

## SPARKLING 125ml

Prosecco, Biso!, Jeio, Veneto, Italy	6.75
The Ivy Collection Champagne, Champagne, France	9.95
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.75
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95

## THIRST QUENCHERS

1917 Royale Our signature Kir Royale with Beekeeper Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	9.75
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and vodka	8.50
Peach Bellini Peach pulp and Prosecco	8.50
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
Ruby Grapefruit Spritz Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
White Port & Tonic Light and floral Grahams Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist	8.50

## GIN & TONIC SELECTION

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

## NON-ALCOHOLIC COCKTAILS

Rosemary Lemonade Rosemary infusion, lemon and lime with sparkling water	3.50
Peach & Elderflower Iced Tea Peach, elderflower and lemon with Ivy 1917 and afternoon tea blends	4.50
Grove Sour Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	5.95
Strawberry & Vanilla Soda A blend of strawberry, fruits and vanilla with Fever-Tree Soda Water	5.95
Elderflower Garden Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic,	5.95

### BREAKFAST

Until 11.30am  
Monday - Friday  
Until 11.00am  
Saturday - Sunday

### BRUNCH

From 11am  
Saturday - Sunday

### SET MENU

11.30am – 6.30pm  
Monday - Friday

Two courses – 16.50

Three courses – 21.00

## ALL DAY MENU

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

Asparagus with truffle hollandaise – 8.25 Warm asparagus spears with truffle hollandaise and baby watercress	Heritage tomato and feta salad – 6.95 Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing	Prawn cocktail – 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
Crispy duck salad – 8.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Oak smoked salmon – 9.75 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
Marinated yellowfin tuna – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	Buffalo mozzarella – 8.95 Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint	Tempura prawns with salt and pepper squid – 8.75 Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha
Garden pea soup – 5.75 Crushed peas with ricotta, mint and lemon balm	Lobster and samphire risotto – 12.95 Arborio risotto rice with lobster, samphire and basil	Crab and apple salad – 11.95 Cucumber, watermelon, radish, edamame and coriander

## MAINS

Fish & chips – 14.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	Salmon and asparagus – 16.95 Pan-fried salmon supreme with asparagus tortellini and a champagne sauce	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
Lobster linguine – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	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

Minute steak – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	Fillet steak 7oz/198g – 29.50 Succulent, prime centre cut, grass-fed	Chicken Milanese – 15.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto
Rib-eye on the bone 12oz/340g – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	The Ivy shepherd's pie – 13.95 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash	Veal paillard – 19.75 Thinly beaten veal loin with mushroom sauce, green beans, rocket and Parmesan
SAUCES – 2.75 Béarnaise • Green peppercorn • Red wine and rosemary Hollandaise • Roasted mushroom	Grilled chicken salad – 14.95 Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing	

## 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, miso butter, sesame and chilli	3.95
		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

**Heirloom tomato open sandwich – 9.95**  
Mixed heirloom tomatoes, Greek-style feta "cheese" spread, baby gem leaves, pickled onions and baby basil

**Roast beef sandwich – 14.95**  
Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips

**Smoked salmon and crab open sandwich – 11.95**  
Smoked salmon and crab with crushed avocado, grapefruit and baby watercress

**The Ivy hamburger – 14.25**  
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips  
*Add West Country Cheddar 1.75*

## AFTERNOON MENU

3pm – 5pm

CREAM TEA – 7.95

Freshly baked fruited scones, Dorset clotted cream and strawberry preserve

*Includes a choice of teas, infusions or coffees*

AFTERNOON TEA – 18.95

SAVOURIES

Truffled chicken brioche roll  
Marinated cucumber and dill finger sandwich  
Smoked salmon on dark rye style bread with cream cheese and chives

SWEET

Warm fruited scones with Dorset clotted cream and strawberry preserve  
Raspberry cheesecake  
Chocolate and salted caramel mousse  
Crème brûlée doughnut

*Includes a choice of teas, infusions or coffees*

CHAMPAGNE AFTERNOON TEA – 26.50

Afternoon tea with a glass of Champagne

*Includes a choice of teas, infusions or coffees*

## DESSERTS

Cappuccino cake – 7.50 Warm chocolate cake, milk mousse and coffee sauce	Crème brûlée – 6.50 Classic set vanilla custard with a caramelised sugar crust
Chocolate bombe – 8.75 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	Pistachio and raspberry ice cream sundae – 7.95 Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce
Apple tart fine – 8.50 Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	Mini chocolate truffles – 3.50 With a liquid salted caramel centre

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