

SPARKLING

125ml

Prosecco, Bisol, Jeio, Veneto, Italy	6.50
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

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
Monkey Sour coupe <i>Monkey 47 gin, grapefruit juice, lemon juice, grenadine, egg white</i>	10.50
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  **BRUNCH**
Until 11:30AM *From 11AM*
(Until 11AM Saturday & Sunday) *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

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 8.50 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>
Blackened cod fillet 16.95 <i>Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>

Market special MP <i>of the day</i>
The Ivy hamburger <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut 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

Roast salmon fillet <i>Sprouting broccoli, smoked almonds and a herb sauce on the side</i>
15.95

Dukka spiced sweet potato <i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>
13.95

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

THE IVY

ALL DAY MENU

From 11:30AM

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 13.95 <i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>	

STEAKS

Steak, egg & chips 14.95 <i>Thinly beaten rump steak, thick cut chips and two fried hen's eggs</i>	Sirloin 8oz/227g 22.95 <i>Flavourful, mature, grass-fed</i>
Steak tartare 19.50 <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>	Fillet 7oz/198g 29.50 <i>Succulent, prime centre cut, grass-fed</i>
	Rib-eye 12oz/340g 27.95 <i>Dry aged rib-eye (on the bone)</i>

SAUCES

Béarnaise	Green peppercorn	Hollandaise
	Red wine and rosemary	
	2.75	

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

SIDES

Thick cut chips	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

Salted smoked almonds 3.25

Hickory smoked and lightly spiced

Truffle arancini 5.50

Fried Arborio rice balls with truffle cheese

Salt-crusted sourdough bread 3.95

With salted butter

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

Marinated yellowfin tuna 9.95

Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander

Monkfish and prawn curry 17.50

Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps

Simply grilled fish MP

Sourced daily

Grilled sea bass fillet <i>Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing</i>
22.95

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

Grilled tuna loin <i>Salad of artichoke, tomato, green beans, Provençal olives and basil sauce</i>
17.95

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

SANDWICHES

11:30AM – 5PM

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

DESSERTS

Cappuccino cake 7.25 <i>Warm chocolate cake, milk mousse and coffee sauce</i>
Apple tart fine 8.25 <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>
Crème brûlée 6.50 <i>Classic set vanilla custard with a caramelised sugar crust</i>
Chocolate bombe 8.50 <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>
Mini chocolate truffles 3.50 <i>With a liquid salted caramel centre</i>

AFTERNOON MENU

3PM – 5PM

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

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.

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.