

**SPARKLING**

	<i>125ml</i>
<b>Prosecco, Bisol, Jeio, Veneto, Italy</b>	7.25
<b>The Ivy Collection Champagne, Champagne, France</b>	9.95
<b>Veuve Clicquot Yellow Label, Champagne, France</b>	13.95
<b>Nyetimber Classic Cuvée, West Sussex, England</b>	14.25
<b>Veuve Clicquot Rosé, Champagne, France</b>	16.50

**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>The Ivy VLS</b> Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	9.25
<b>Aromatic Spritz</b> Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	8.50

**GIN & TONIC SELECTION**

<b>The 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>Hemingway G&amp;T</b> Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	9.75
<b>Classic Copper G&amp;T</b> Belgian Copperhead Gin, Fever-Tree Mediterranean Tonic with juniper berries and orange zest	13.25

**NON-ALCOHOLIC COCKTAILS**

<b>Rosemary Lemonade</b> Rosemary infusion, lemon and lime with sparkling water	3.50
<b>Peach &amp; Elderflower Iced Tea</b> With The Ivy 1917 and afternoon tea blends	4.50
<b>Virgin Spritz</b> Seedlip Grove 42, Aecorn Bitter Aperitif & Fever-Tree Italian Blood Orange Soda finished with orange and olives	6.95
<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, Aecorn Dry non-alcoholic, Aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	5.95

*All day dining. Every day.*

**OPEN FOR BREAKFAST**

Until 11:30am Monday - Friday | Until 11am Saturday - Sunday

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<p style="text-align: center;"><b>ALL DAY MENU</b></p> <p style="text-align: center;">Served from 11.30 am Monday - Friday</p> <p style="text-align: center;">From 4pm Saturday - Sunday</p>	<p style="text-align: center;"><b>BRUNCH MENU</b></p> <p style="text-align: center;">From 11am Saturday - Sunday</p>
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**THE IVY  
— CAFE —**

MARYLEBONE

**ALL DAY MENU**

<b>Truffle arancini</b> Fried Arborio rice balls with truffle cheese 5.95	<b>Spiced green olives</b> Gordal olives with chilli, coriander and lemon 3.50	<b>Salted smoked almonds</b> Hickory smoked and lightly spiced 3.25	<b>Zucchini fritti</b> Crispy courgette fries with lemon, chilli and mint yoghurt 5.95	<b>Salt-crusted sourdough bread</b> With salted butter 4.50
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**STARTERS**

<b>Garden pea soup – 6.25</b> Crushed peas, crispy tuile, coconut cream and edible flowers	<b>Duck liver parfait – 8.50</b> Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	<b>Asparagus with truffle hollandaise – 8.25</b> Warm asparagus spears with baby watercress	<b>Tempura prawns with salt and pepper squid – 9.25</b> Crunchy fried prawns, wasabi miso sauce, Sriracha
<b>Crab and apple salad – 11.95</b> Cucumber, watermelon, radish, edamame and coriander	<b>Steak tartare – 9.50</b> Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	<b>Laverstoke Park Farm buffalo mozzarella – 8.95</b> Grapes, mint, parsley and hazelnuts	<b>Crispy duck salad – 8.95</b> Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
<b>Jackfruit and peanut bang bang salad – 7.95</b> Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander	<b>The Ivy Cure smoked salmon – 9.75</b> Black pepper, lemon, and dark rye bread	<b>Prawn cocktail – 9.95</b> Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	<b>Yellowfin tuna carpaccio – 9.95</b> Cucumber, baby basil with an apple, jalapeño and avocado sauce
<b>The Ivy shepherd's pie – 14.50</b> Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash	<b>Grilled chicken salad – 14.75</b> Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce	<b>Chargrilled halloumi – 13.95</b> Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh	<b>Fish &amp; chips – 16.50</b> Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

**MAINS**

<b>Roast corn-fed chicken breast – 16.95</b> Truffle mashed potato, asparagus spears, morels and red wine sauce	<b>Keralan sweet potato curry – 14.50</b> Choy sum, broccoli, coriander and coconut with steamed jasmine rice	<b>Roast fillet of salmon – 16.50</b> Grilled asparagus, crushed pink peppercorn hollandaise and lemon	<b>Chicken Milanese – 16.95</b> Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise
<b>Blackened cod fillet – 17.95</b> Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	<b>Quinoa and watermelon salad – 13.95</b> Roast sweet potato, rocket, baby gem, radish, feuilles de brick crisp, mixed seeds and sesame, with a mint and coriander sauce	<b>Minute steak – 16.50</b> Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	<b>Pan-fried sea bass fillet – 23.95</b> Marinated courgette, mixed peppers, rustic tomato purée and sauce vierge

**STEAKS**

<b>Sirloin 8oz/227g – 24.50</b> 21 day Himalayan Salt Wall dry-aged, UK
<b>Fillet of beef 7oz/198g – 29.95</b> Succulent, prime centre cut, grass-fed
<b>Rib-eye on the bone 12oz/340g – 31.95</b> 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak
<b>Steak tartare – 19.75</b> Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

**SAUCES**

• Béarnaise • Green peppercorn • Hollandaise – 2.95 each  
Truffled red wine jus – 3.95

*Vegetarian and vegan menu available on request.*

**SIDES**

<b>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</b>	4.25	<b>Truffle and Parmesan chips</b>	4.75
<b>San Marzanino tomato and basil salad with Pedro Ximénez dressing</b>	3.95	<b>Sprouting broccoli, lemon oil and sea salt</b>	4.25
<b>Peas, sugar snaps and baby shoots</b>	3.50	<b>Green beans and roasted almonds</b>	3.95
		<b>Jasmine rice with toasted sesame</b>	3.50
		<b>Truffle mashed potato</b>	4.50
		<b>Creamed spinach, toasted pine nuts and grated Parmesan</b>	4.25
		<b>Extra virgin olive oil mashed potato</b>	3.75
		<b>Green leaf salad with mixed herbs</b>	3.50
		<b>Thick cut chips</b>	3.95

**FISH OF THE DAY**

**Roasted lamb rump – 22.75**  
Butter beans, red peppers, sun-dried tomatoes, fried artichoke and pesto with red wine sauce

**The Ivy hamburger – 14.95**  
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips

**Lobster linguine – 29.50**  
Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion

**Chargrilled halloumi – 13.95**  
Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh

**Yellowfin tuna carpaccio – 9.95**  
Cucumber, baby basil with an apple, jalapeño and avocado sauce

**Crispy duck salad – 8.95**  
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

**SANDWICHES**

*Available until 5pm*

<b>Halloumi open sandwich</b> Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	11.95
<b>Prawn and avocado open sandwich</b> Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	12.95
<b>Roast beef sandwich</b> Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	15.95
<b>The Ivy hamburger</b> Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips	14.95

*Add West Country Cheddar - 1.95 / Add pancetta - 2.75*

**AFTERNOON TEA**

*3pm – 5pm*

**Cream Tea – 7.95**

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

**Afternoon Tea – 19.75**

*Savouries*  
Truffled chicken brioche roll  
Marinated cucumber and dill finger sandwich on basil bread  
Smoked salmon on beetroot bread with cream cheese and chives

*Sweet*

Warm fruit scones with Dorset clotted cream and strawberry preserve  
Raspberry Tarte Tropézienne  
Potted chocolate and caramel  
Blackberry and Champagne trifle  
*Includes a choice of teas, infusions or coffees*

**Champagne Afternoon Tea – 28.50**

Afternoon tea with a glass of Champagne  
*Includes a choice of teas, infusions or coffees*

**GIFT VOUCHERS**

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online  
ivycollection.com

**Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.**