

## BREAKFAST

Until 11:30AM  
Until 11AM  
Saturday & Sunday

## BRUNCH

From 11AM  
Saturday & Sunday

Salt-crusted  
sourdough bread  
With salted butter  
3.95

Truffle arancini  
Fried Arborio rice balls  
with truffle cheese  
5.50

## BRUNCH

From 11AM

Zucchini fritti  
Crispy courgette fries with  
lemon, chilli and mint yoghurt  
5.75

Salted smoked almonds  
Hickory smoked and  
lightly spiced  
3.25

Spiced green olives  
Gordal olives with chilli,  
coriander and lemon  
3.50

## SET MENU

11:30AM – 6:30PM  
Monday - Friday

**Two courses 16.50**  
**Three courses 21.00**

ROAST PUMPKIN SOUP 5.50  
Creamed pumpkin with ricotta,  
pine nuts and crispy sage

TRUFFLED ORZO PASTA 7.50  
Baked truffle pasta with sautéed  
girolle mushrooms

BUFFALO MOZZARELLA 8.95  
Crispy artichokes, pear and truffle honey

ENDIVE AND STILTON SALAD 6.50  
Shaved apple, cranberries and caramelised hazelnuts

## STARTERS

MARINATED YELLOWFIN TUNA 9.95  
Citrus ponzu dressing and wasabi mayonnaise  
with chilli and coriander

PRAWN COCKTAIL 9.75  
Classic prawn cocktail with baby gem, avocado,  
cherry tomatoes and Marie Rose sauce

OKA SMOKED SALMON 9.95  
Smoked salmon, black pepper and  
lemon with dark rye bread

CRAB AND AVOCADO TIAN 10.95  
Picked white crab with soft herbs,  
watercress and a Bloody Mary sauce

CRISPY DUCK SALAD 8.50  
Warm crispy duck with five spice dressing,  
toasted cashews, watermelon, beansprouts,  
sesame seeds, coriander and ginger

DUCK LIVER PARFAIT 6.95  
Caramelised hazelnuts, truffle, tamarind glaze  
with pear and ginger compote, toasted brioche

## TEA & COFFEE

Ivy 1917 breakfast blend  
Intense and rich  
3.75

Ivy afternoon tea blend  
Mellow, elegant,  
refreshing  
3.75

Ceylon, Earl Grey,  
Darjeeling 3.75

Sencha, Jasmine pearls  
4.50

Fresh mint, Camomile,  
Peppermint, Verbena  
3.50

Rosebud, Oolong 5.75  
Pot of coffee and cream  
3.75

Cappuccino, Latte,  
Americano, Flat white,  
Espresso, Macchiato  
3.50

Hot chocolate 4.25  
milk / mint / white

Iced coffee 4.00

Espresso martini 8.00  
Served with hot cross  
bun, crème brûlée and  
amaretto infusions

## SPARKLING

PROSECCO, BISOL 6.50  
Jeio, Veneto, Italy

THE IVY COLLECTION  
CHAMPAGNE 9.75  
Champagne, France

LAURENT-PERRIER,  
LA CUVÉE BRUT 13.75  
Champagne, France

LAURENT-PERRIER,  
CUVÉE ROSÉ 15.95  
Champagne, France

## THIRST QUENCHERS

THE IVY BLOODY  
MARY 8.00  
Wyborowa vodka,  
homemade spice mix  
& tomato juice

IVY G&T 8.75  
Beefeater gin, cucumber  
& lime with Fever-Tree  
Mediterranean tonic

ENGLISH SPRITZ  
7.00  
Earl Grey gin, lemon &  
orange oleo-saccharum,  
Cocchi Americano,  
Prosecco, soda

PEACH BELLINI  
8.50  
Peach pulp & Prosecco

1917 ROYALE 8.25  
Hibiscus gin, sloe infusion, rose water  
& The Ivy Champagne

## COOLERS & JUICES

### PEACH & ELDERFLOWER

ICED TEA 4.50  
Peach, elderflower & lemon  
with Ivy 1917 & afternoon  
tea blends

BEET IT 4.50  
Beetroot, apple,  
lemon & ginger

SEEDLIP GARDEN  
& TONIC 5.95  
Seedlip Garden distilled  
non-alcoholic spirit served  
with Fever-Tree Indian tonic,  
cucumber & sugar snap peas

STRAWBERRY &  
VANILLA SODA 5.95  
A blend of strawberry, fruits  
& vanilla with Fever-Tree  
soda water

MIXED BERRY  
SMOOTHIE 4.75  
Strawberries, raspberries,  
blueberries, banana, coconut  
milk & lime

ROSEMARY  
LEMONADE 3.50  
Rosemary infusion, lemon  
& lime with sparkling water

GREEN JUICE 4.00  
Avocado, mint, celery, spinach,  
apple, parsley

## SANDWICHES

11:30AM – 5PM

THE IVY HAMBURGER 14.25  
Chargrilled in a potato bun with  
mayonnaise, horseradish ketchup  
and chips  
Add West Country Cheddar 1.50

HIT OPEN SANDWICH 9.95  
Grilled halloumi, avocado, black olives,  
red pepper, tomato, baby gem and herb  
mayonnaise

SHRIMP AND AVOCADO  
BURGER 15.95  
Brioche bun, lettuce, tomato, rocoto  
chilli mayonnaise and chips

STEAK SANDWICH  
"FRENCH DIP" 13.95  
Roast beef with caramelised onions,  
horseradish mustard mayonnaise,  
Burgundy sauce dip and chips

## AFTERNOON MENU

3PM – 5PM

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

CHAMPAGNE  
AFTERNOON TEA  
26.50

Afternoon tea with a glass  
of Champagne

Includes a choice of teas,  
infusions or coffees

CREAM TEA  
7.95

Freshly baked fruited scones,  
Dorset clotted cream  
and strawberry preserve

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.

EGGS BENEDICT  
AND CHIPS 11.50

Pulled honey roast ham on toasted  
English muffins, two poached hen's  
eggs, hollandaise sauce, watercress  
and chips

AVOCADO AND SPINACH  
BENEDICT, CHIPS 10.95

Avocado, raw baby spinach, two  
poached hen's eggs on toasted  
English muffins, hollandaise sauce  
and sesame, with chips

HOT BUTTERMILK  
PANCAKES 8.95

Strawberries, raspberries and  
blackberries with Greek yoghurt, lemon  
balm and warm strawberry sauce

EGGS ROYALE  
AND CHIPS 12.25

Smoked salmon, two poached hen's  
eggs, toasted English muffins,  
hollandaise sauce, watercress  
and chips

## MAINS

FISH & CHIPS 14.50  
Traditional battered cod served with mashed  
peas, chips and tartare sauce

LOBSTER AND FENNEL  
RISOTTO 26.95  
Creamy carnaroli rice with slow-cooked  
leeks, fennel salad and a lobster dressing

SALMON AND SMOKED  
HADDOCK FISH CAKE 13.50  
Crushed pea and herb sauce  
with a soft poached hen's egg  
and baby watercress

SHRIMP AND AVOCADO  
BURGER 15.95

Brioche bun, lettuce, tomato, rocoto chilli  
mayonnaise and chips

TERIYAKI SALMON FILLET 16.50  
Ginger-pickled cucumber with  
a wasabi and matcha mayonnaise

MARKET SPECIAL MP

Of the day

SIMPLY GRILLED FISH MP

Sourced daily

ROASTED BUTTERNUT SQUASH  
WITH GRAINS 12.75  
Buckwheat, chickpeas, pumpkin seeds,  
sesame and pomegranate with crumbled bean curd,  
harissa sauce and coriander dressing

CHICKEN BOURGUIGNON 16.50  
Flat-iron chicken with crispy skin, creamed potato,  
chestnut mushrooms and bacon lardons

THE IVY HAMBURGER 14.25  
Chargrilled in a potato bun with mayonnaise,  
horseradish ketchup and chips  
Add West Country Cheddar 1.50

THE IVY SHEPHERD'S PIE 13.95  
Slow-braised lamb shoulder with beef  
and Wookey Hole Cheddar potato mash

RIB-EYE 27.95 12oz/340g  
Dry aged rib-eye (on the bone)

Béarnaise, Green peppercorn,  
Red wine & rosemary, Hollandaise

2.75

CHICKEN MILANESE 15.95  
Brioche-crumbed chicken breast with a fried egg,  
Parmesan and truffle cream sauce

WARM CHICKEN SALAD 13.95  
Grilled miso-coated chicken with a salad of herbs,  
barley, apples, grapes, sesame, pomegranate and  
a tarragon yoghurt sauce on the side

DUKKAH SPICED  
SWEET POTATO 13.95

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

## SIDES

Baked sweet potato, harissa coconut  
'yoghurt', mint and coriander dressing  
San Marzanino tomato and basil salad  
with Pedro Ximenez dressing  
Peas, sugar snaps and baby shoots

3.75  
3.95  
3.25

Chips  
Truffle and Parmesan chips  
Olive oil mashed potato  
Jasmine rice with toasted sesame  
Green beans and roasted almonds

3.75  
4.50  
3.50  
3.50  
3.75

Herbed green salad  
Creamed spinach, toasted pine nuts  
and grated Parmesan  
Sprouting broccoli, lemon oil  
and sea salt

3.25  
3.95  
3.75