

WINE

Prosecco, Bisol, Jeio, Veneto, Italy	6.50
The Ivy Collection Champagne <i>Champagne, France</i>	9.75
Laurent-Perrier, La Cuvée Brut Champagne, France	13.75
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95
Grenache Blanc, Lierre, Languedoc, France	5.50
Chardonnay, Xanadu, Exmoor <i>Margaret River, Australia, 2017</i>	8.00
Sauvignon Blanc, Craggy Range <i>Rapaura Road, Marlborough, New Zealand</i>	9.75
Chablis, La Chablisienne, Le Finage <i>Burgundy, France</i>	11.50
Grenache Rouge, Lierre, Languedoc, France	5.50
Malbec, Catena, Vista Flores, Mendoza, Argentina	9.75
Chateau d'Arche, Graves, Bordeaux, France	12.00

THIRST QUENCHERS

Peach Bellini <i>Peach pulp & Prosecco</i>	8.50
Ivy G&T <i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water</i>	8.75
Aperol Spritz <i>Over ice with an orange twist</i>	8.25

COCKTAILS

1917 Royale <i>Hibiscus gin, sloe infusion, rose water & The Ivy Champagne</i>	8.25
English Spritz <i>Earl Grey gin, lemon and orange oleo-saccharum, Cocchi Americano, Prosecco, soda</i>	7.00
The Ivy Bloody Mary <i>Wyborowa vodka, homemade spice mix & tomato juice</i>	8.00
Cosmopolitan <i>Wyborowa vodka, Cointreau, cranberry, lime & peach bitters with a flamed orange zest</i>	6.75
Espresso Martini <i>Wyborowa vodka, Tosolini Expre liqueur and fresh pulled espresso. Served with hot cross bun, crème brûlée & amaretto infusions</i>	8.00
Classic Daiquiri <i>Havana Club 3yr old rum, lime, grapefruit zest</i>	8.50

COOLERS & JUICES

Peach & Elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.50
Rosemary Lemonade <i>Rosemary infusion, lemon & lime with sparkling water</i>	3.50
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Mixed Berry Smoothie <i>Raspberry, strawberry, blueberry, banana</i>	4.50
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Strawberry & Vanilla Soda <i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	5.95
Seedlip Garden & Tonic <i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber & sugar snap peas</i>	5.95

Spiced green olives 3.50 <i>Gordal olives with chilli, coriander and lemon</i>
Zucchini fritti 5.75 <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>

THE IVY

ALL DAY MENU

From 11:30AM

Salted smoked almonds 3.25 <i>Hickory smoked and lightly spiced</i>
Truffle arancini 5.50 <i>Fried Arborio rice balls with truffle cheese</i>
Salt-crusted sourdough bread 3.95 <i>With salted butter</i>

STARTERS

Roast pumpkin soup 5.50 <i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>	Endive and Stilton salad 6.50 <i>Shaved apple, cranberries and caramelised hazelnuts</i>	Buffalo mozzarella 8.95 <i>Crispy artichokes, pear and truffle honey</i>
Duck liver parfait 6.95 <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	Crispy duck salad 8.50 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	Truffled orzo pasta 7.50 <i>Baked truffle pasta with sautéed girolle mushrooms</i>
Prawn cocktail 9.75 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	Tempura salt and pepper squid 8.75 <i>With wasabi miso sauce and Sriracha</i>	Oak smoked salmon 9.95 <i>Smoked salmon, black pepper and lemon with dark rye bread</i>
Marinated yellowfin tuna 9.95 <i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>	Roasted scallops 11.95 <i>Grilled chorizo and ras el hanout roasted butternut squash</i>	Smoked salmon and crab 11.75 <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>

CLASSICS

Grilled tuna loin <i>Salad of artichoke, tomato, green beans, Provençal olives and basil sauce</i> 17.95	The Ivy shepherd's pie <i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i> 13.95	Dukka spiced sweet potato <i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i> 13.95
Rib-eye 12oz/340g <i>Dry aged rib-eye (on the bone)</i> 27.95	Steak, egg & chips <i>Thinly beaten rump steak, chips and two fried hen's eggs</i> 14.95	Roasted butternut squash with grains <i>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing</i> 12.75
SAUCES	Market special MP <i>of the day</i>	Warm chicken salad <i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i> 13.95
Green peppercorn Hollandaise Béarnaise Red wine and rosemary 2.75	Simply grilled fish MP <i>Sourced daily</i>	Chicken bourguignon 16.50 <i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i>
Fillet 7oz/198g <i>Succulent, prime centre cut, grass-fed</i> 29.50	Chicken Milanese <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i> 15.95	Monkfish and prawn curry 17.50 <i>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</i>
Roast salmon fillet 15.95 <i>Sprouting broccoli, smoked almonds and a herb sauce on the side</i>	Salmon and smoked haddock fish cake <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i> 13.50	Crab linguine 15.95 <i>Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket</i>
Blackened cod fillet 16.95 <i>Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>	Grilled sea bass fillet 22.95 <i>Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing</i>	
The Ivy hamburger 14.25 <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and chips</i> Add West Country Cheddar 1.50	Slow-cooked lamb shoulder 17.25 <i>Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce</i>	
	Fish & chips 14.50 <i>Traditional battered cod served with mashed peas, chips and tartare sauce</i>	

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 3.75	Chips 3.75	Herbed green salad 3.25
San Marzanino tomato and basil salad with Pedro Ximenez dressing 3.95	Truffle and Parmesan chips 4.50	Creamed spinach, toasted pine nuts and grated Parmesan 3.95
Peas, sugar snaps and baby shoots 3.25	Olive oil mashed potato 3.50	Sprouting broccoli, lemon oil and sea salt 3.75
	Jasmine rice with toasted sesame 3.50	
	Green beans and roasted almonds 3.75	

SANDWICHES

11:30AM – 5PM

HLT open sandwich 9.75 <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>
Truffle chicken sandwich and chips 11.95 <i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>
Smoked salmon and crab open sandwich 11.95 <i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i>
Steak sandwich "French dip" 13.95 <i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and chips</i>

3PM – 5PM

CREAM TEA

7.95

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

DESSERTS

Cappuccino cake 7.25 <i>Warm chocolate cake, milk mousse and coffee sauce</i>
Apple tart fine 8.25 <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>
Crème brûlée 6.50 <i>Classic set vanilla custard with a caramelised sugar crust</i>
Cherry ice cream sundae 7.95 <i>Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce</i>
Chocolate bombe 8.50 <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>
Ice creams and sorbets 5.25 <i>Selection of dairy ice creams and fruit sorbets</i>
Mini chocolate truffles 3.50 <i>With a liquid salted caramel centre</i>
Rum baba 8.25 <i>Plantation rum soaked sponge with Chantilly cream and raspberries</i>
Frozen berries 6.95 <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>
Selection of three cheeses 9.95 <i>Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers</i>

BREAKFAST

BRUNCH

Until 11:30AM
(Until 11AM Saturday & Sunday)

From 11AM
Saturday & Sunday

Please ask your server for the menu

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.