

SPARKLING

	<i>125ml</i>
Prosecco, Bisol, Jeio, Veneto, Italy	7.25
The Ivy Collection Champagne, Champagne, France	9.95
Veuve Clicquot Yellow Label, Champagne, France	13.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Veuve Clicquot Rosé, Champagne, France	16.50

THIRST QUENCHERS

The Ivy Royale	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
Peach Bellini	8.50
Peach pulp and Prosecco	
Aperol Spritz	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
The Ivy VLS	9.25
Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
Aromatic Spritz	8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	
Virgin Spritz	6.95
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	

GIN & TONIC SELECTION

The Ivy Special G&T	9.50
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
Pink G&T	9.50
Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	
Seville G&T	10.50
Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	
Hemingway G&T	9.75
Flavours inspired by a classic Hemingway Daiquiri cocktail using Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	
Classic Copper G&T	13.25
A classic gin and tonic with the sublime Belgian Copperhead Gin. Known as "The Alchemist's Gin" as it was created by a former pharmacist. Served with Fever-Tree Mediterranean Tonic with juniper berries and orange zest. One for the purists	

All day dining. Every day.

OPEN FOR BREAKFAST

Until 11:30am Monday - Friday | Until 11am Saturday - Sunday

ALL DAY MENU

Served from 11.30am
Monday - Friday
From 4pm Saturday - Sunday

BRUNCH MENU

Served from 11am-4pm
Saturdays, Sundays
& Bank Holidays

SET MENU

Served from 11.30am - 10pm
Monday - Thursday
11.30am - 7pm Friday

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Two courses - 16.50
Three courses - 21.00

THE IVY

ST ALBANS BRASSERIE

ALL DAY MENU

Truffle arancini Fried Arborio rice balls with truffle cheese	5.50	Spiced green olives Gordal olives with chilli, coriander and lemon	3.50	Salted smoked almonds Hickory smoked and lightly spiced	3.25	Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt	5.75	Salt-crusted sourdough bread With salted butter	3.95
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STARTERS

Garden pea soup - 6.25 Crushed peas, crispy tuile, coconut cream and edible flowers	6.25	Duck liver parfait - 7.50 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	7.50	Asparagus with truffle hollandaise - 8.25 Warm asparagus spears with baby watercress	8.25	Tempura prawns with salt and pepper squid - 8.95 Crunchy fried prawns, wasabi miso sauce, Sriracha	8.95
Crab and apple salad - 11.95 Cucumber, watermelon, radish, edamame and coriander	11.95	Steak tartare - 9.25 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	9.25	Laverstoke Park Farm buffalo mozzarella - 8.95 Grapes, mint, parsley and hazelnuts	8.95	Crispy duck salad - 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	8.75
Jackfruit and peanut bang bang salad - 7.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander	7.95	The Ivy Cure smoked salmon - 9.75 Black pepper, lemon, and dark rye bread	9.75	Prawn cocktail - 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	9.95	Yellowfin tuna carpaccio - 9.95 Cucumber, baby basil with an apple, jalapeño and avocado sauce	9.95
The Ivy Cure smoked salmon and crab - 12.75 A quenelle of crab and dill cream, lemon, dark rye bread	12.75	Seared Atlantic scallops - 12.50 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura	12.50				

MAINS

The Ivy shepherd's pie - 13.95 Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash	13.95	Grilled chicken salad - 14.75 Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce	14.75	Chargrilled halloumi - 13.95 Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh	13.95	Fish & chips - 14.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	14.50
Roast corn-fed chicken breast - 16.95 Truffle mashed potato, asparagus spears, morels and red wine sauce	16.95	Keralan sweet potato curry - 14.50 Choy sum, broccoli, coriander and coconut with steamed jasmine rice	14.50	Roast fillet of salmon - 16.50 Grilled asparagus, crushed pink peppercorn hollandaise and lemon	16.50	Chicken Milanese - 16.95 Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise	16.95

STEAKS

Sirloin 8oz/227g - 24.50 21 day Himalayan Salt Wall dry-aged, UK	24.50
Fillet of beef 7oz/198g - 29.50 Succulent, prime centre cut, grass-fed	29.50
Rib-eye on the bone 12oz/340g - 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	31.95

Minute steak - 15.95

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

Steak tartare - 19.75

Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

SAUCES

• Béarnaise • Green peppercorn • Hollandaise - 2.95 each
Truffled red wine jus - 3.95

Vegetarian and vegan menu available on request.

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25	Truffle and Parmesan chips	4.75	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Sprouting broccoli, lemon oil and sea salt	4.25	Extra virgin olive oil mashed potato	3.75
Peas, sugar snaps and baby shoots	3.25	Green beans and roasted almonds	3.95	Green leaf salad with mixed herbs	3.25
		Jasmine rice with toasted sesame	3.50	Thick cut chips	3.75
		Truffle mashed potato	4.50		

SANDWICHES

Available until 5pm

Halloumi open sandwich Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	11.95
Prawn and avocado open sandwich Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	12.95
Roast beef sandwich Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	15.95
The Ivy hamburger Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips	14.25

Add West Country Cheddar - 1.95 / Add pancetta - 2.75

AFTERNOON TEA

3pm - 5pm

Cream Tea - 7.95

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

Afternoon Tea - 19.75

Savouries
Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich on basil bread
Smoked salmon on beetroot bread with cream cheese and chives

Sweet

Warm fruit scones with Dorset clotted cream and strawberry preserve
Raspberry Tarte Tropézienne
Potted chocolate and caramel
Blackberry and Champagne trifle
Includes a choice of teas, infusions or coffees

Champagne Afternoon Tea - 28.50

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

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

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.