

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**

BRUNCH 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	Stracciatella di bufala – 11.95 With crispy artichokes, pear and truffle honey	Crispy duck salad – 9.25 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Shellfish cocktail – 14.95 Lobster, prawn, crab and brown shrimps with avocado, cherry tomatoes, Marie Rose sauce
Oak smoked salmon – 10.75 With black pepper, lemon and dark rye bread	Duck liver parfait – 7.75 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche	Steak tartare – 9.75 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Roast pumpkin tortellini – 10.95 Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce
Marinated yellowfin tuna – 10.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	Lobster and samphire risotto – 13.95 Arborio risotto rice with lobster, samphire and basil	Oak smoked salmon and crab – 13.75 With dill cream and dark rye bread	

Eggs Benedict and chips – 11.95 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	Roast beef sandwich – 16.95 Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	Eggs Royale and chips – 13.95 Smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips
Lobster Benedict – 25.95 Lobster, spinach and two poached hen's eggs on toasted muffins with hollandaise and thick cut chips	Avocado Benedict – 11.50 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips	Hot buttermilk pancakes – 9.25 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce

MAINS

Chicken Milanese – 17.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	Sirloin 8oz/227g – 24.95 21 day Himalayan Salt Wall dry-aged	Salmon and smoked haddock fish cake – 14.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
Monkfish and prawn curry – 19.50 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps	Rib-eye on the bone 12oz/340g – 32.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	Lobster linguine – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion
Roast fillet of salmon – 16.95 Sprouting broccoli, Champagne and caper cream sauce	Steak tartare – 21.75 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	Fish & chips – 16.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
The Ivy shepherd's pie – 14.50 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash	The Ivy hamburger – 14.95 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar - 1.95</i>	Jackfruit and peanut bang bang salad – 13.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander
Roast chicken – 17.50 Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket	Miso black cod fillet – 29.50 Baked black cod, hoba leaf, pickled fennel and a miso sauce	Turbot on the bone – 34.95 Beurre noisette with lemon, caper and parsley

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle

2.95 each

SIDES

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	

DESSERTS

Crème brûlée Classic set vanilla custard with a caramelised sugar crust	6.95
Passion fruit baked Alaska Crispy meringue shell with a passion fruit parfait centre	7.95
Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	8.75
Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.95
Pistachio and raspberry ice cream sundae Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	8.95
Rum baba Plantation rum soaked sponge with Chantilly cream and raspberries	8.50
Malted banana ice cream Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	7.75
Ice creams and sorbets Selection of dairy ice creams and fruit sorbets	6.00
Frozen berries Mixed berries with yoghurt sorbet, warm white chocolate sauce	7.50
Selection of three cheeses Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers	10.95
Mini chocolate truffles With a liquid salted caramel centre	3.75

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

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.