET MENU**

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

Scan for allergy & nutritional information

