

SPARKLING 125ml

Crede, Prosecco, Superior Bisol, <i>Veneto, Italy</i>	8.50
The Ivy Collection Champagne, <i>Champagne, France</i>	10.50
Coates & Seely, Brut Rosé, <i>Hampshire, England</i>	13.50
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.95
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	16.50

THIRST QUENCHERS

The Ivy Royale 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
The Ivy Bloody Mary The Ivy spice mix, tomato juice & vodka	8.50
Peach Bellini Peach pulp & Prosecco	8.50
Aperol Spritz Aperol, 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	9.75
Seville G&T Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	10.50
Rhubarb, Raspberry & Ginger G&T Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	11.00
Deep Red G&T Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic	12.00
Gibson G&T Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	13.00
Pink Peppercorn G&T Audemus pink peppercorn gin, chilled espresso & Alvear Pedro Ximanez Sherry with Fever-Tree aromatic tonic	13.00

COOLERS & JUICES

Peach & Elderflower Iced Tea Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	4.75
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
Home-made Ginger Beer Freshly pressed ginger juice, lemon, sugar & soda water	4.75
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	3.75
Ivy afternoon tea blend	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
Hot chocolate milk / mint / white	4.25
Cappuccino, Latte, Americano,	3.50
Flat white, Espresso, Macchiato	
Vanilla shakerato	4.00
Espresso shaken with ice, served in a martini glass	

THE IVY ALL DAY MENU From 11.30am

Salt-crusted sourdough bread – 4.25 with salted butter	Truffle arancini 5.75 Fried Arborio rice balls with truffle cheese	Zucchini fritti 5.95 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 – 6.50 Pine nuts, soft vegan “cheese”, Provençale olives and basil	Raw market salad – 7.75 Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing	Steak tartare – 9.75 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Oak smoked salmon – 10.95 Smoked salmon, black pepper and lemon with dark rye bread <i>Add crab and dill cream – 3.95</i>
Belgian endive salad – 7.50 Caramelised hazelnuts, grapes, soft coconut “cheese”, sumac and picked herbs	Crispy duck salad – 9.25 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Lobster and prawn cocktail – 14.95 Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce	Crab and avocado tian – 10.95 Picked white crab with soft herbs, watercress and a Bloody Mary sauce
Buffalo mozzarella – 9.25 Asparagus and edamame with roasted pine nuts, pesto and baby basil	Asparagus with truffle hollandaise – 8.95 Warm asparagus spears with truffle hollandaise and baby watercress	Duck liver parfait – 7.50 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche	Lobster and samphire risotto – 13.95 Arborio risotto rice with lobster, samphire and basil
Tempura prawns – 10.95 Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce			Marinated yellowfin tuna – 10.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander

FISH & SEAFOOD

Roast salmon fillet – 19.95 Asparagus spears, baby watercress and a caviar and herb sauce on the side	Grilled sea bass fillet – 23.95 Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing	Salmon and smoked haddock fish cake – 14.75 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	Fish & chips –14.75 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
Lobster linguine – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	Whole Dover sole – 37.00 Beurre noisette, lemon, capers and parsley	Miso black cod fillet – 29.50 Baked black cod, hoba leaf, pickled fennel and a miso sauce	Seared yellowfin tuna - 19.95 Matcha noodle salad and toasted sesame seeds with wasabi sauce and a citrus ponzu dressing

STEAKS

The Ivy shepherd's pie – 13.95 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash	Steak Tartare – 21.50 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	Iberico pork – 17.95 Roasted pork cutlet with cep butter, creamed potato and baked apple
Chicken Milanese – 16.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto	Sirloin <i>8oz/227g</i> – 23.95 – 21 day Himalayan Salt Wall dry-aged	The Ivy hamburger – 14.75 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar – 1.95</i>
Crispy polenta cakes – 13.95 Artichoke purée with roasted San Marzanino tomatoes, Provençale olives and Prosociano vegan “cheese”	Fillet steak <i>7oz/198g</i> – 29.50 – Succulent, prime centre cut, grass-fed	Roast chicken – 16.95 Roasted half chicken (<i>off the bone</i>) with truffle mashed potato and a wild mushroom cream sauce
Roasted butternut squash with grains – 13.75 Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with Greek feta-style “cheese”, harissa sauce and coriander dressing	Rib-eye on the bone <i>12oz/340g</i> – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	Monkfish and prawn curry – 18.95 Keralan curry with jasmine rice, coconut “yoghurt”, coriander and sweet potato crisps

SAUCES

Béarnaise • Green peppercorn • Red wine and rosemary
• Hollandaise • Roasted mushroom – 2.75

SIDES

Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing	3.75	Thick cut chips	3.95	Herbed green salad	3.50
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Truffle and Parmesan chips	4.75	Creamed spinach, toasted pine nuts and grated Parmesan	4.25
Peas, sugar snaps and baby shoots	3.50	Olive oil mashed potato	3.75	Sprouting broccoli, lemon oil and sea salt	3.95
		Jasmine rice with toasted sesame	3.50		
		Green beans and roasted almonds	3.95		

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.

SANDWICHES 11:30am – 5pm

HLT open sandwich – 9.95 Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise	Smoked salmon and crab open sandwich – 12.95 Smoked salmon and crab with crushed avocado, grapefruit and baby watercress
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The Ivy hamburger – 14.75 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar - 1.95</i>	Roast beef sandwich – 15.95 Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips
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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

DESSERTS

Cappuccino cake – 7.75 Warm chocolate cake, milk mousse and coffee sauce	Chocolate bombe – 8.95 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce
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Apple tart fine – 8.50 Baked apple tart with vanilla ice cream and Calvados flambé	Mini chocolate truffles – 3.50 With a liquid salted caramel centre
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Strawberry ice cream sundae – 8.25 Vanilla ice cream with meringue, shortbread and a warm strawberry sauce	Passion fruit baked Alaska – 7.95 Crispy meringue shell with a passion fruit parfait centre
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A discretionary optional service charge of 12.5% will be added to your bill.

BREAKFAST

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

BRUNCH

From 11am
Saturday & Sunday