

THIRST QUENCHERS

The Ivy Bloody Mary <i>Market Grill spice mix, tomato juice & vodka</i>	8.00
Ivy G&T <i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic</i>	8.75
Peach Bellini <i>Peach pulp & Prosecco</i>	8.50
Aperol Spritz <i>Over ice with an orange twist</i>	9.50

SPARKLING

1.25ml

Prosecco, Bisol, Jeio, Veneto, Italy	6.95
The Ivy Collection Champagne <i>Champagne, France</i>	9.75
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.75
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95

COOLERS & JUICES

Peach & Elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.50
Rosemary Lemonade <i>Rosemary infusion, lemon & lime with sparkling water</i>	3.50
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Mixed Berry Smoothie <i>Strawberry, raspberry, blueberry, banana</i>	4.50
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Seedlip Garden & Tonic <i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber & sugar snap peas</i>	5.95
Strawberry & Vanilla Soda <i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	5.95
Vanilla Spiced Sour <i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white</i>	5.95

TEA & COFFEE

Ivy 1917 breakfast blend, Earl Grey,	3.75
Ivy afternoon tea blend, Ceylon, Darjeeling	
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75
Pot of coffee and cream	3.75
Hot chocolate <i>milk / mint / white</i>	4.25
Cappucino, Latte, Americano,	3.50
Flat white, Espresso, Macchiato	
Vanilla Shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00

BREAKFAST
Until 11AM

SET MENU

11:30AM - 6:30PM
Monday - Friday

Two courses 16.50 Three courses 21.00

Please ask your server for the menu

THE IVY

BRUNCH

From 11AM

STARTERS

Roast pumpkin soup <i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>	5.50	Duck liver parfait <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	6.95	Smoked salmon and crab <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>	11.75
Oak smoked salmon <i>Smoked salmon, black pepper and lemon with dark rye bread</i>	9.95	Steak tartare <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	9.25	Endive and Stilton salad <i>Shaved apple, cranberries and caramelised hazelnuts</i>	6.50
Buffalo mozzarella <i>Crispy artichokes, pear and truffle honey</i>	8.95	Truffled orzo pasta <i>Baked truffle pasta with sautéed girolle mushrooms</i>	7.50	Prawn cocktail <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	9.75

ASIAN DISHES

Crispy duck salad <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	8.50	Tempura prawns with salt and pepper squid <i>Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha</i>	8.75	Marinated yellowfin tuna <i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>	9.95
Crispy tofu with grilled avocado <i>Baked red pepper purée, shredded yuba skin, purple shisho with a lime and ginger dressing</i>	12.95	Warm chicken salad <i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>	13.95	Monkfish and prawn curry <i>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</i>	17.50
Blackened cod fillet <i>Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>	16.95	Seared beef sirloin <i>Crispy shallots, garlic, shredded mouli, enoki mushrooms, shichimi and a sesame soy dressing</i>	25.95		

Eggs Benedict and chips <i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and chips</i>	11.50	Avocado and spinach Benedict, chips <i>Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with chips</i>	10.95	Eggs Royale and chips <i>Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and chips</i>	12.25
Steak sandwich "French dip" <i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and chips</i>	13.95	Hot buttermilk pancakes <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	8.95	HLT open sandwich <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>	9.75

The Ivy hamburger

Chargrilled in a potato bun with mayonnaise, horseradish ketchup and chips

Add West Country Cheddar 1.50
14.25

Steak tartare with Laphroaig

Barrel-smoked beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and chips

19.50

Rib-eye 12oz/340g

Dry aged rib-eye (on the bone)

27.95

SAUCES

Green peppercorn	
Hollandaise	
Béarnaise	
Red wine and rosemary	2.75

CLASSICS

The Ivy shepherd's pie

Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash

13.95

Chicken Milanese

Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

15.95

Chicken bourguignon

Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons

16.50

Roast salmon fillet

Sprouting broccoli, smoked almonds and a herb sauce on the side

15.95

Simply grilled fish MP

Sourced daily

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

13.50

Crab linguine

Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket

16.95

Dukkah spiced sweet potato

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

13.95

Fish & chips

Traditional battered cod served with mashed peas, chips and tartare sauce

14.50

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75	Chips	3.75	Herbed green salad	3.25
San Marzanino tomato and basil salad with Pedro Ximenez 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.

DESSERTS

Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.50
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	8.25
Chocolate bombe <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.50
Cherry ice cream sundae <i>Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce</i>	7.95
Rum baba <i>Plantation rum soaked sponge with Chantilly cream and raspberries</i>	8.25
Cappuccino cake <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.25
Ice creams and sorbets <i>Selection of dairy ice creams and fruit sorbets</i>	5.25
Frozen berries <i>Mixed berries with yoghurt sorbet, warm white chocolate sauce</i>	6.95
Selection of three cheeses <i>Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers</i>	9.95
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

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

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