

SPARKLING

	<i>125ML</i>
CREDE, PROSECCO SUPERIORE , Bisol, Veneto, Italy	9.50
THE IVY COLLECTION CHAMPAGNE , Champagne, France	12.75
VEUVE CLICQUOT YELLOW LABEL , Champagne, France	14.50
VEUVE CLICQUOT ROSÉ , Champagne, France	16.50

THIRST QUENCHERS

THE IVY ROYALE	12.95
Our signature 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	12.25
Hendrick's Gin, sugar, lemon & The Ivy Collection Champagne	
APEROL SPRITZ	10.25
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	
SPARKLING PEARTINI	12.50
Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon & The Ivy Collection Champagne	
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	11.50
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
PINK RASPBERRY G&T	11.75
Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	
SICILIAN G&T	11.25
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
RHUBARB & RASPBERRY G&C	11.50
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
HEMINGWAY G&T	10.50
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	12.95
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	
APPLE BLOSSOM G&T	10.95
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 & lime	
ELDERFLOWER G&T	11.50
Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime & fresh basil	

ALL DAY 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

GARDEN PEA AND NETTLE SOUP 8.50 Crumbled Greek style "cheese" and crushed peas	CRISPY DUCK SALAD 9.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	GRILLED ASPARAGUS 9.95 Warm asparagus spears, Szechuan mayonnaise, capers, flaked almonds, fried quail's egg and watercress	DUCK LIVER PARFAIT 8.95 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche
TWICE-BAKED CHEESE SOUFFLÉ 9.50 Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce	THE IVY CURE SMOKED SALMON 11.95 Black pepper, lemon and dark rye bread	ROASTED SCALLOPS 14.95 Crispy potato rösti, pea purée, Parmesan sauce and grated truffle	STEAK TARTARE 12.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary
TEMPURA PRAWNS 11.95 Yuzu-pickled cucumber with wakame seaweed, sesame seeds and kimchi sauce	SALT AND PEPPER SQUID 10.95 Wasabi and miso mayonnaise, Sriracha, coriander and lime	BUFFALO MOZZARELLA WITH SALSA VERDE 9.95 Crushed pistachios, courgettes, basil and a green herb dressing	PRAWN COCKTAIL 12.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

MAINS

AROMATIC DUCK CURRY 19.95 Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice	LOBSTER LINGUINE 33.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	BAKED MISO AUBERGINE 16.95 Cracked durum wheat, cauliflower, red pepper, raisins, flaked almonds, coconut yoghurt and rocket	BLACKENED COD FILLET 19.50 Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	THE IVY RABBIT AND LANGOUSTINE PIE 18.50 Parisienne carrots with a tarragon cream sauce, watercress and a puff pastry crust
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THE IVY CLASSICS

CHICKEN MILANESE 18.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	FISH & CHIPS 15.95 Traditional battered fillets served with mashed peas, Ivy cut chips and tartare sauce	THE IVY SHEPHERD'S PIE 15.50 Slow-braised lamb leg and beef, red wine sauce, Cheddar potato mash	STEAK TARTARE 21.95 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 15.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
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ROASTS & GRILL

THE IVY HAMBURGER 14.95 Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and Ivy cut chips Add West Country Cheddar - 2.50 Add pancetta - 2.95	GRILLED BEEF FILLET 33.95 Creamed wild mushrooms with potato rösti, watercress and truffle sauce	KOREAN GLAZED CHICKEN 18.95 Pickled mooli, sesame, avocado and jalapeño sauce, citrus mayonnaise
CHARGRILLED HALLOUMI 15.95 Courgette tapenade, Gordal olives with baby basil and rustic tomato sauce	RIB-EYE ON THE BONE 12oz/340g 34.95 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	GRILLED SEA BASS 25.95 Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce
GRILLED ASPARAGUS SALAD 17.95 Ras el hanout couscous, baby gem lettuce, red pepper purée, pistachio and herbs	SIRLOIN STEAK 8oz/227g 27.95 21 day Himalayan Salt Wall dry-aged	ROBATA GRILLED CHICKEN SALAD 17.95 Couscous, baby gem lettuce, red pepper, pistachio with yoghurt and lime dressing

FISH OF THE DAY

San Marzanino tomato and basil salad with Pedro Ximénez dressing	4.25
Truffle and Parmesan chips	5.75
Baby gem lettuce, herb dressing, cheese and pine nuts	4.95
Sprouting broccoli, lemon oil and sea salt	5.25

SIDES

Green beans and roasted almonds	4.75
Jasmine rice with toasted coconut and coriander	3.75
Peas, mangetout and baby shoots	4.25
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.95

DAILY MARKET SPECIALS

Extra virgin olive oil mashed potato	4.50
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50
Cracked durum wheat with cauliflower, red pepper, coconut yoghurt and coriander	4.75
Ivy cut chips	4.50

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.

AFTERNOON TEA

3pm - 5pm

CREAM TEA - 9.50

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

SPRING AFTERNOON TEA - 28.95

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 cake
Almond macaron
Chocolate shortbread slice
Berry smoothie bottle

Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA - 37.95

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

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

Scan for allergy & nutritional information

