

# THE IVY

## BRUNCH *From 11.00am*

### SPARKLING *125ml*

Prosecco, Bisol, <i>Jeio, Veneto, Italy</i>	6.75
The Ivy Collection Champagne, <i>Champagne, France</i>	9.95
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.75
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	15.95

### THIRST QUENCHERS

<b>1917 Royale</b> Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouh topped with The Ivy Collection Champagne	9.25
<b>The Ivy Bloody Mary</b> The Ivy spice mix, tomato juice & vodka	8.50
<b>Peach Bellini</b> Peach pulp & Prosecco	8.50
<b>Aperol Spritz</b> , Prosecco & soda with an orange twist	9.50

### GIN & TONIC SELECTION

<b>Ivy Special G&amp;T</b> Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	9.25
<b>Seville G&amp;T</b> Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	10.50
<b>Rhubarb, Raspberry &amp; Ginger</b> Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	11.00
<b>Pink G&amp;T</b> Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic	9.50

### COOLERS & JUICES

<b>Peach &amp; Elderflower Iced Tea</b> Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	4.50
<b>Green Juice</b> Avocado, mint, spinach, apple, parsley	4.75
<b>Mixed Berry Smoothie</b> Strawberry, raspberry, blueberry, banana, coconut milk and lime	4.75
<b>Beet it</b> Beetroot, carrot, apple juice and ginger	4.50
<b>Rosemary Lemonade</b> Rosemary infusion, lemon & lime with sparkling water	3.50
<b>Strawberry &amp; Vanilla Soda</b> A blend of strawberry, fruits & vanilla with Fever-Tree soda water	5.95
<b>Vanilla Spiced Sour</b> A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white	5.95
<b>Seedlip Garden &amp; Tonic</b> Non-alcoholic spirit with tonic, cucumber & sugar snap peas	5.95

### TEA & COFFEE

Ivy 1917 breakfast blend, Earl Grey, Ivy afternoon tea blend, Ceylon, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75

<b>Salt-crusted sourdough bread</b> 3.95 with salted butter	<b>Truffle arancini</b> 5.50 Fried Arborio rice balls with truffle cheese	<b>Zucchini fritti</b> 5.75 Crispy courgette fries with lemon, chilli and mint yoghurt	<b>Salted smoked almonds</b> 3.25 Hickory smoked and lightly spiced	<b>Spiced green olives</b> 3.50 Gordal olives with chilli, coriander and lemon
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### STARTERS

<b>Roasted Roma tomato soup</b> – 5.50 Pine nuts, soft vegan “cheese”, Provençale olives and basil	<b>Crab and avocado tian</b> – 10.95 Picked white crab with soft herbs, watercress and a Bloody Mary sauce	<b>Buffalo mozzarella</b> – 8.95 Asparagus and edamame with roasted pine nuts, pesto and baby basil
<b>Asparagus with truffle hollandaise</b> – 8.25 Warm asparagus spears with truffle hollandaise and baby watercress	<b>Belgian Endive salad</b> – 6.75 Caramelised hazelnuts, grapes, soft coconut “cheese”, sumac and picked herbs	<b>Oak smoked salmon</b> – 9.95 Smoked salmon, black pepper and lemon with dark rye bread <i>Add crab and dill cream – £3.75</i>
<b>Crispy duck salad</b> – 8.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	<b>Prawn cocktail</b> – 9.75 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	<b>Duck liver parfait</b> – 6.95 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche
	<b>Marinated yellowfin tuna</b> – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	

### MAINS

<b>Shrimp and avocado burger</b> – 15.95 Brioche bun, lettuce, tomato, rocoto chilli mayonnaise and thick cut chips	<b>Eggs Benedict and chips</b> – 11.50 Pulled honey roast ham on toasted English muffins, two poached hen’s eggs, hollandaise sauce, watercress and thick cut chips	<b>Avocado and spinach Benedict and chips</b> – 10.95 Avocado, raw baby spinach, two poached hen’s eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips	<b>Hot buttermilk pancakes</b> – 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce
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### CLASSICS

<b>Roast beef sandwich</b> – 14.95 Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips	<b>The Ivy shepherd’s pie</b> – 13.95 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash	<b>Eggs Royale and chips</b> – 12.25 Smoked salmon, two poached hen’s eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips
<b>Miso-glazed chicken salad</b> – 13.95 Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon yoghurt sauce	<b>Minute steak</b> – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	<b>HLT open sandwich</b> – 9.75 Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise
<b>The Ivy hamburger</b> – 14.25 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar – 1.50</i>	<b>Chicken Milanese</b> – 15.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto	<b>Fish &amp; chips</b> – 14.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
<b>Rib-eye on the bone</b> <i>12oz/340g – 31.95</i> 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	<b>Roast chicken</b> – 16.50 Roasted half chicken ( <i>off the bone</i> ) with truffle mashed potato and a wild mushroom cream sauce	<b>Crab linguine</b> – 17.95 Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket

### SAUCES

Béarnaise	
Green peppercorn	
Red wine and rosemary	
Hollandaise	
Roasted mushroom	
– 2.75	

### SIMPLY GRILLED FISH MP

*Sourced daily*

### SIDES

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

### CREAM TEA

*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

<b>Crème brûlée</b> Classic set vanilla custard with a caramelised sugar crust	6.50
<b>Apple tart fine</b> Baked apple tart with vanilla ice cream and Calvados flambé ( <i>14 mins cooking time</i> )	8.25
<b>Chocolate bombe</b> Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.50
<b>Rum baba</b> Plantation rum soaked sponge with Chantilly cream and raspberries	8.25
<b>Strawberry ice cream sundae</b> Vanilla ice cream with meringue, shortbread and a warm strawberry sauce	7.95
<b>Cappuccino cake</b> Warm chocolate cake, milk mousse and coffee sauce	7.25
<b>Selection of three cheeses</b> Cashel Blue, Quicke’s and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers	9.95
<b>Frozen berries</b> Mixed berries with yoghurt sorbet and warm white chocolate sauce	6.95
<b>Ice creams and sorbets</b> Selection of dairy ice creams and fruit sorbets	5.25
<b>Mini chocolate truffles</b> With a liquid salted caramel centre	3.50

### BREAKFAST

Until 11:30am  
Monday – Friday  
(Saturday & Sunday until 11am)

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.