

SPARKLING

	<i>125ML</i>
CREDE, PROSECCO SUPERIORE, <i>Bisol, Veneto, Italy</i>	9.50
THE IVY COLLECTION CHAMPAGNE, <i>Champagne, France</i>	12.75
VEUVE CLICQUOT YELLOW LABEL, <i>Champagne, France</i>	14.50
VEUVE CLICQUOT ROSÉ, <i>Champagne, France</i>	16.50

THIRST QUENCHERS

THE IVY ROYALE	12.95
Our signature Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	

FRENCH GARDEN 75	12.25
Hendrick's Gin, sugar, lemon & The Ivy Collection Champagne	

APEROL SPRITZ	10.25
Aperol, Prosecco and Fever-Tree Soda with an orange twist	

PALOMA SPRITZ	10.85
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	

SPARKLING PEARTINI	12.50
Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon & The Ivy Collection Champagne	

PASSIONATE SPRITZ	10.95
A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	

GIN & TONIC SELECTION

THE IVY SPECIAL G&T	11.50
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	

PINK RASPBERRY G&T	11.75
Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	

SICILIAN G&T	11.25
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	

RHUBARB & RASPBERRY G&G	11.50
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	

HEMINGWAY G&T	10.50
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	12.95
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	10.95
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	11.50
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

GARDEN PEA AND NETTLE SOUP 8.50

Crumbled Greek style "cheese" and crushed peas

CRISPY DUCK SALAD 9.95

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

GRILLED ASPARAGUS 9.95

Warm asparagus spears, Szechuan mayonnaise, capers, flaked almonds, fried quail's egg and watercress

DUCK LIVER PARFAIT 8.95

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

TWICE-BAKED CHEESE SOUFFLÉ 9.50
Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream 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 WITH SALSA VERDE 9.95

Crushed pistachios, courgettes, basil and a green herb dressing

PRAWN COCKTAIL 12.95

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

MAINS

AROMATIC DUCK CURRY 19.95

Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice

LOBSTER LINGUINE 33.50

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

BAKED MISO AUBERGINE 16.95

Cracked durum wheat, cauliflower, red pepper, raisins, flaked almonds, coconut yoghurt and rocket

BLACKENED COD FILLET 19.50

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

THE IVY RABBIT AND LANGOUSTINE PIE 18.50

Parisienne carrots with a tarragon cream sauce, watercress and a puff pastry crust

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 leg 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

GRILLED BEEF FILLET 33.95

Creamed wild mushrooms with potato rösti, watercress and truffle sauce

KOREAN GLAZED CHICKEN 18.95

Pickled mooli, sesame, avocado and jalapeño sauce, citrus mayonnaise

CHARGRILLED HALLOUMI 15.95

Courgette tapenade, Gordal olives with baby basil and rustic tomato sauce

RIB-EYE ON THE BONE

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

GRILLED SEA BASS 25.95

Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce

GRILLED ASPARAGUS SALAD 17.95

Ras el hanout 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

San Marzanino tomato and basil salad with Pedro Ximénez 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

SIDES

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

DAILY MARKET SPECIALS

Extra virgin olive oil mashed potato	4.50
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50
Cracked durum wheat with cauliflower, 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 PANNA COTTA	8.25
With a rhubarb and raspberry sauce, Amaretto, crispy almond tuile, gold flakes	

STICKY TOFFEE PUDDING	8.75
Salted caramel sauce, dates, clotted cream and gold flakes	

CHOCOLATE BOMBE	9.95
Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce	

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

Scan for allergy & nutritional information

