

SPARKLING

125ml

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

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

COCKTAILS

The Ivy Royale flute <i>Plymouth sloe gin, Briottet rose, hibiscus & The Ivy Champagne</i>	10.75
Salted Caramel Espresso Martini coupe <i>A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup</i>	8.00
Winter Spritz wine <i>Wyborowa vodka-infused with cinnamon & vanilla, apple juice & gingerbread syrup. Finished with flaming cinnamon-infused overproof rum</i>	9.50
Plum Tree coupe <i>Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters</i>	9.00
Classic Champagne Cocktail flute <i>Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters</i>	11.50

COOLERS & JUICES

Peach & Elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.50
Mixed Berry Smoothie <i>Strawberry, raspberry, blueberry, banana</i>	4.50
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Power up <i>Pineapple, orange, wheatgrass, papaya</i>	4.95
Fresh Lemonade <i>Sweetened blend of lemon & lime, lengthened with soda</i>	3.50
The Ivy home-made Ginger Beer <i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	4.75
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

BREAKFAST

Until 11:30AM

(Until 11AM Saturday & Sunday)

BRUNCH

From 11AM

Saturday & Sunday

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

ALL DAY MENU

From 11:30AM

Spiced green olives 3.50

Gordal olives with chilli, coriander and lemon

Zucchini fritti 5.75

Crispy courgette fries with lemon, chilli and mint yoghurt

Roast pumpkin soup <i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>	5.50
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
Raw market salad <i>Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing</i>	6.75

Crispy duck salad <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	8.50
Crispy tofu with grilled avocado <i>Baked red pepper purée, shredded yuba skin, purple shisho with a lime and ginger dressing</i>	12.95
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

Market special MP <i>of the day</i>	
The Ivy hamburger <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and chips</i>	
Add West Country Cheddar 1.50	
14.25	

The Ivy shepherd's pie <i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>	13.95
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Roast salmon fillet <i>Sprouting broccoli, smoked almonds and a herb sauce on the side</i>	15.95
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Dukkah spiced sweet potato <i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>	13.95
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Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75
San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Peas, sugar snaps and baby shoots	3.25

STARTERS	
Steak tartare <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	9.25
Smoked salmon and crab <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>	11.75
Duck liver parfait <i>Caramelised hazelnuts, truffle, tamarind glazewith pear and ginger compote, toasted brioche</i>	6.95

ASIAN DISHES

Tempura prawns with salt and pepper squid <i>Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha</i>	8.75
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

STEAKS

Steak tartare with Laphroaig <i>Barrel-smoked beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and chips</i>	19.50	Fillet 7oz/198g <i>Succulent, prime centre cut, grass-fed</i>	29.50
Sirloin 8oz/227g <i>Flavourful, mature, grass-fed</i>	22.95	Rib-eye 12oz/340g <i>Dry aged rib-eye (on the bone)</i>	27.95

SAUCES

Béarnaise	Green peppercorn	Hollandaise
	Red wine and rosemary	
	2.75	

Chicken Milanese <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	15.95	Crab linguine <i>Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket</i>	16.95
Slow-cooked lamb shoulder <i>Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce</i>	17.25	Fish & chips <i>Traditional battered cod served with mashed peas, chips and tartare sauce</i>	14.50
Chicken bourguignon <i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i>	16.50	Grilled whole lobster <i>Garlic and parsley butter with watercress and chips</i>	34.00

SIDES

Chips	3.75	Herbed green salad	3.25
Truffle and Parmesan chips	4.50	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
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		

Salted smoked almonds 3.25

Hickory smoked and lightly spiced

Truffle arancini 5.50

Fried Arborio rice balls with truffle cheese

Salt-crustured sourdough bread 3.95

With salted butter

Truffled orzo pasta <i>Baked truffle pasta with sautéed girolle mushrooms</i>	7.50
Oak smoked salmon <i>Smoked salmon, black pepper and lemon with dark rye bread</i>	9.95
Prawn cocktail <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	9.75
Roasted scallops <i>Grilled chorizo and ras el hanout roasted butternut squash</i>	11.95

Marinated yellowfin tuna <i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>	9.95
Monkfish and prawn curry <i>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</i>	17.50
Seared beef sirloin <i>Crispy shallots, garlic, shredded mouli, enoki mushrooms, shichimi and a sesame soy dressing</i>	25.95

Simply grilled fish MP <i>Sourced daily</i>

Grilled sea bass fillet <i>Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing</i>	22.95
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Salmon and smoked haddock fish cake <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>	13.50
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Grilled tuna loin <i>Salad of artichoke, tomato, green beans, Provençal olives and basil sauce</i>	17.95
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Roasted butternut squash with grains <i>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing</i>	12.75
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SANDWICHES

11:30AM – 5PM

HLT open sandwich <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>	9.75
The Ivy hamburger <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and chips</i>	14.25
Add West Country Cheddar 1.50	
Smoked salmon and crab open sandwich <i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i>	11.95
Steak sandwich "French dip" <i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and chips</i>	13.95
Truffle chicken sandwich and chips <i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>	11.95

DESSERTS

Cappuccino cake <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.25
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	8.25
Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.50
Chocolate bombe <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.50
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

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.