

SPARKLING

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

THIRST QUENCHERS

THE IVY ROYALE	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	
APEROL SPRITZ	10.25
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
PALOMA SPRITZ	11.00
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water and Prosecco	
SPARKLING PEARTINI	12.75
Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon and The Ivy Collection Champagne	
FRENCH GARDEN 75	13.25
Hendrick's Gin, sugar, lemon and The Ivy Collection Champagne	
PASSIONATE SPRITZ	11.25
A light and 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 G&T	11.00
Beefeater Pink Gin with Fever-Tree Elderflower Gin, strawberries and mint	
BLOOD ORANGE G&T	11.50
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
RHUBARB & RASPBERRY G&G	11.75
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
HEMINGWAY G&T	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	
BLACK FOREST G&T	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	
APPLE BLOSSOM G&T	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	
ELDERFLOWER G&T	11.75
Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime and 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
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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	CRISPY DUCK SALAD 10.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	SALT AND PEPPER SQUID 10.95 Wasabi and miso mayonnaise, Sriracha, coriander and lime
TWICE-BAKED STILTON & WALNUT SOUFFLÉ 9.95 Gratinated in a cream sauce with walnuts	LOBSTER AND PRAWN COCKTAIL 16.95 Chilled lobster and prawn cocktail with baby gem, tomatoes and Marie Rose sauce	DUCK LIVER PARFAIT 8.95 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	BUFFALO MOZZARELLA 9.95 Red chicory, clementine, grapes, candy beetroot and a Christmas spice vinaigrette	VENISON TARTARE 12.95 Seared and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast

MAINS

EGGS BENEDICT AND CHIPS 15.50 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	EGGS ROYALE AND CHIPS 16.75 The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips	HOT BUTTERMILK PANCAKES 10.50 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	HOT BUTTERMILK PANCAKES WITH BACON 12.50 Blueberries, lemon balm and maple syrup	AVOCADO BENEDICT AND CHIPS 14.75 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips
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
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ROASTS & GRILL

THE IVY TRUFFLE HAMBURGER 16.95 Chargrilled in a brioche bun with truffle mayonnaise, horseradish ketchup and thick cut chips Add Camembert - 2.95	FILLET OF BEEF 7oz/198g 34.95 Succulent, prime centre cut, grass-fed	CHARGRILLED HALLOUMI 15.95 Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle, Brussels sprout leaves and a plant-based sauce
SIRLOIN STEAK 8oz/227g 27.95 21 day Himalayan Salt Wall dry-aged	RIB-EYE ON THE BONE 12oz/340g 34.95 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	PAN-FRIED LEMON SOLE WITH BROWN SHRIMPS 26.95 Beurre noisette, lemon, capers and Brussels sprout leaves
	SAUCES 3.95 EACH Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce Wild mushroom	

SIDES

San Marzanino tomato and basil salad with Sherry vinegar dressing	4.25	Jasmine rice with toasted coconut and coriander	3.95	Brussels sprouts, chestnuts and cranberries	4.75
Peas, sugar snaps and baby shoots	4.25	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.95	Green beans and roasted almonds	4.75
Baby gem lettuce, herb dressing, cheese and chestnuts	5.50	Sprouting broccoli, lemon oil and sea salt	5.25	Truffle and Parmesan chips	5.95
Extra virgin olive oil mashed potato	4.50			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

