

**SPARKLING**

	<i>125ml</i>
<b>Prosecco, BisoI, Jeio, Veneto, Italy</b>	7.25
<b>The Ivy Collection Champagne, Champagne, France</b>	9.95
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>	13.95
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	16.50

**THIRST QUENCHERS**

<b>The Ivy Royale</b> Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	10.75
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.50
<b>Peach Bellini</b> Peach pulp and Prosecco	8.50
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
<b>Ruby Grapefruit Spritz</b> Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
<b>White Port &amp; Tonic</b> Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, served with a mint sprig and lemon twist	8.50

**GIN & TONIC SELECTION**

<b>The Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.50
<b>Pink G&amp;T</b> Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	9.50
<b>Seville G&amp;T</b> Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.50
<b>Rhubarb &amp; Raspberry G&amp;G</b> Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
<b>Autumn G&amp;Tea</b> Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz	12.50

*All day dining. Every day.*

**OPEN FOR BREAKFAST**

Until 11:30am Monday - Friday  
Until 11am Saturday - Sunday

---

<p style="text-align: center;"><b>ALL DAY MENU</b></p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p>	<p style="text-align: center;"><b>SET MENU</b></p> <p>Served 11:30am - 10pm Monday - Thursday Served 11:30am - 7pm Friday</p> <p>Two courses - 14.95 Three courses - 18.50</p>
--	--

---

**BRUNCH MENU**

Served from 11am  
Saturday - Sunday

*Gift vouchers available for every occasion.*

**THE IVY**  
**— CAFE —**  
BLACKHEATH

**BRUNCH MENU**

<b>Truffle arancini</b> Fried Arborio rice balls with truffle cheese 5.50	<b>Zucchini fritti</b> Crispy courgette fries with lemon, chilli and mint yoghurt 5.75	<b>Spiced green olives</b> Gordal olives with chilli, coriander and lemon 3.50	<b>Salted smoked almonds</b> Hickory smoked and lightly spiced 3.25
			<b>Salt-crusted sourdough bread</b> With salted butter 3.95

**STARTERS**

<p><b>White onion soup – 5.95</b> Onion Lyonnaise, truffle mascarpone and toasted brioche</p> <p><b>Duck liver parfait – 7.50</b> Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p><b>Roast pumpkin tortellini – 9.50</b> Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce</p> </div>	<p><b>The Ivy cure oak smoked salmon – 9.75</b> With black pepper, lemon and dark rye bread</p> <p><b>Laverstoke Park Farm buffalo mozzarella – 8.95</b> Crispy artichokes, pear and truffle honey</p> <p><b>Prawn cocktail – 9.95</b> Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</p>	<p><b>Crispy duck salad – 8.75</b> Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p><b>Steak tartare – 9.25</b> Hand-chopped English beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</p> </div>	<p><b>Seared Atlantic scallops – 12.50</b> Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb</p> <p><b>Marinated yellowfin tuna – 9.95</b> Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</p> <p><b>The Ivy cure oak smoked salmon and crab – 12.75</b> With dill cream and dark rye bread</p>
--	--	---	--

**MAINS**

<p><b>Hot buttermilk pancakes – 8.95</b> Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</p>	<p><b>Eggs Royale and chips – 12.95</b> The Ivy cure oak smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips</p>	<p><b>Eggs Benedict and chips – 11.50</b> Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</p>	<p><b>Avocado Benedict and chips – 10.95</b> Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips</p>
--	--	--	--

**MARKET SPECIAL MP**  
*Of the day*

**Prawn and avocado open sandwich – 12.95**  
Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce

**Roast beef sandwich – 15.95**  
Warm English sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips

**Halloumi open sandwich – 11.95**  
Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce

**Monkfish and prawn curry – 17.95**  
Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps

**The Ivy Blackheath hamburger – 14.25**  
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips  
*Add Winterdale Shaw cheese - 1.75*

**CLASSICS**

**The Ivy Blackheath shepherd's pie – 13.95**  
Slow-braised lamb leg with beef and Winterdale Shaw cheese potato mash

**Minute steak – 15.95**  
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

**Salmon and smoked haddock fish cake – 13.75**  
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

**Roast chicken – 16.50**  
Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket

**Chicken Milanese – 16.95**  
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

**SIMPLY GRILLED FISH MP**  
*Sourced daily*

**Steak tartare – 19.75**  
Hand-chopped English beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

**Rib-eye on the bone 12oz/340g – 31.95**  
21 day Himalayan Salt Wall dry-aged, grass-fed English beef

**Fish & chips – 14.50**  
Traditional Meantime Pale Ale battered cod served with mashed peas, thick cut chips and tartare sauce

**Yellowfin tuna – 21.95**  
Braised tuna steak with mussels, tomato, saffron, chilli sauce, red peppers and rosemary

**Roast fillet of salmon – 15.95**  
Sprouting broccoli, Champagne and caper cream sauce

**Jackfruit and peanut bang bang salad – 12.95**  
Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander

**SAUCES**

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle  
2.95 each

**SIDES**

<b>Baked sweet potato, harissa coconut</b>	3.75	<b>Thick cut chips</b>	3.75	<b>Herbed green salad</b>	3.25
<b>"yoghurt", mint and coriander dressing</b>		<b>Truffle and Parmesan chips</b>	4.50	<b>Creamed spinach, toasted pine nuts and grated Parmesan</b>	3.95
<b>San Marzanino tomato and basil salad</b>	3.95	<b>Olive oil mashed potato</b>	3.50	<b>Sprouting broccoli, miso butter, sesame and chilli</b>	3.95
<b>with Pedro Ximénez dressing</b>		<b>Jasmine rice with toasted sesame</b>	3.50		
<b>Peas, sugar snaps and baby shoots</b>	3.25	<b>Green beans and roasted almonds</b>	3.75		

**DESSERTS**

<b>Crème brûlée</b> Classic set vanilla custard with a caramelised sugar crust	6.50
<b>Apple tart fine</b> Baked apple tart with vanilla ice cream and Calvados flambé ( <i>14 mins cooking time</i> )	8.50
<b>Chocolate bombe</b> Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.75
<b>Pistachio and raspberry ice cream sundae</b> Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	8.25
<b>Rum baba</b> Plantation rum soaked sponge with Chantilly cream and raspberries	8.25
<b>Malted banana ice cream</b> Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	7.50
<b>Selection of three cheeses</b> Norbury Blue, Winterdale Shaw and Tornegus with pear chutney, olive croutons, rye crackers	9.95
<b>Frozen berries</b> Mixed berries with yoghurt sorbet and warm white chocolate sauce	7.25
<b>Ice creams and sorbets</b> Selection of dairy ice creams and fruit sorbets	5.25
<b>Mini chocolate truffles</b> With a liquid salted caramel centre	3.50

**AFTERNOON TEA**

*3pm – 5pm*  
**Cream Tea – 7.95**

Freshly baked fruit scones, Dorset clotted cream and strawberry preserve  
*Includes a choice of teas, infusions or coffees*

**Afternoon Tea – 19.75**

*Savouries*

Truffled chicken brioche roll  
Marinated cucumber and dill finger sandwich on basil bread  
Smoked salmon on beetroot bread with cream cheese and chives

*Sweet*

Warm fruit scones with Dorset clotted cream and strawberry preserve  
Raspberry Tarte Tropézienne  
Potted chocolate and caramel  
Blackberry and Champagne trifle

*Includes a choice of teas, infusions or coffees*

**Champagne Afternoon Tea – 28.50**

Afternoon tea with a glass of Champagne  
*Includes a choice of teas, infusions or coffees*

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.