

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	

GIN & TONIC SELECTION

THE IVY SPECIAL G&T	11.50
Beekeeper Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
PINK G&T	11.00
Beekeeper 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&T	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 3.75 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
-----------------------------------------------------------------------------------	------------------------------------------------------------------------------	----------------------------------------------------------------	-----------------------------------------------------------	-------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------

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	CRISPY DUCK SALAD 8.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	ASPARAGUS WITH TRUFFLE HOLLANDAISE 8.95 Warm asparagus spears with baby watercress	SALT AND PEPPER SQUID 9.75 Wasabi and miso mayonnaise, Sriracha, coriander and lime
GOAT'S CHEESE AND COURGETTE TART 8.75 Artichoke tapenade, mixed herbs and truffle crème fraîche sauce	PRAWN COCKTAIL 11.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	DUCK LIVER PARFAIT 8.75 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	BUFFALO MOZZARELLA 9.25 Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts	WHISKY STEAK TARTARE 11.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

MAINS

EGGS BENEDICT AND CHIPS 13.95 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and Ivy cut chips	EGGS ROYALE AND CHIPS 14.95 Jubilee Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and Ivy cut chips	HOT BUTTERMILK PANCAKES WITH BACON 10.95 Blueberries, lemon balm and maple syrup	HOT BUTTERMILK PANCAKES 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	AVOCADO BENEDICT AND CHIPS 12.95 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with Ivy cut chips
MONKFISH AND PRAWN CURRY 18.95 Malaysian curry sauce, choy sum, shaved coconut, chilli, sweet potato crisps and jasmine rice	LINGUINE WITH COURGETTE 15.95 Crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce	BLACKENED COD FILLET 18.50 Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	LOBSTER LINGUINE 29.95 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	PAN-FRIED SALMON FILLET 17.25 Asparagus spears, courgette ribbons, toasted pine nuts and a chive velouté

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	SALMON AND SMOKED HADDOCK FISH CAKE 14.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	STEAK TARTARE 19.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and Ivy cut chips
--------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------

ROASTS & GRILL

THE IVY HAMBURGER 14.50 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	CHARGRILLED HALLOUMI 14.95 Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress
SIRLOIN STEAK 26.95 8oz/227g 21 day Himalayan Salt Wall dry-aged	RIB-EYE ON THE BONE 33.95 12oz/340g 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	PAN-FRIED LEMON SOLE 24.95 Capers, flaked almonds, watercress, lemon mayonnaise and Greek cress
ROBATA GRILLED CHICKEN SALAD 16.95 Couscous, baby gem lettuce, red pepper, pistachio with yoghurt and lime dressing	SAUCES 2.95 EACH Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce Truffle Hollandaise	GRILLED ASPARAGUS SALAD 16.95 Harissa couscous, baby gem lettuce, red pepper purée, pistachio and herbs

SIDES

San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing	3.95	Jasmine rice with toasted coconut and coriander	3.50	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.25
Truffle and Parmesan chips	5.25	Ivy cut chips	3.95	Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander	4.25
Sprouting broccoli, lemon oil and sea salt	4.75	Peas, mangetout and baby shoots	3.95	Baby gem lettuce, herb dressing, cheese and pine nuts	4.50
Green beans and roasted almonds	4.25	Extra virgin olive oil mashed potato	3.95		

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

PRAWN AND AVOCADO OPEN SANDWICH 14.95 Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	14.95
ROAST BEEF SANDWICH 15.95 Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and Ivy cut chips	15.95
CHARGRILLED HALLOUMI BURGER 14.95 Brioche bun, lettuce, tomato, chilli and mint sauce, Ivy cut chips	14.95

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	7.50
ICE CREAMS AND SORBETS 6.00 Selection of dairy ice creams and fruit sorbets with butter shortbread	6.00
ALMOND AND BLUEBERRY PANNA COTTA 7.95 Limoncello sauce, almond tuile and gold flakes	7.95
RUM BABA 8.75 Plantation rum soaked sponge with Chantilly cream and raspberries	8.75
CHOCOLATE BOMBE 8.95 Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce	8.95

SET MENU

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

Scan for allergy & nutritional information

