

# ALL DAY MENU

From 11:30AM

## SPARKLING

Prosecco, Bisol, Jeio, Veneto, Italy	6.50
The Ivy Collection Champagne <i>Champagne, France</i>	9.75
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.75
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95

## THIRST QUENCHERS

Peach Bellini <i>Peach pulp &amp; Prosecco</i>	8.50
Ivy G&T <i>Beefeater gin, cucumber &amp; lime with Fever-Tree Mediterranean tonic water</i>	8.75
Aperol Spritz <i>Over ice with an orange twist</i>	9.50

## COCKTAILS

The Ivy Royale flute <i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin &amp; hibiscus, topped with Champagne</i>	10.75
Salted Caramel Espresso Martini coupe <i>A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso &amp; sweetened with salted caramel syrup</i>	8.00
English Spritz wine glass <i>Our take on a classic Spritz. Kamm &amp; Sons aperitif, Pierre Ferrand dry Curaçao, fresh pink grapefruit juice, Prosecco &amp; soda</i>	8.75
Whiskey Sour rocks <i>Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters</i>	9.75
Classic Champagne Cocktail flute <i>Ivy Champagne, Courvoisier VSOP, Grand Marnier &amp; Angostura bitters</i>	11.50

## COOLERS & JUICES

Peach & Elderflower iced tea <i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	4.50
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Mixed Berry Smoothie <i>Strawberry, raspberry, blueberry, mango, lime</i>	4.50
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Choice of fresh juices <b>Orange, apple, grapefruit, cranberry</b>	3.95
Strawberry & Vanilla Soda <i>A blend of strawberry, fruits &amp; vanilla with Fever-Tree soda water</i>	5.95
Vanilla Spiced Sour <i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup &amp; egg white</i>	5.95

## BREAKFAST

UNTIL 11:30AM

(Until 11AM Saturday & Sunday)

## BRUNCH

FROM 11AM

Saturday & Sunday

## SET MENU

11:30AM – 7PM

Monday – Friday

Two courses 16.50 Three courses 21.00

Please ask your server for the menu

## Spiced green olives 3.50

*Gordal olives with chilli,  
coriander and lemon*

## Salted smoked almonds 3.25

*Hickory smoked and lightly spiced*

## Roast pumpkin soup 5.50

*Creamed pumpkin with ricotta, pine nuts  
and crispy sage*

## Oak smoked salmon 9.95

*Smoked salmon, black pepper and lemon  
with dark rye bread*

## Prawn cocktail 9.75

*Classic prawn cocktail with baby gem, avocado,  
cherry tomatoes and Marie Rose sauce*

## Endive and Stilton salad 6.50

*Shaved apple, cranberries and caramelised  
hazelnuts*

## Duck liver parfait 6.95

*Caramelised hazelnuts, truffle, tamarind glaze  
with pear and ginger compote, toasted brioche*

## Grilled tuna loin

*Salad of artichoke, tomato,  
green beans, Provençal olives  
and basil sauce*

17.95

## Fish & chips

*Traditional battered cod  
served with mashed peas,  
thick cut chips and tartare sauce*

14.50

## Chicken bourguignon

*Flat-iron chicken with crispy  
skin, creamed potato, chestnut  
mushrooms and bacon lardons*

16.50

## VEGETABLES

## Dukka spiced sweet potato

*Aubergine baba ganoush with  
coconut 'yoghurt', sesame, mixed  
grains, toasted almonds and  
a Moroccan tomato sauce*

13.95

## Roasted butternut squash with grains

*Buckwheat, chickpeas, pumpkin  
seeds, sesame and pomegranate  
with crumbled bean curd, harissa  
sauce and coriander dressing*

12.75

## Baked sweet potato, harissa coconut

*'yoghurt', mint and coriander dressing*

## SIDES

San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Peas, sugar snaps and baby shoots	3.25

Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes. Consuming raw or undercooked meals may increase your risk of foodborne illness.

## Salt-crusted sourdough bread 3.95

*With salted butter*

## STARTERS

## Crispy duck salad 7.95

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

## Steak tartare 9.25

*Hand-chopped beef striploin with a Tabasco  
mustard dressing, cornichons, shallot, parsley,  
egg yolk and toasted granary*

## Raw market salad 6.75

*Thinly shaved market vegetables with  
avocado houmous, toasted sesame,  
maple and wholegrain mustard dressing*

## Roasted scallops 11.95

*Grilled chorizo and ras el hanout roasted  
butternut squash*

## FISH & SEAFOOD

## Blackened cod fillet 16.95

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

## Market special MP

*of the day*

## Salmon and smoked haddock fish cake 13.50

*Crushed pea and herb sauce  
with a soft poached hen's egg  
and baby watercress*

## Simply grilled fish MP

*Sourced daily*

## STEAKS

## Steak, egg & chips 14.95

*Thinly beaten rump steak, thick cut  
chips and two fried hen's eggs*

## Steak tartare 19.50

*Hand-chopped beef striploin with  
a Tabasco mustard dressing,  
cornichons, shallot, parsley,  
egg yolk and toasted granary*

## Sirloin 8oz/227g 22.95

*Flavourful, mature, grass-fed*

## Fillet 7oz/198g 29.50

*Succulent, prime centre cut,  
grass-fed*

## Rib-eye 12oz/340g 27.95

*Dry aged rib-eye (on the bone)*

## SAUCES

## Béarnaise

## Green peppercorn

## Hollandaise

*Red wine and rosemary*

2.75

## Monkfish and prawn curry 17.50

*Keralan curry with jasmine rice,  
coconut 'yoghurt', coriander  
and sweet potato crisps*

## Chicken Milanese 15.95

*Brioche-crumbed chicken breast  
with a fried egg, Parmesan and  
truffle cream sauce*

## Slow-cooked lamb shoulder 17.25

*Herbed crumb, Dijon mustard,  
cream potato, carrots, swede  
and a rosemary sauce*

## Miso-coated chicken breast 13.95

*Grilled chicken with a salad of herbs,  
barley, apples, grapes, sesame,  
pomegranate and a tarragon  
yoghurt sauce on the side*

## Zucchini fritti 5.75

*Crispy courgette fries with lemon,  
chilli and mint yoghurt*

## Truffle arancini 5.50

*Fried Arborio rice balls with truffle cheese*

## Marinated yellowfin tuna 9.95

*Citrus ponzu dressing and wasabi mayonnaise  
with chilli and coriander*

## Truffled orzo pasta 7.50

*Baked truffle pasta with sautéed girolle mushrooms*

## Tempura prawns with salt and pepper squid 8.75

*Crunchy fried prawns with salt and  
pepper squid, wasabi miso sauce and Sriracha*

## Buffalo mozzarella 8.95

*Crispy artichokes, pear and truffle honey*

## Smoked salmon and crab 11.75

*Oak smoked salmon, crab and dill cream  
with dark rye bread*

## Grilled sea bass fillet

*Smoked aubergine, tomato pesto  
and a tomato, olive, shallot and  
coriander dressing*

22.95

## Roast salmon fillet

*Sprouting broccoli,  
smoked almonds and a soft  
herb sauce on the side*

15.95

## Grilled whole lobster

*Garlic and parsley butter with  
watercress and thick cut chips*

34.00

## Crab linguine

*Pasta and courgette linguine  
with Devon crab, chilli,  
smoked garlic, lemon and rocket*

15.95

## The Ivy hamburger

*Chargrilled in a potato bun  
with mayonnaise, horseradish  
ketchup and thick cut chips*  
Add West Country Cheddar 1.50

14.25

## The Ivy shepherd's pie

*Slow-braised lamb shoulder with  
beef and Wookey Hole Cheddar  
potato mash*

13.95

## SAUCES

## Béarnaise

## Green peppercorn

## Red wine and rosemary

## Hollandaise

2.75

## SANDWICHES

11:30AM – 5PM

## HLT open sandwich 9.75

*Grilled halloumi, avocado, black olives, red pepper,  
tomato, baby gem and herb mayonnaise*

## The Ivy hamburger 14.25

*Chargrilled in a potato bun with mayonnaise,  
horseradish ketchup and thick cut chips*  
Add West Country Cheddar 1.50

## Smoked salmon and crab open sandwich 11.95

*Smoked salmon and crab with crushed avocado,  
grapefruit and baby watercress*

## Steak sandwich "French dip" 13.95

*Roast beef with caramelised onions, horseradish mustard  
mayonnaise, Burgundy sauce dip and thick cut chips*

## Truffle chicken sandwich and chips 11.95

*Warm truffled chicken with mayonnaise, fried hen's egg,  
chips and green salad*

## DESSERTS

## Cappuccino cake 7.25

*Warm chocolate cake, milk mousse and coffee sauce*

## Apple tart fine 8.25

*Baked apple tart with vanilla ice cream and Calvados flambé*

## Crème brûlée 6.50

*Classic set vanilla custard with a caramelised sugar crust*

## Chocolate bombe 8.50

*Melting chocolate bombe with a vanilla ice cream  
and honeycomb centre with hot salted caramel sauce*

## Mini chocolate truffles 3.50

*With a liquid salted caramel centre*

## 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*

*Our exclusive Private Dining Rooms: 'The Dalton' and  
'The Geisha' are now available for private hire -  
please ask one of our staff members for more information.*

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