

SPARKLING 125ml

Prosecco, Bisol, <i>Jeio, Veneto, Italy</i>	6.75
The Ivy Collection Champagne, <i>Champagne, France</i>	9.95
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.75
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	15.95

THIRST QUENCHERS

1917 Royale Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne	9.25
The Ivy Bloody Mary The Ivy spice mix, tomato juice & vodka	8.50
Peach Bellini Peach pulp & Prosecco	8.50
Aperol Spritz, Prosecco & soda with an orange twist	9.50

GIN & TONIC SELECTION

Ivy Special G&T Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	9.25
Seville G&T Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	10.50
Rhubarb, Raspberry & Ginger Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	11.00
Pink G&T Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic	9.50

COOLERS & JUICES

Peach & Elderflower Iced Tea Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	4.50
Green Juice Avocado, mint, spinach, apple and parsley	4.75
Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana, coconut milk and lime	4.75
Beet it Beetroot, carrot, apple and ginger	4.50
Rosemary Lemonade Rosemary infusion, lemon & lime with sparkling water	3.50
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	5.95
Vanilla Spiced Sour A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white	5.95
Seedlip Garden & Tonic Non-alcoholic spirit with tonic, cucumber & sugar snap peas	5.95

TEA & COFFEE

Ivy 1917 breakfast blend, Earl Grey, Ivy afternoon tea blend, Ceylon, 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
Hot chocolate milk / mint / white	4.25
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.00
Salted caramel espresso martini	8.50

BREAKFAST

Until 11:30am
Monday – Friday
(Saturday & Sunday until 11am)

SET MENU

11:30am – 6:30pm
Monday – Friday

THE IVY BRUNCH From 11.00am

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 Cordal olives with chilli, coriander and lemon
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STARTERS

Roasted Roma tomato soup – 5.75 Pine nuts, soft vegan “cheese”, Provençale olives and basil	Crab and avocado tian – 10.95 Picked white crab with soft herbs, watercress and a Bloody Mary sauce	Buffalo mozzarella – 8.95 Asparagus and edamame with roasted pine nuts, pesto and baby basil
Asparagus with truffle hollandaise – 8.25 Warm asparagus spears with truffle hollandaise and baby watercress	Belgian Endive salad – 6.75 Caramelised hazelnuts, grapes, soft coconut “cheese”, sumac and picked herbs	Oak smoked salmon – 9.95 Smoked salmon, black pepper and lemon with dark rye bread <i>Add crab and dill cream – 3.75</i>
Crispy duck salad – 8.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Prawn cocktail – 9.75 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	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	

MAINS

Lobster and asparagus gratin – 17.95 Poached egg, brioche, tomatoes, Greek cress, truffle and hollandaise sauce	Eggs Benedict and chips – 11.50 Pulled honey roast ham on toasted muffins, two poached hen’s eggs, hollandaise sauce, watercress and thick cut chips	Avocado and spinach Benedict and chips – 10.95 Avocado, raw baby spinach, two poached hen’s eggs on toasted muffins, hollandaise sauce and sesame, with thick cut chips	Hot buttermilk pancakes – 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce
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CLASSICS

Monkfish and prawn curry – 17.95 Keralan curry with jasmine rice, coconut “yoghurt”, coriander and sweet potato crisps	The Ivy shepherd’s pie – 13.95 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash	Eggs Royale and chips – 12.95 Smoked salmon, two poached hen’s eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips	HLT open sandwich – 9.75 Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise
The Ivy hamburger – 14.25 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar – 1.75</i>	Minute steak – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	Fish & chips – 14.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	
Rib-eye on the bone <small>12oz/340g – 31.95</small> 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	Chicken Milanese – 15.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto	Swordfish steak – 18.95 Grilled with a herb crust, celeriac purée and diced tomato	
	Roast chicken – 16.50 Roasted half chicken (<i>off the bone</i>) with truffle mashed potato and a wild mushroom cream sauce	Roast salmon fillet – 15.95 Asparagus spears, baby watercress and a herb sauce on the side	
	Salmon and smoked haddock fish cake – 13.50 Crushed pea and herb sauce with a soft poached hen’s egg and baby watercress	Crispy polenta cakes – 13.50 Artichoke purée with roasted San Marzanino tomatoes, Provençale olives and Proscioano vegan “cheese”	

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, 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

Cappuccino cake Warm chocolate cake, milk mousse and coffee sauce	7.50
Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.75
Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé	8.50
Crème brûlée Classic set vanilla custard with a caramelised sugar crust	6.50
Strawberry ice cream sundae Vanilla ice cream with meringue, shortbread and a warm strawberry sauce	7.95
Mini chocolate truffles With a liquid salted caramel centre	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.