

THE IVY

ALL DAY MENU *From 11.30am*

SPARKLING *125ml*

Prosecco, Jeio, <i>Veneto, Italy</i>	6.75
The Ivy Collection Champagne, <i>Champagne, France</i>	9.95
Coates & Seeley Brut Rosé, <i>Hampshire, England</i>	13.50
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.75
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	15.95

THIRST QUENCHERS

1917 Royale 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
The Ivy Bloody Mary The Ivy spice mix, tomato juice & vodka	8.50
Peach Bellini Peach pulp & Prosecco	8.50
Aperol Spritz Aperol, Prosecco & soda with an orange twist	9.50

GIN & TONIC SELECTION

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

COOLERS & JUICES

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

BREAKFAST Until 11:30am Monday – Friday (Saturday & Sunday until 11am)	BRUNCH From 11am Saturday & Sunday
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Salt-crusted sourdough bread 3.95 with salted butter	Truffle arancini 5.50 Fried Arborio rice balls with truffle cheese	Zucchini fritti 5.75 Crispy courgette fries with lemon, chilli and mint yoghurt	Salted smoked almonds 3.25 Hickory smoked and lightly spiced	Spiced green olives 3.50 Gordal olives with chilli, coriander and lemon
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STARTERS

Roasted Roma tomato soup – 5.75 Pine nuts, soft vegan “cheese”, Provençale olives and basil	Belgian endive salad – 6.75 Caramelised hazelnuts, grapes, soft coconut “cheese”, sumac and pickled herbs	Prawn cocktail – 9.75 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
Asparagus with truffle hollandaise – 8.25 Warm asparagus spears with truffle hollandaise and baby watercress	Oak smoked salmon – 9.95 Smoked salmon, black pepper and lemon with dark rye bread <i>Add crab and dill cream 3.75</i>	Duck liver parfait – 7.25 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche
Crispy duck salad – 8.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Buffalo mozzarella – 8.95 Asparagus and edamame with roasted pine nuts, pesto and baby basil	Tempura prawns with salt and pepper squid – 8.75 Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha
Marinated yellowfin tuna – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	Lobster and samphire risotto – 12.95 Arborio risotto rice with lobster, samphire and basil	Crab and avocado tian – 10.95 Picked white crab with soft herbs, watercress and a Bloody Mary sauce

MAINS

Fish & chips –14.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	Roast salmon fillet – 15.95 Asparagus spears, baby watercress and a herb sauce on the side	Grilled sea bass fillet – 22.95 Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing	Monkfish and prawn curry 17.95 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps
Crab linguine – 17.95 Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket	Blackened cod fillet – 16.95 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	Swordfish steak – 18.95 Grilled with a herb crust, celeriac purée and diced tomato	Salmon and smoked haddock fish cake – 13.75 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

STEAKS

Crispy polenta cakes – 13.50 Artichoke purée with roasted San Marzanino tomatoes, Provençale olives and Prosociano vegan “cheese”	Minute steak – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	Chicken Milanese – 15.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto
Roasted butternut squash with grains – 12.75 Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with Greek white “cheese”, harissa sauce and coriander dressing	Fillet steak 7oz/198g – 29.50 Succulent, prime centre cut, grass-fed	The Ivy shepherd's pie – 13.95 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash
The Ivy hamburger – 14.25 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar – 1.75</i>	Rib-eye on the bone 12oz/340g – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	Iberico pork – 16.95 Roasted pork cutlet with cep butter, creamed potato and baked apple
		Roast chicken – 16.50 Roasted half chicken (off the bone) with truffle mashed potato and a wild mushroom cream sauce
	SAUCES – 2.75 Béarnaise • Green peppercorn • Red wine and rosemary Hollandaise • Roasted mushroom	

SIDES

Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing	3.75	Thick cut chips	3.75	Herbed green salad	3.25
San Marzanino tomato and basil salad with Pedro Ximénez 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		

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.

SANDWICHES *11:30am – 5pm*

HLT open sandwich Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise	9.75
Smoked salmon and crab open sandwich Smoked salmon and crab with crushed avocado, grapefruit and baby watercress	11.95
Roast beef sandwich Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips	14.95
The Ivy hamburger Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar 1.75</i>	14.25

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

Cappuccino cake Warm chocolate cake, milk mousse and coffee sauce	7.50
Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.75
Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé	8.50
Crème brûlée Classic set vanilla custard with a caramelised sugar crust	6.50
Rum baba Plantation rum soaked sponge with Chantilly cream and raspberries	8.25
Strawberry ice cream sundae Vanilla ice cream with meringue, shortbread and a warm strawberry sauce	7.95
Frozen berries Mixed berries with yoghurt sorbet and warm white chocolate sauce	7.25
Mini chocolate truffles With a liquid salted caramel centre	3.50

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