

<p>BREAKFAST</p> <p>Until 11:30AM Until 11AM Saturday & Sunday</p>
<p>BRUNCH</p> <p>From 11AM Saturday & Sunday</p>

<p>Salt-crusted sourdough bread With salted butter 3.95</p>
<p>Truffle arancini Fried Arborio rice balls with truffle cheese 5.50</p>

<p>ALL DAY MENU</p> <p>From 11:30AM</p>
<p>Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt 5.75</p>

<p>Spiced green olives Gordal olives with chilli, coriander and lemon 3.50</p>
<p>Salted smoked almonds Hickory smoked and lightly spiced 3.25</p>

<p>SET MENU</p> <p>11:30AM – 6:30PM Monday - Friday</p>
<p>Two courses 16.50</p> <p>Three courses 21.00</p>

<p>◆ ROAST PUMPKIN SOUP 5.50 Creamed pumpkin with ricotta, pine nuts and crispy sage</p>
<p>TRUFFLED ORZO PASTA 7.50 Baked truffle pasta with sautéed girolle mushrooms</p>
<p>◆ MARINATED YELLOWFIN TUNA 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</p>
<p>CRISPY DUCK SALAD 8.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, bean sprouts, sesame seeds, coriander and ginger</p>

<p>STARTERS</p>
<p>DUCK LIVER PARFAIT 6.95 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</p>
<p>OAK SMOKED SALMON 9.95 Smoked salmon, black pepper and lemon with dark rye bread</p>
<p>◆ ENDIVE AND STILTON SALAD 6.50 Shaved apple, cranberries and caramelised hazelnuts</p>
<p>◆ BUFFALO MOZZARELLA 8.95 Crispy artichokes, pear and truffle honey</p>

<p>PRAWN COCKTAIL 9.75 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</p>
<p>TEMPURA PRAWNS WITH SALT AND PEPPER SQUID 8.75 Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha</p>
<p>◆ CRAB AND AVOCADO TIAN 10.95 Picked white crab with soft herbs, watercress and a Bloody Mary sauce</p>
<p>◆ SESAME SEARED SALMON 8.50 Cucumber and daikon with black bean dressing</p>

◆ **SPARKLING** ◆

<p>PROSECCO, BISOL 6.50 Jeio, Veneto, Italy</p>
<p>THE IVY COLLECTION CHAMPAGNE 9.75 Champagne, France</p>
<p>LAURENT-PERRIER, LA CUVÉE BRUT 13.75 Champagne, France</p>
<p>LAURENT-PERRIER, CUVÉE ROSÉ 15.95 Champagne, France</p>

<p>COCKTAILS</p>
<p>1917 ROYALE flute 8.25 Hibiscus gin, sloe infusion, rose water & The Ivy Champagne</p>
<p>WHISKEY SOUR rocks 9.75 Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters</p>
<p>ESPRESSO MARTINI coupe 8.00 Wyborowa vodka, Tosolini Eapre liqueur & freshly pulled espresso. Served with hot cross bun, crème brûlée & amaretto infusions</p>
<p>ENGLISH SPRITZ wine glass 7.00 Earl Grey gin, lemon & orange oleo-saccharum, Cocchi Americano, Prosecco, soda</p>
<p>STRAWBERRY SPRITZ wine glass 9.75 Strawberry & vanilla blend topped with The Ivy Collection Champagne</p>

◆ **THIRST QUENCHERS** ◆

<p>PEACH BELLINI 8.50 Peach pulp & Prosecco</p>
<p>IVY G&T 8.75 Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic</p>
<p>APEROL SPRITZ 8.25 over ice with an orange twist</p>

<p>FISH & CHIPS 14.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</p>
<p>◆ LOBSTER AND FENNEL RISOTTO 26.95 Creamy carnaroli rice with slow-cooked leeks, fennel salad and a lobster dressing</p>

◆ **FISH & SEAFOOD** ◆

<p>◆ TERIYAKI SALMON FILLET 16.50 Ginger-pickled cucumber with a wasabi and matcha mayonnaise</p>	<p>◆ GRILLED SEA BASS FILLET 22.95 Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing</p>
<p>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</p>	<p>◆ SHRIMP AND AVOCADO BURGER 15.95 Brioche bun, lettuce, tomato, rocoto chilli mayonnaise and thick cut chips</p>

<p>MONKFISH AND PRAWN CURRY 17.50 Keralan curry with jasmine rice, coconut 'yoghurt', coriander and sweet potato crisps</p>
<p>SALMON AND SMOKED HADDOCK FISH CAKE 13.50 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</p>

◆ **COOLERS & JUICES** ◆

<p>THE IVY HOME-MADE LEMONADE 3.50 Sweetened blend of lemon & lime lengthened with soda</p>
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<p>MIXED BERRY SMOOTHIE 4.75 Strawberries, raspberries, blueberries, banana, coconut milk and lime</p>

<p>GREEN JUICE 4.00 Avocado, mint, celery, spinach, apple, parsley</p>

<p>BEET IT 4.50 Beetroot, apple, carrot & ginger</p>

<p>STRAWBERRY & VANILLA SODA 5.95 A blend of strawberry, fruits & vanilla with soda</p>
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<p>PEACH & ELDERFLOWER ICED TEA 4.50 Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</p>

◆ **SANDWICHES** ◆

<p>HLT OPEN SANDWICH 9.75 Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</p>
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<p>SMOKED SALMON AND CRAB OPEN SANDWICH 11.95 Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</p>
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<p>STEAK SANDWICH "FRENCH DIP" 13.95 Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips</p>
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<p>◆ SHRIMP AND AVOCADO BURGER 15.95 Brioche bun, lettuce, tomato, rocoto chilli mayonnaise and thick cut chips</p>
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◆ **AFTERNOON MENU** ◆

<p>CREAM TEA 7.95 Freshly baked fruited scones, Dorset clotted cream and strawberry preserve</p>
<p>Includes a choice of teas, infusions or coffees</p>

<p>AFTERNOON TEA 18.95</p>
<p>SAVOURIES</p> <p>Truffled chicken brioche roll. Marinated cucumber and dill finger sandwich. Smoked salmon on dark rye style bread with cream cheese and chives</p>
<p>SWEET</p> <p>Warm fruited scones with Dorset clotted cream and strawberry preserve. Raspberry cheesecake. Chocolate and salted caramel mousse. Crème brûlée doughnut</p>

CHAMPAGNE AFTERNOON TEA 26.50

<p>Afternoon tea with a glass of Champagne</p>
<p>Includes a choice of teas, infusions or coffees</p>

<p>MARKET SPECIAL MP Of the day</p>
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◆ **DUKKA SPICED SWEET POTATO** 13.95

<p>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</p>

ROASTED BUTTERNUT SQUASH WITH GRAINS 12.75

<p>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing</p>
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THE IVY SHEPHERD'S PIE 13.95

<p>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</p>

WARM CHICKEN SALAD 13.95

<p>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</p>
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◆ **DUKKA SPICED SWEET POTATO** 13.95

STEAKS

<p>FILLET 29.50 7oz/198g Succulent, prime centre cut, grass-fed</p>	<p>RIB-EYE 27.95 12oz/340g Dry aged English rib-eye (on the bone)</p>
<p>Béarnaise</p>	<p>Red wine & rosemary</p>
<p>Green peppercorn</p>	<p>Hollandaise</p>
2.75	

CHICKEN MILANESE 15.95

<p>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</p>
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THE IVY HAMBURGER 14.25

<p>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</p>

◆ **STEAK AND MUSHROOM PUDDING** 14.50

<p>Steamed suet pudding, roasted root vegetables and red wine sauce</p>

CHICKEN BOURGUIGNON 16.50

<p>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</p>

SLOW-COOKED LAMB SHOULDER 17.25

<p>Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce</p>

◆ **SIDES** ◆

<p>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</p>	3.75
San Marzano tomato and basil salad with Pedro Ximenez dressing	3.95
Peas, sugar snaps and baby shoots	3.25

<p>Thick cut chips</p>	3.75
Truffle and Parmesan chips	4.50
Olive oil mashed potato	3.50
Jasmine rice with toasted sesame	3.50
Green beans and roasted almonds	3.75

<p>Herbed green salad</p>	3.25
Creamed spinach, toasted pine nuts	3.95
and grated Parmesan	
Sprouting broccoli, lemon oil	3.75
and sea salt	

◆ Indicates a new dish

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