

THIRST QUENCHERS

**The Ivy Bloody Mary** 8.00  
*Wyborowa vodka, homemade spice mix & tomato juice*

**Ivy G&T** 8.75  
*Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water*

**1917 Royale** 8.25  
*Hibiscus gin, sloe infusion, rose water & The Ivy Champagne*

**Peach Bellini** 8.50  
*Peach pulp & Prosecco*

**English Spritz** 7.00  
*Earl Grey gin, lemon and orange oleo-saccharum, Cocchi Americano, Prosecco, soda*

SPARKLING

125ml

**Prosecco, Bisol, Jeio, Veneto, Italy** 6.50

**The Ivy Collection Champagne,** 9.75  
*Champagne, France*

**Laurent-Perrier, La Cuvée Brut, Champagne, France** 13.75

**Laurent-Perrier, Cuvée Rosé, Champagne, France** 15.95

COOLERS & JUICES

**Peach & Elderflower iced tea** 4.50  
*Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends*

**Rosemary Lemonade** 3.50  
*Rosemary infusion, lemon & lime with sparkling water*

**Green juice** 4.00  
*Avocado, mint, celery, spinach, apple, parsley*

**Mixed Berry Smoothie** 4.50  
*Raspberry, strawberry, blueberry, banana*

**Beet it** 4.00  
*Beetroot, carrot, apple juice*

**Strawberry & Vanilla Soda** 5.95  
*A blend of strawberry, fruits & vanilla with Fever-Tree soda water*

**Seedlip Garden & Tonic** 5.95  
*Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber & sugar snap peas*

TEA & COFFEE

**Ivy 1917 breakfast blend** *Intense and rich* 3.75

**Ivy afternoon tea blend** *Mellow, elegant, refreshing* 3.75

**Ceylon, Earl Grey, Darjeeling** 3.75

**Sencha, Jasmine pearls** 4.50

**Fresh mint, Camomile, Peppermint, Verbena** 3.50

**Rosebud, Oolong** 5.75

**Pot of coffee and cream** 3.75

**Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato** 3.50

**Hot chocolate** *milk / mint / white* 4.25

**Iced coffee** 4.00

**Espresso martini** 8.00  
*Wyborowa vodka, Tosolini Expre liqueur & fresh pulled espresso. Served with hot cross bun, crème brûlée & amaretto infusions*

**Spiced green olives** 3.50

*Gordal olives with chilli, coriander and lemon*

**Zucchini fritti** 5.75

*Crispy courgette fries with lemon, chilli and mint yoghurt*

**Roast pumpkin soup** 5.50  
*Creamed pumpkin with ricotta, pine nuts and crispy sage*

**Duck liver parfait** 6.95  
*Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche*

**Marinated yellowfin tuna** 9.95  
*Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander*

**Eggs Benedict and chips** 11.50  
*Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and chips*

**Steak sandwich "French dip"** 13.95  
*Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and chips*

Warm chicken salad

*Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side*  
13.95

Chicken bourguignon

*Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons*  
16.50

The Ivy hamburger

*Chargrilled in a potato bun with mayonnaise, horseradish ketchup and chips*  
Add West Country Cheddar 1.50  
14.25

Rib-eye 12oz/340g

*Dry aged rib-eye (on the bone)*  
27.95

SAUCES

**Green peppercorn**  
**Hollandaise** **Béarnaise**  
**Red wine and rosemary**  
2.75

**Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing** 3.75

**San Marzanino tomato and basil salad with Pedro Ximenez dressing** 3.95

**Peas, sugar snaps and baby shoots** 3.25

THE IVY

BRUNCH

From 11AM

STARTERS

**Endive and Stilton salad** 6.50  
*Shaved apple, cranberries and caramelised hazelnuts*

**Crispy duck salad** 8.50  
*Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger*

**Prawn cocktail** 9.75  
*Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce*

MAINS

**Hot buttermilk pancakes** 8.95  
*Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce*

**Avocado and spinach Benedict, chips** 10.95  
*Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with chips*

**Truffle chicken sandwich and chips** 11.95  
*Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad*

CLASSICS

**The Ivy shepherd's pie**  
*Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash*  
13.95

**Steak, egg & chips**  
*Thinly beaten rump steak, chips and two fried hen's eggs*  
14.95

**Chicken Milanese**  
*Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce*  
15.95

**Salmon and smoked haddock fish cake**  
*Crushed pea and herb sauce with a soft poached hen's egg and baby watercress*  
13.50

**Simply grilled fish** MP  
*Sourced daily*

SIDES

**Chips** 3.75

**Truffle and Parmesan chips** 4.50

**Olive oil mashed potato** 3.50

**Jasmine rice with toasted sesame** 3.50

**Green beans and roasted almonds** 3.75

**Salted smoked almonds** 3.25

*Hickory smoked and lightly spiced*

**Truffle arancini** 5.50

*Fried Arborio rice balls with truffle cheese*

**Salt-crusted sourdough bread** 3.95  
*With salted butter*

**Buffalo mozzarella** 8.95  
*Crispy artichokes, pear and truffle honey*

**Truffled orzo pasta** 7.50  
*Baked truffle pasta with sautéed girolle mushrooms*

**Smoked salmon and crab** 11.75  
*Oak smoked salmon, crab and dill cream with dark rye bread*

**Oak smoked salmon** 9.95  
*Smoked salmon, black pepper and lemon with dark rye bread*

**HLT open sandwich** 9.75  
*Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise*

**Eggs Royale and chips** 12.25  
*Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and chips*

Crab linguine

*Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket*  
15.95

Grilled tuna loin

*Salad of artichoke, tomato, green beans, Provençal olives and basil sauce*  
17.95

Roast salmon fillet

*Sprouting broccoli, smoked almonds and a herb sauce on the side*  
15.95

Fish & chips

*Traditional battered cod served with mashed peas, chips and tartare sauce*  
14.50

Dukka spiced sweet potato

*Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce*  
13.95

**Herbed green salad** 3.25

**Creamed spinach, toasted pine nuts and grated Parmesan** 3.95

**Sprouting broccoli, lemon oil and sea salt** 3.75

DESSERTS

**Crème brûlée** 6.50  
*Classic set vanilla custard with a caramelised sugar crust*

**Cappuccino cake** 7.25  
*Warm chocolate cake, milk mousse and coffee sauce*

**Cherry ice cream sundae** 7.95  
*Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce*

**Chocolate bombe** 8.50  
*Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce*

**Rum baba** 8.25  
*Plantation rum soaked sponge with Chantilly cream and raspberries*

**Apple tart fine** 8.25  
*Baked apple tart with vanilla ice cream and Calvados flambé*

**Frozen berries** 6.95  
*Mixed berries with yoghurt sorbet and warm white chocolate sauce*

**Ice creams and sorbets** 5.25  
*Selection of dairy ice creams and fruit sorbets*

**Selection of three cheeses** 9.95  
*Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers*

**Mini chocolate truffles** 3.50  
*With a liquid salted caramel centre*

OPENING TIMES

7:30AM - 11PM

Monday - Thursday

7:30AM - 11:30PM

Friday

8AM - 11:30PM

Saturday

9AM - 10:30PM

Sunday

BREAKFAST

Until 11:30AM

(Until 11AM Saturday & Sunday)

BRUNCH

From 11AM

Saturday & Sunday

Please ask your server for the menu

3PM - 5PM

CREAM TEA  
7.95

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

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.

A discretionary optional service charge of 12.5% will be added to your bill.