

SPARKLING

	<i>125ML</i>
PROSECCO, BISOL, Jeio, Veneto, Italy	7.75
THE IVY COLLECTION CHAMPAGNE, Champagne, France	10.95
VEUVE CLICQUOT YELLOW LABEL, Champagne, France	13.95
NYETIMBER CLASSIC CUVÉE, West Sussex, England	14.25
VEUVE CLICQUOT ROSÉ, Champagne, France	16.50

THIRST QUENCHERS

THE IVY ROYALE 12.50

Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne

SCRUMPERS SPECIAL 9.95

Hendrick's Gin, 30&40 Double Jus Cider Brandy Liqueur, lemon, apple, cucumber & Fever-Tree Ginger Beer

PEACH BELLINI 8.95

Peach pulp and Prosecco

APEROL SPRITZ 9.95

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

ORANGE & BERGAMOT SPRITZ 11.95

Grey Goose L'Orange Vodka and Italicus Rosolio Bergamot liqueur combine beautifully with Prosecco in a fresh citrus Spritz

PASSIONATE SPRITZ 10.95

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

GIN & TONIC SELECTION

THE IVY SPECIAL G&T 10.50

Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic

PINK G&T 9.95

Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic

BLOOD ORANGE G&T 10.50

Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic

RHUBARB & RASPBERRY G&G 11.00

Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale

HEMINGWAY G&T 9.95

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 12.75

Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic

SINGLE ESTATE G&T 10.95

A classic, premium G&T served with Ramsbury Single Estate Gin from the heart of Wiltshire, Fever-Tree Naturally Light Tonic Water and finished with apple & lime

ELDERFLOWER G&T 10.95

Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime & fresh basil

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

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 4.25
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

STARTERS

WHITE ONION AND TRUFFLE SOUP 6.95
Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

THE IVY CURE SMOKED SALMON 10.50
Black pepper, lemon and dark rye bread

SALT AND PEPPER SQUID 9.50
Wasabi and miso mayonnaise, Sriracha, Szechuan salt, coriander and lime

ROASTED SCALLOPS 12.50
Aligot potato, crispy prosciutto, tomato, red pepper, capers and red wine sauce

TEMPURA PRAWNS 10.95
Yuzu pickled mooli and kohlrabi with sesame seeds, kimchi sauce

DUCK LIVER MANDARIN PARFAIT 8.95
Orange chutney and toasted brioche

STEAK TARTARE 9.75
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

TRUFFLED WILD MUSHROOMS 9.50
Potato rösti, creamed mushroom, fried quail's egg and grated truffle

TWICE-BAKED CHEESE SOUFFLÉ 8.75
Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce

LAVERSTOKE PARK FARM BUFFALO MOZZARELLA 9.25
San Marzanino 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

CRISPY DUCK SALAD 8.95
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

MAINS

AROMATIC DUCK CURRY 17.95
Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice

ROAST SALMON FILLET 17.25
Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce

ROAST BUTTERNUT SQUASH WITH GRAINS 15.50
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce, coriander dressing

BLACKENED COD FILLET 17.95
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

THE IVY CLASSICS

CHICKEN MILANESE 16.95
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

FISH & CHIPS 14.75
Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce

THE IVY SHEPHERD'S PIE 14.50
Slow braised lamb leg and beef, red wine sauce, Cheddar potato mash

STEAK TARTARE 19.75
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

SALMON AND SMOKED HADDOCK FISH CAKE 14.75
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

ROASTS & GRILL

THE IVY HAMBURGER 14.25
Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and thick cut chips

FILLET OF BEEF 7oz/198g 29.95
Succulent, prime centre cut, grass-fed

MINUTE STEAK 16.95
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

GRILLED SEA BASS 23.95
Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce

RIB-EYE ON THE BONE 12oz/340g 32.95
21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak

CHARGRILLED HALLOUMI 14.75
Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle and a plant-based sauce

THE IVY RABBIT AND LANGOUSTINE PIE 17.50
Parisienne carrots with a tarragon cream sauce, watercress and a puff pastry crust

SIRLOIN STEAK 8oz/227g 25.95
21 day Himalayan Salt Wall dry-aged

BRAISED PORK CHEEKS 17.95
Slow-cooked cheeks with creamed potatoes, sugar snaps, watercress, horseradish and wholegrain mustard sauce

SAUCES 2.95 EACH
Béarnaise | Hollandaise | Red wine sauce | Peppercorn sauce | Wild mushroom

FISH OF THE DAY

San Marzanino tomato and basil salad with Pedro Ximénez dressing 3.95
Truffle and Parmesan chips 5.25
Green leaf salad with mixed herbs 3.50
Sprouting broccoli, lemon oil and sea salt 4.50

SIDES

Green beans and roasted almonds 4.25
Jasmine rice with toasted coconut and coriander 3.50
Thick cut chips 3.95
Peas, sugar snaps and baby shoots 3.75

DAILY MARKET SPECIALS

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan 3.95
Extra virgin olive oil mashed potato 3.95
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 4.25

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.

CREAM TEA - 8.50

3pm - 5pm

Freshly baked fruit scones, clotted cream and strawberry preserve

Includes a choice of teas, infusions or coffees

DESSERTS

CRÈME BRÛLÉE 6.95
Classic set vanilla custard with a caramelised sugar crust

APPLE TART FINE 8.95
Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)

FROZEN BERRIES 7.50
Mixed berries with yoghurt sorbet and warm white chocolate sauce

CHOCOLATE BOMBE 8.95
Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce

STICKY TOFFEE PUDDING 8.25
Salted caramel sauce, dates, clotted cream and gold flakes

ICE CREAMS AND SORBETS 5.25
Selection of dairy ice creams and fruit sorbets with butter shortbread

MINI CHOCOLATE TRUFFLES 3.75
With a liquid salted caramel centre

PYRAMID OF PROFITEROLES 30.00 (4 PORTIONS)
Vanilla ice cream, warm chocolate sauce and gold flakes

FIG AND PISTACHIO FEUILLETÉ 9.25
Hazelnut financier with a crispy pastry top, yoghurt sorbet, pistachios and double cream (12 mins cooking time)

SELECTION OF CHEESES 10.50
Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers

DESSERT WINES

(100ml glass)

MOSCATO D'ASTI, VIETTI 'CASCINETTA' 6.75
Piedmont, Italy

MAURY, LAFAGE, LANGUEDOC, France, 2017 7.00

RUBY PORT, WARRE'S, LBV, Douro, Portugal 7.25

10YR TAWNY PORT, QUINTA DO VALLADO, Douro, Portugal 8.00

SAUTERNES, CLOS LABELLEY, Bordeaux, France 8.50

PEDRO XIMÉNEZ, BODEGAS ALVEAR, 'Solera 1927' Montilla-Moriles, Spain 11.50

ROYAL TOKAJI, GOLD LABEL, Tokaji, Hungary 16.00