

## SPARKLING

<b>CREDE, PROSECCO SUPERIORE</b> , Bisol, Veneto, Italy	9.75
<b>THE IVY COLLECTION CHAMPAGNE</b> , Champagne, France	13.25
<b>VEUVE CLICQUOT YELLOW LABEL</b> , Champagne, France	14.50
<b>VEUVE CLICQUOT ROSÉ</b> , Champagne, France	16.50

## THIRST QUENCHERS

<b>THE IVY ROYALE</b>	13.25
Our signature Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	

<b>APEROL SPRITZ</b>	10.25
Aperol, Prosecco and Fever-Tree Soda with an orange twist	

<b>PALOMA SPRITZ</b>	11.00
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water and Prosecco	

<b>SPARKLING PEARTINI</b>	12.75
Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon and The Ivy Collection Champagne	

<b>FRENCH GARDEN 75</b>	13.25
Hendrick's Gin, sugar, lemon and The Ivy Collection Champagne	

<b>PASSIONATE SPRITZ</b>	11.25
A light and fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	

<b>CBD SPRITZ</b>	10.95
Aperol with Trip CBD Infused Peach and Ginger Soda and Prosecco	

## GIN & TONIC SELECTION

<b>THE IVY SPECIAL G&amp;T</b>	11.50
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	

<b>PINK G&amp;T</b>	11.00
Beefeater Pink Gin with Fever-Tree Elderflower Gin, strawberries and mint	

<b>BLOOD ORANGE G&amp;T</b>	11.50
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	

<b>RHUBARB &amp; RASPBERRY G&amp;G</b>	11.75
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	

<b>HEMINGWAY G&amp;T</b>	11.00
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	

<b>BLACK FOREST G&amp;T</b>	13.25
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest and finished with Fever-Tree Mediterranean Tonic	

<b>APPLE BLOSSOM G&amp;T</b>	11.50
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 and lime	

<b>ELDERFLOWER G&amp;T</b>	11.75
Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime and 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

**ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP** 8.75  
Creamed pumpkin and butternut squash with truffle ricotta, chestnuts, pine nuts, crispy sage

**THE IVY CURE SMOKED SALMON** 12.95  
Black pepper, lemon and dark rye bread

**TRUFFLED WILD MUSHROOMS** 10.75  
Potato rösti, creamed mushroom, fried quail's egg and grated truffle

**DUCK LIVER PARFAIT** 8.95  
Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

**TWICE-BAKED STILTON & WALNUT SOUFFLÉ** 9.95  
Gratinated in a cream sauce with walnuts

**SALT AND PEPPER SQUID** 10.95  
Wasabi and miso mayonnaise, Sriracha, coriander and lime

**CRISPY DUCK SALAD** 10.50  
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

**VENISON TARTARE** 12.95  
Seared and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast

**ROASTED SCALLOPS** 14.95  
Apple and ginger purée, globe artichokes and red amaranth

**BEEF TORTELLINI** 9.75  
Braised beef with mushroom purée, Parmesan foam and crispy shallots

**BUFFALO MOZZARELLA** 9.95  
Red chicory, clementine, grapes, candy beetroot and a Christmas spice vinaigrette

**LOBSTER AND PRAWN COCKTAIL** 16.95  
Chilled lobster and prawn cocktail with baby gem, tomatoes and Marie Rose sauce

### MAINS

**ROAST BUTTERNUT SQUASH WITH CRANBERRIES** 17.95  
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

**AROMATIC DUCK CURRY** 20.95  
Coconut-based Kerala sauce with chilli, choy sum, sweet potato and jasmine rice

**BLACKENED COD FILLET** 19.95  
Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

**LOBSTER LINGUINE** 34.95  
Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion

**ROAST SALMON FILLET** 18.95  
Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce

**WILD MUSHROOM AND TRUFFLE LINGUINE** 17.95  
Creamed wild mushrooms with grated cheese, rocket, truffle and gold leaf

### THE IVY CLASSICS

**CHICKEN MILANESE** 19.50  
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

**FISH & CHIPS** 16.95  
Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce

**GOOSE AND TURKEY SHEPHERD'S PIE** 19.50  
Confit goose and turkey shepherd's pie with pigs in blankets, creamed mash potatoes and a cranberry sauce

**SALMON AND SMOKED HADDOCK FISH CAKE** 15.95  
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

**VENISON TARTARE** 26.95  
Seared and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and thick cut chips

### ROASTS & GRILL

**THE IVY TRUFFLE HAMBURGER** 16.95  
Chargrilled in a brioche bun with truffle mayonnaise, horseradish ketchup and thick cut chips

**FILLET OF BEEF** 7oz/198g 33.95  
Succulent, prime centre cut, grass-fed

**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  
Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle, Brussels sprout leaves and a plant-based sauce

**ROAST CHICKEN** 18.95  
Mushroom sauce with Brussels sprouts, roasted chestnuts and sage

**SIRLOIN STEAK** 8oz/227g 27.95  
21 day Himalayan Salt Wall dry-aged

### SAUCES 3.95 EACH

Béarnaise | Hollandaise | Red Wine Sauce  
Peppercorn Sauce | Wild mushroom

**PAN-FRIED LEMON SOLE WITH BROWN SHRIMPS** 26.95  
Beurre noisette, lemon, capers and Brussels sprout leaves

### SIDES

San Marzanino tomato and basil salad with Sherry vinegar dressing 4.25  
Peas, sugar snaps and baby shoots 4.25  
Baby gem lettuce, herb dressing, cheese and chestnuts 5.50  
Extra virgin olive oil mashed potato 4.50

Jasmine rice with toasted coconut and coriander 3.95  
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan 4.95  
Sprouting broccoli, lemon oil and sea salt 5.25

Brussels sprouts, chestnuts and cranberries 4.75  
Green beans and roasted almonds 4.75  
Truffle and Parmesan chips 5.95  
Thick cut chips 4.95

### 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

**LOBSTER AND PRAWN SANDWICH** 18.95  
Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce

**ROAST BEEF SANDWICH** 17.95  
Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips

**CHARGRILLED HALLOUMI BURGER** 16.50  
Brioche bun, lettuce, tomato, chilli and mint sauce, thick 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

**SANTA'S ON HIS WAY** 10.95  
Red velvet sponge with cream cheese frosting and dark chocolate

**FIG AND PISTACHIO FEUILLETÉ** 9.75  
Hazelnut financier with a crispy pastry top, yoghurt sorbet, pistachios and double cream (12 mins cooking time)

**CHRISTMAS PUDDING** 8.95  
Steamed Christmas pudding with almonds, redcurrants and brandy cream

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

## SET MENU

Available Monday - Friday  
Please ask your server or visit our website for more details

Scan for allergy & nutritional information

