

**SPARKLING**

	<i>125ml</i>
<b>Crede, Prosecco, Superior, Bisol, Veneto, Italy</b>	8.50
<b>The Ivy Collection Champagne, Champagne, France</b>	10.50
<b>Nyetimber Classic Cuvée, West Sussex, England</b>	14.25
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>	13.95
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	16.50
<b>Besserat de Bellefon, Cuvée des Moines Blanc de Blancs, Champagne, France NV</b>	19.95

**THIRST QUENCHERS**

<b>The Ivy Royale</b> Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth, topped with The Ivy Collection Champagne	10.75
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.75
<b>Peach Bellini</b> Peach pulp and Prosecco	8.50
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
<b>Ruby Grapefruit Spritz</b> Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
<b>White Port &amp; Tonic</b> Light and floral Grahams Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist	8.50

**GIN & TONIC SELECTION**

<b>The Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.75
<b>Pink Raspberry G&amp;T</b> Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	10.75
<b>Seville G&amp;T</b> Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.95
<b>Rhubarb &amp; Raspberry</b> G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
<b>Deep Red G&amp;T</b> Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic	12.00
<b>Autumn G&amp;Tea</b> Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz	12.50

*All day dining. Every day.*

**OPEN FOR BREAKFAST**  
Until 11:30am Monday - Friday

<p><b>ALL DAY MENU</b> Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p>	<p><b>BRUNCH MENU</b> Served from 11am Saturday - Sunday</p>
---	--

*Gift vouchers available for every occasion.*



**BRUNCH MENU**

<b>Truffle arancini</b> Fried Arborio rice balls with truffle cheese <b>5.95</b>	<b>Zucchini fritti</b> Crispy courgette fries with lemon, chilli and mint yoghurt <b>5.95</b>	<b>Spiced green olives</b> Gordal olives with chilli, coriander and lemon <b>3.50</b>	<b>Salted smoked almonds</b> Hickory smoked and lightly spiced <b>3.25</b>	<b>Salt-crusted sourdough bread</b> With salted butter <b>4.75</b>
--	---	---	--	--

**STARTERS**

<b>White onion soup – 6.75</b> Onion Lyonnaise, truffle mascarpone and toasted brioche	<b>Stracciatella di bufala – 11.95</b> With crispy artichokes, pear and truffle honey	<b>Crispy duck salad – 9.25</b> Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	<b>Oak smoked salmon and crab – 13.75</b> With dill cream and dark rye bread
<b>Marinated yellowfin tuna – 10.95</b> Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	<b>Shellfish cocktail – 14.95</b> Lobster, prawn, crab and brown shrimps with avocado, cherry tomatoes, Marie Rose sauce	<b>Steak tartare – 9.75</b> Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	<b>Lobster and samphire risotto – 13.95</b> Arborio risotto rice with lobster, samphire and basil
<b>Roast pumpkin tortellini – 10.95</b> Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce	<b>Oak smoked salmon – 10.75</b> With black pepper, lemon and dark rye bread	<b>Eggs Benedict and chips – 11.95</b> Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	<b>Eggs Royale and chips – 13.95</b> Smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips

<b>Roast beef sandwich – 16.95</b> Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	<b>Avocado Benedict – 11.50</b> Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips	<b>Hot buttermilk pancakes – 9.25</b> Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce
--	--	--

**MAINS**

<b>Chicken Milanese – 17.95</b> Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	<b>Sirloin 8oz/227g – 24.95</b> 21 day Himalayan Salt Wall dry-aged	<b>Salmon and smoked haddock fish cake – 14.95</b> Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
<b>Monkfish and prawn curry – 19.50</b> Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps	<b>Rib-eye on the bone 12oz/340g – 32.95</b> 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	<b>Lobster linguine – 29.50</b> Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion
<b>Roast fillet of salmon – 16.95</b> Sprouting broccoli, Champagne and caper cream sauce	<b>Steak tartare – 21.75</b> Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	<b>Fish &amp; chips – 16.50</b> Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
<b>The Ivy shepherd's pie – 14.50</b> Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash	<b>The Ivy hamburger – 14.95</b> Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar - 1.95</i>	<b>Jackfruit and peanut bang bang salad – 13.95</b> Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander
<b>Roast chicken – 17.50</b> Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket	<b>Miso black cod fillet – 29.50</b> Baked black cod, hoba leaf, pickled fennel and a miso sauce	<b>Turbot on the bone – 34.95</b> Beurre noisette with lemon, caper and parsley

**SAUCES**

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle  
**2.95 each**

**SIDES**

<b>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</b>	<b>Thick cut chips</b>	<b>Herbed green salad</b>
3.75	4.25	3.50
<b>San Marzanino tomato and basil salad with Pedro Ximénez dressing</b>	<b>Truffle and Parmesan chips</b>	<b>Creamed wild mushrooms, artichoke, grated Parmesan and black truffle</b>
3.95	4.75	4.95
<b>Peas, sugar snaps and baby shoots</b>	<b>Olive oil mashed potato</b>	<b>Sprouting broccoli, miso butter, sesame and chilli</b>
3.50	3.75	4.25
	<b>Jasmine rice with toasted sesame</b>	
	3.50	
	<b>Green beans and roasted almonds</b>	
	3.95	

**DESSERTS**

<b>Crème brûlée</b> Classic set vanilla custard with a caramelised sugar crust	6.95
<b>Passion fruit baked Alaska</b> Crispy meringue shell with a passion fruit parfait centre	7.95
<b>Apple tart fine</b> Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	8.75
<b>Chocolate bombe</b> Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.95
<b>Pistachio and raspberry ice cream sundae</b> Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	8.95
<b>Rum baba</b> Plantation rum soaked sponge with Chantilly cream and raspberries	8.50
<b>Malted banana ice cream</b> Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	7.75
<b>Ice creams and sorbets</b> Selection of dairy ice creams and fruit sorbets	6.00
<b>Frozen berries</b> Mixed berries with yoghurt sorbet, warm white chocolate sauce	7.50
<b>Selection of three cheeses</b> Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers	10.95
<b>Mini chocolate truffles</b> With a liquid salted caramel centre	3.75

**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 – 21.50**

*Savouries*  
Truffled chicken brioche roll  
Marinated cucumber and dill finger sandwich on basil bread  
Lobster and prawn on beetroot bread

*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 – 29.95**  
Afternoon tea with a glass of Champagne  
*Includes a choice of teas, infusions or coffees*

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.