

SPARKLING

- 125ML*
- CREDE, PROSECCO SUPERIORE, Bisol, Veneto, Italy 9.50
 - THE IVY COLLECTION CHAMPAGNE, Champagne, France 12.75
 - VEUVE CLICQUOT YELLOW LABEL, Champagne, France 14.50
 - VEUVE CLICQUOT ROSÉ, Champagne, France 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
- THE IVY BLOODY MARY 9.75
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka
- 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
- FRENCH GARDEN 75 12.25
Hendrick's Gin, sugar, lemon & The Ivy Collection Champagne

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

BRUNCH 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	THE IVY CURE SMOKED SALMON 11.95 Black pepper, lemon and dark rye bread	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	SALT AND PEPPER SQUID 10.95 Wasabi and miso mayonnaise, Sriracha, coriander and lime
TWICE-BAKED CHEESE SOUFFLÉ 9.50 Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce	BUFFALO MOZZARELLA WITH SALSA VERDE 9.95 Crushed pistachios, courgettes, basil and a green herb dressing	DUCK LIVER PAREFAIT 8.95 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	PRAWN COCKTAIL 12.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	STEAK TARTARE 12.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary
MAINS				
EGGS BENEDICT AND CHIPS 14.95 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and Ivy cut chips	EGGS ROYALE AND CHIPS 15.95 The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and Ivy cut chips	HOT BUTTERMILK PANCAKES 9.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	AVOCADO BENEDICT AND CHIPS 13.95 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with Ivy cut chips	
AROMATIC DUCK CURRY 19.95 Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice	BLACKENED COD FILLET 19.50 Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	BAKED MISO AUBERGINE 16.95 Cracked durum wheat, cauliflower, red pepper, raisins, flaked almonds, coconut yoghurt and rocket	THE IVY RABBIT AND LANGOUSTINE PIE 18.50 Parisienne carrots with a tarragon cream sauce, watercress and a puff pastry crust	LOBSTER LINGUINE 33.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion
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	SALMON AND SMOKED HADDOCK FISH CAKE 15.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	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
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	RIB-EYE ON THE BONE 12oz/340g 34.95 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	CHARGRILLED HALLOUMI 15.95 Courgette tapenade, Gordal olives with baby basil and rustic tomato sauce	
SIRLOIN STEAK 8oz/227g 27.95 21 day Himalayan Salt Wall dry-aged	GRILLED SEA BASS 25.95 Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce	SAUCES 3.50 EACH Béarnaise Hollandaise Red wine sauce Peppercorn sauce Wild mushroom	ROBATA GRILLED CHICKEN SALAD 17.95 Couscous, baby gem lettuce, red pepper, pistachio with yoghurt and lime dressing	
GRILLED ASPARAGUS SALAD 17.95 Ras el hanout couscous, baby gem lettuce, red pepper purée, pistachio and herbs	SIDES			
San Marzanino tomato and basil salad with Pedro Ximénez dressing 4.25	Green beans and roasted almonds 4.75	Extra virgin olive oil mashed potato 4.50		
Truffle and Parmesan chips 5.75	Jasmine rice with toasted coconut and coriander 3.75	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 4.50		
Baby gem lettuce, herb dressing, cheese and pine nuts 4.95	Peas, mangetout and baby shoots 4.25	Cracked durum wheat with cauliflower, red pepper, coconut yoghurt and coriander 4.75		
Sprouting broccoli, lemon oil and sea salt 5.25	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan 4.95	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 7.95**
Mixed berries with yoghurt sorbet and warm white chocolate sauce
- ICE CREAMS AND SORBETS 6.00**
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

