

SPARKLING

	<i>125ml</i>
Crede, Prosecco, Superior, BisoI, Veneto, Italy	8.50
The Ivy Collection Champagne, Champagne, France	10.50
Nyetimber Classic Cuvée, West Sussex, England	14.25
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	16.50
Besserat de Bellefon, Cuvée des Moines Blanc de Blancs, Champagne, France NV	19.95

THIRST QUENCHERS

Detox Shot Ginger, lemon and cayenne pepper	3.50
The Ivy Royale Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth, topped with The Ivy Collection Champagne	10.75
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.75
Peach Bellini Peach pulp and Prosecco	8.50
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
Ruby Grapefruit Spritz Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00

White Port & Tonic Light and floral Grahams Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist	8.50
--	------

GIN & TONIC SELECTION

The Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.75
Pink Raspberry G&T Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	10.75
Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.95
Rhubarb & Raspberry G&G 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 and grapefruit slice with Fever-Tree Lemon Tonic	12.00
Autumn G&Tea 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 11.00am Saturday & Sunday

ALL DAY MENU	BRUNCH MENU
Served from 11.30am Monday - Friday From 4pm Saturday - Sunday	Served from 11am Saturday - Sunday

PRIVATE DINING

Available for all meetings, events and celebrations for up to 50 guests. *Please ask for details.*

Gift vouchers available for every occasion.

**THE IVY
CHELSEA GARDEN**

ALL DAY MENU

Truffle arancini Fried Arborio rice balls with truffle cheese	Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt	Spiced green olives Gordal olives with chilli, coriander and lemon	Salted smoked almonds Hickory smoked and lightly spiced	Salt-crusted sourdough bread With salted butter
5.95	5.95	3.50	3.25	4.75

STARTERS

White onion soup – 6.75 Onion Lyonnaise, truffle mascarpone and toasted brioche	Lobster and samphire risotto – 13.95 Arborio risotto rice with lobster, samphire and basil	Steak tartare – 9.75 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Oak smoked salmon and crab – 13.75 With dill cream and dark rye bread
Stracciatella di bufala – 11.95 With crispy artichokes, pear and truffle honey	Shellfish cocktail – 14.95 Lobster, prawn, crab and brown shrimps with avocado, cherry tomatoes, Marie Rose sauce	Duck liver parfait – 7.75 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche	Seared Atlantic scallops – 13.75 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb
Tempura prawns – 11.95 Crunchy fried Nobashi prawns with pickled mooli, cucumber, edamame and a matcha tea sauce	Oak smoked salmon – 10.75 With black pepper, lemon and dark rye bread	Roast pumpkin tortellini – 10.95 Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce	Crispy duck salad – 9.25 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
Marinated yellowfin tuna – 10.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander			

FISH & SEAFOOD

Roast fillet of salmon – 16.95 Sprouting broccoli, Champagne and caper cream sauce	Grilled sea bass fillet – 23.95 Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing	Salmon and smoked haddock fish cake – 14.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	Fish & chips – 16.50 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	Turbot on the bone – 34.95 Beurre noisette with lemon, caper and parsley	Miso black cod fillet – 29.50 Baked black cod, hoba leaf, pickled fennel and a miso sauce	Yellowfin tuna - 22.95 Braised tuna steak with mussels, tomato, saffron, chilli sauce, red peppers and rosemary

MARKET SPECIAL MP

Of the day

STEAKS

Steak Tartare – 21.75
Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

Sirloin 8oz/227g – 24.95
21 day Himalayan Salt Wall dry-aged

Fillet steak 7oz/198g – 29.95
Succulent, prime centre cut, grass-fed

Rib-eye on the bone 12oz/340g – 32.95
21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle

2.95 each

SIMPLY GRILLED FISH MP

Sourced daily

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	Thick cut chips	Herbed green salad
3.75	4.25	3.50
San Marzanino tomato and basil salad with Pedro Ximénez dressing	Truffle and Parmesan chips	Creamed wild mushrooms, artichoke, grated Parmesan and black truffle
3.95	4.75	4.95
Peas, sugar snaps and baby shoots	Olive oil mashed potato	Sprouting broccoli, miso butter, sesame and chilli
3.50	3.75	4.25
	Jasmine rice with toasted sesame	
	3.50	
	Green beans and roasted almonds	
	3.95	

SANDWICHES

11:30am – 5pm

Halloumi open sandwich Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	12.95
Shellfish open sandwich Prawn, lobster, crab and brown shrimps with avocado and Marie Rose sauce	17.50
Roast beef sandwich Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	16.95

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 – 21.50

Savouries
Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich on basil bread
Lobster and prawn on beetroot bread

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 – 29.95

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

DESSERTS

Malted banana ice cream – 7.75 Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	Chocolate bombe – 8.95 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce
Apple tart fine – 8.75 Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	Passion fruit baked Alaska – 7.95 Crispy meringue shell with a passion fruit parfait centre
Pistachio and raspberry ice cream sundae – 8.95 Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	Mini chocolate truffles – 3.75 With a liquid salted caramel centre

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.**