

SPARKLING

	<i>125ML</i>
PROSECCO, BISOL, JEIO, Veneto, Italy	9.00
THE IVY COLLECTION CHAMPAGNE, Champagne, France	12.25
VEUVE CLICQUOT YELLOW LABEL, Champagne, France	14.50
NYETIMBER CLASSIC CUVÉE, West Sussex, England	14.50
VEUVE CLICQUOT ROSÉ, Champagne, France	16.50

THIRST QUENCHERS

THE IVY ROYALE 12.95

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 12.75

Hendrick's Gin, St. Germain Elderflower Liqueur, sugar, lime, cucumber and The Ivy Collection Champagne

PEACH BELLINI 9.50

Peach pulp and Prosecco

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

PASSIONATE SPRITZ 11.25

A light and fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco

CBD SPRITZ 10.95

Aperol with Trip CBD Infused Peach and Ginger Soda 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, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic

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

ALL DAY MENU

SPICED GREEN OLIVES 3.75 Gordal olives with chilli, coriander and lemon	TRUFFLE ARANCINI 5.95 Fried Arborio rice balls with truffle cheese	SALT-CRUSTED SOURDOUGH BREAD 4.50 With salted butter	HONEY GLAZED ALMONDS 3.50 Rosemary and sea salt	ZUCCHINI FRITTI 5.95 Crispy courgette fries with lemon, chilli and mint yoghurt	OATMEAL-ROLLED LATHALLAN HAGGIS BON BONS 5.50 Malt whisky and wholegrain mustard mayonnaise
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STARTERS

ROASTED TOMATO SOUP 7.50 Red pepper, crumbled Greek style "cheese", pine nuts and coriander	THE IVY CURE SMOKED SALMON 10.95 Black pepper, lemon and dark rye bread	ASPARAGUS WITH TRUFFLE HOLLANDAISE 8.95 Warm asparagus spears with baby watercress	DUCK LIVER PARFAIT 8.75 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche
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GOAT'S CHEESE AND COURGETTE TART 8.75 Artichoke tapenade, mixed herbs and truffle crème fraîche sauce	SALT AND PEPPER SQUID 9.75 Wasabi and miso mayonnaise, Sriracha, coriander and lime	CRISPY DUCK SALAD 8.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	WHISKY STEAK TARTARE 11.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary
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TEMPURA PRAWNS 10.95 Yuzu-pickled cucumber with wakame seaweed, sesame seeds and kimchi sauce	ROASTED SCALLOPS 13.95 Crispy potato rösti, pea purée, Parmesan sauce and grated truffle	BUFFALO MOZZARELLA 9.25 Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts	PRAWN COCKTAIL 11.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
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MAINS

MONKFISH AND PRAWN CURRY 18.95 Malaysian curry sauce, choy sum, shaved coconut, chilli, sweet potato crisps and jasmine rice	PAN-FRIED SALMON FILLET 17.25 Asparagus spears, courgette ribbons, toasted pine nuts and a chive velouté	BLACKENED COD FILLET 18.50 Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	LINGUINE WITH COURGETTE 15.95 Crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce	LOBSTER LINGUINE 29.95 Tomato and chilli sauce with San Marzano tomatoes, parsley and spring onion
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THE IVY CLASSICS

CHICKEN MILANESE 17.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	FISH & CHIPS 14.95 Traditional battered fillets served with mashed peas, Ivy cut chips and tartare sauce	THE IVY SHEPHERD'S PIE 14.75 Slow-braised lamb and beef, red wine sauce, Isle of Mull Cheddar potato mash	WHISKY STEAK TARTARE 19.95 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 14.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
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ROASTS & GRILL

THE IVY HAMBURGER 14.50 Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and Ivy cut chips Add Isle of Mull Cheddar - 1.95 Add pancetta - 2.75	VEAL SIRLOIN 23.95 Grilled veal steak with pommes aligot, crispy prosciutto, tomato, red pepper, sage leaves, red wine sauce	MINUTE STEAK 17.95 Grilled thinly-beaten steak with peppercorn sauce, onions, Ivy cut chips and watercress
CHARGRILLED HALLOUMI 14.95 Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress	RIB-EYE ON THE BONE 12oz/340g 33.95 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	KOREAN GLAZED CHICKEN 17.95 Pickled mooli, sesame, avocado and jalapeño sauce, citrus mayonnaise
GRILLED ASPARAGUS SALAD 16.95 Harissa couscous, baby gem lettuce, red pepper purée, pistachio and herbs	SIRLOIN STEAK 8oz/227g 26.95 21 day Himalayan Salt Wall dry-aged	PAN-FRIED LEMON SOLE 24.95 Capers, flaked almonds, watercress, lemon mayonnaise and Greek cress

FISH OF THE DAY

San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing	3.95
Truffle and Parmesan chips	5.25
Baby gem lettuce, herb dressing, cheese and pine nuts	4.50
Green beans and roasted almonds	4.25

SIDES

Jasmine rice with toasted coconut and coriander	3.50
Ivy cut chips	3.95
Peas, mangetout and baby shoots	3.95
Extra virgin olive oil mashed potato	3.95

DAILY MARKET SPECIALS

Sprouting broccoli, lemon oil and sea salt	4.75
Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander	4.25
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.25

SANDWICHES

11.30am - 4pm

PRAWN AND AVOCADO OPEN SANDWICH 14.95
Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce

ROAST BEEF SANDWICH 15.95
Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and Ivy cut chips

CHARGRILLED HALLOUMI BURGER 14.95
Brioche bun, lettuce, tomato, chilli and mint sauce, Ivy cut chips

CREAM TEA - 8.75

11.30am - 4pm

Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

CHAMPAGNE CREAM TEA - 17.75

Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a glass of Champagne and choice of teas, infusions or coffees

DESSERTS

FROZEN BERRIES 7.50
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 AND BLUEBERRY PANNA COTTA 7.95
Limoncello sauce, almond tuile and gold flakes

RUM BABA 8.75
Plantation rum soaked sponge with Chantilly cream and raspberries

CHOCOLATE BOMBE 8.95
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



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.