

**SPARKLING** 125ml

Prosecco, Bisol, Jeio, Veneto, Italy	7.25
The Ivy Collection Champagne, Champagne, France	10.25
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.75
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95

**THIRST QUENCHERS**

<b>The Ivy Royale</b> Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	10.75
<b>Peach Bellini</b> Peach pulp and Prosecco	8.50
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
<b>Ruby Grapefruit Spritz</b> Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
<b>White Port &amp; Tonic</b> Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, served with a mint sprig and lemon twist	8.50

**GIN & TONIC SELECTION**

<b>Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.50
<b>Pink G&amp;T</b> Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	9.50
<b>Seville G&amp;T</b> Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.50
<b>Rhubarb &amp; Raspberry G&amp;C G&amp;T</b> Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
<b>Summer Apple G&amp;T</b> 30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	11.50

**NON-ALCOHOLIC COCKTAILS**

<b>Rosemary Lemonade</b> Rosemary infusion, lemon and lime with sparkling water	3.50
<b>Peach &amp; Elderflower Iced Tea</b> Peach, elderflower and lemon with Ivy 1917 and afternoon tea blends	4.50
<b>Grove Sour</b> Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	5.95
<b>Strawberry &amp; Vanilla Soda</b> A blend of strawberry, fruits and vanilla with Fever-Tree Soda water	5.95
<b>Elderflower Garden</b> Seedlip Garden, Æcorn Dry non-alcoholic, Aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	5.95

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.

<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
---	---	--	---	--

**STARTERS**

<b>Garden pea soup</b> – 5.75 Crushed peas with ricotta, mint and lemon balm	<b>Crab and apple salad</b> – 11.95 Cucumber, watermelon, radish, edamame and coriander	<b>Buffalo mozzarella</b> – 8.95 Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mintnt
<b>Asparagus with truffle hollandaise</b> – 8.25 Warm asparagus spears with truffle hollandaise and baby watercress	<b>Marinated yellowfin tuna</b> – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	<b>Oak smoked salmon</b> – 9.75 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>Heritage tomato and feta salad</b> – 6.95 Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing	<b>Duck liver parfait</b> – 7.25 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche
	<b>Prawn cocktail</b> – 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	

**MAINS**

<b>Lobster and asparagus gratin</b> – 17.95 Poached egg, brioche, tomatoes, Greek cress, truffle and hollandaise sauce	<b>Eggs Benedict and chips</b> – 11.50 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	<b>Avocado Benedict and chips</b> – 10.95 Avocado, two poached hen's eggs on toasted 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
--	---	---	---

<b>Roast beef sandwich</b> – 14.95 Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips	<b>Eggs Royale and chips</b> – 12.95 Smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips
--	--

<b>Monkfish and prawn curry</b> – 17.95 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps	<b>The Ivy shepherd's pie</b> – 13.95 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash
---	---

<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 – 1.75</i>	<b>Minute steak</b> – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
---	---

<b>Rib-eye on the bone</b> 12oz/340g – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	<b>Chicken Milanese</b> – 15.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto
	<b>Grilled chicken salad</b> – 14.95 Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing

**SAUCES**

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

<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, miso butter, sesame and chilli</b>	3.95
		<b>Jasmine rice with toasted sesame</b>	3.50		
		<b>Green beans and roasted almonds</b>	3.75		

**SIDES**

**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 (14 mins cooking time)	8.50
---	------

<b>Chocolate bombe</b> Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.75
--	------

<b>Rum baba</b> Plantation rum soaked sponge with Chantilly cream and raspberries	8.25
---	------

<b>Pistachio and raspberry ice cream sundae</b> Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	7.95
---	------

<b>Cappuccino cake</b> Warm chocolate cake, milk mousse and coffee sauce	7.50
--	------

<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	7.25
--	------

<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

Until 11am  
Saturday - Sunday

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