

SPARKLING

	<i>125ml</i>
Crede, Prosecco, Superior, BisoI, Veneto, Italy	8.75
The Ivy Collection Champagne, Champagne, France	10.95
Veuve Clicquot Yellow Label, Champagne, France	13.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Veuve Clicquot Rosé, Champagne, France	16.50

THIRST QUENCHERS

The Ivy Royale	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth, topped with The Ivy Collection Champagne	
The Ivy Bloody Mary	8.95
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Glowing Monkey	10.50
Monkey 47 Schwarzwald Dry Gin served with MEDA Glow Elderflower & lime CBD infused botanical mixer	
Cranberry Elixir	9.25
Absolut Elyx Vodka mixed with MEDA Boost a cranberry & lime based mixer with CBD, echinacea & aronia berry	
Aperol Spritz	9.75
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
The Ivy VLS	9.25
Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
Aromatic Spritz	8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	
Meda Boost	4.25
Sparkling Cranberry & Lime wellness drink containing CBD, echinacea and aronia berry	
Meda Glow	4.25
Sparkling Elderflower & Lime wellness drink sweetened with maple syrup and containing CBD, olive leaf extract and aloe vera	

GIN & TONIC SELECTION

The Ivy Special G&T	9.95
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
Pink Raspberry G&T	10.75
Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	
Seville G&T	10.95
Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&C	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Hemingway G&T	9.75
Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	
Classic Copper G&T	13.25
Belgian Copperhead Gin, served with Fever-Tree Mediterranean Tonic with juniper berries and orange zest. One for the purists.	

All day dining. Every day.

OPEN FOR BREAKFAST

Until 11:30am Monday - Friday | Until 11:00am Saturday & Sunday

<p>ALL DAY MENU</p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p>	<p>BRUNCH MENU</p> <p>Served from 11am Saturday - Sunday</p>
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**THE IVY
CHELSEA GARDEN**

ALL DAY MENU

<p>Truffle arancini Fried Arborio rice balls with truffle cheese</p> <p style="text-align: center;">5.95</p>	<p>Spiced green olives Gordal olives with chilli, coriander and lemon</p> <p style="text-align: center;">3.50</p>	<p>Salted smoked almonds Hickory smoked and lightly spiced</p> <p style="text-align: center;">3.25</p>	<p>Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt</p> <p style="text-align: center;">5.95</p>	<p>Salt-crusted sourdough bread With salted butter</p> <p style="text-align: center;">4.75</p>
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STARTERS

<p>Garden pea soup – 6.95 Crushed peas, crispy tuile, coconut cream and edible flowers</p>	<p>Duck liver parfait – 8.50 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche</p>	<p>Asparagus with truffle hollandaise – 8.95 Warm asparagus spears with baby watercress</p>	<p>Yellowfin tuna carpaccio – 10.95 Cucumber, baby basil with an apple, jalapeño and avocado sauce</p>
<p>Crab and apple salad – 12.95 Cucumber, watermelon, radish, edamame and coriander</p>	<p>Steak tartare – 9.95 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</p>	<p>Laverstoke Park Farm buffalo mozzarella – 9.25 Grapes, mint, parsley and hazelnuts</p>	<p>Crispy duck salad – 9.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</p>
<p>Jackfruit and peanut bang bang salad – 8.50 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander</p>	<p>The Ivy Cure smoked salmon – 10.75 Black pepper, lemon, and dark rye bread</p>	<p>Lobster and prawn cocktail – 14.95 Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce</p>	<p>Tempura prawns – 11.95 Crunchy fried Nobashi prawns with pickled mooli, cucumber, edamame and a matcha tea sauce</p>
<p>The Ivy Cure smoked salmon and crab – 13.75 A quenelle of crab and dill cream, lemon, dark rye bread</p>	<p>Seared Atlantic scallops – 13.75 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura</p>		

MAINS

<p>The Ivy shepherd's pie – 14.95 Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash and a truffle sauce</p>	<p>Grilled chicken salad – 15.75 Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce</p>	<p>Chargrilled halloumi – 14.95 Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh</p>	<p>Fish & chips – 16.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</p>
<p>Roast corn-fed chicken breast – 17.95 Truffle mashed potato, asparagus spears, morels and red wine sauce</p>	<p>Keralan sweet potato curry – 15.50 Choy sum, broccoli, coriander and coconut with steamed jasmine rice</p>	<p>Roast fillet of salmon – 17.50 Grilled asparagus, crushed pink peppercorn hollandaise and lemon</p>	<p>Chicken Milanese – 18.50 Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise</p>
<p>Miso black cod fillet – 29.50 Baked black cod, hoba leaf, pickled fennel and a miso sauce</p>			

STEAKS

Sirloin 8oz/227g – 24.95 21 day Himalayan Salt Wall dry-aged, UK
Fillet of beef 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
Steak tartare – 21.75 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

SAUCES

<i>Béarnaise • Green peppercorn • Hollandaise – 3.50 each</i>
<i>Truffle red wine jus – 4.50</i>
<i>Lobster & herb butter – 7.95</i>

DAILY MARKET SPECIALS

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50	Truffle and Parmesan chips	5.50
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Sprouting broccoli, lemon oil and sea salt	4.50
Peas, sugar snaps and baby shoots	3.50	Green beans and roasted almonds	3.95
		Jasmine rice with toasted sesame	3.50

FISH OF THE DAY

Truffle mashed potato	4.95
Extra virgin olive oil mashed potato	3.95
Green leaf salad with mixed herbs	3.50
Thick cut chips	4.25

Vegetarian and vegan menu available on request.

SIDES

SANDWICHES

Available until 5pm

Halloumi open sandwich	12.95
Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	
Lobster and prawn open sandwich	14.95
Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	
Roast beef sandwich	16.95
Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	
The Ivy hamburger	15.50
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips	
<i>Add West Country Cheddar - 1.95 Add pancetta - 2.75</i>	

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 coffees

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online
ivycollection.com

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.