

**SPARKLING**

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

**THIRST QUENCHERS**

<b>THE IVY ROYALE</b>	12.50
Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
<b>SCRUMPERS SPECIAL</b>	9.95
Hendrick's Gin, 30&40 Double Jus Cider Brandy Liqueur, lemon, apple, cucumber & Fever-Tree Ginger Beer	
<b>PEACH BELLINI</b>	8.95
Peach pulp and Prosecco	
<b>APEROL SPRITZ</b>	9.95
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>PALOMA SPRITZ</b>	10.85
Patron Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	
<b>ORANGE &amp; BERGAMOT SPRITZ</b>	11.95
Grey Goose L'Orange Vodka and Italicus Rosolio Bergamot liqueur combine beautifully with Prosecco in a fresh citrus Spritz	
<b>PASSIONATE SPRITZ</b>	10.95
A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	
<b>GIN &amp; TONIC SELECTION</b>	
<b>THE IVY SPECIAL G&amp;T</b>	10.50
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
<b>PINK G&amp;T</b>	9.95
Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	
<b>BLOOD ORANGE G&amp;T</b>	10.50
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
<b>RHUBARB &amp; RASPBERRY G&amp;G</b>	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>HEMINGWAY G&amp;T</b>	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	
<b>BLACK FOREST G&amp;T</b>	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	
<b>SINGLE ESTATE G&amp;T</b>	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	
<b>ELDERFLOWER G&amp;T</b>	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](http://ivycollection.com)

**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 4.25**  
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

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

**LAVERSTOKE PARK FARM BUFFALO MOZZARELLA 9.25**  
San Marzanino tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

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

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

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

**DUCK LIVER MANDARIN PARFAIT 8.95**  
Orange chutney and toasted brioche

**PRAWN COCKTAIL 11.95**  
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

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

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

**MAINS**

**EGGS BENEDICT AND CHIPS 13.95**  
Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips

**EGGS ROYALE AND CHIPS 14.95**  
The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips

**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 thick cut chips

**AROMATIC DUCK CURRY 17.95**  
Coconut-based Kerala 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  
Add West Country Cheddar - 1.95  
Add pancetta - 2.75

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

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

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

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

**MINUTE STEAK 16.50**  
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

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

**SAUCES 2.95 EACH**

Béarnaise | Hollandaise | Red wine sauce  
Peppercorn sauce | Wild mushroom

**SIDES**

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

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

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.

**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

**AFTERNOON TEA**

3pm - 5pm

**CREAM TEA - 8.50**

Freshly baked fruit scones, clotted cream and strawberry preserve

Includes a choice of teas, infusions or coffees

**WONDERLAND AFTERNOON TEA - 26.95****SAVOURIES**

The Ivy Cure smoked salmon and cream cheese finger sandwich  
Grilled chicken and truffle mayonnaise brioche roll  
Pickled cucumber, courgette and basil double decker

**SCONES**

Warm fruited scones with clotted cream, fresh strawberries and strawberry preserve

**SWEET**

Red velvet raspberry Queen cake  
"Eat me" almond and lavender macaroon  
Two of hearts chocolate shortbread slice  
Green wonderland juice bottle

Includes a choice of teas, infusions or coffees

**CHAMPAGNE AFTERNOON TEA - 35.95**

Afternoon tea with a glass of Champagne  
Includes a choice of teas, infusions or coffees

**SET MENU**

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