

SPARKLING	
The Ivy Collection Champagne, Champagne, France	125ml 14.00
Veuve Clicquot Yellow Label, Champagne, France	16.00
Nyetimber Classic Cuvee, West Sussex, England	16.50
Veuve Clicquot Rosé, Champagne, France	17.50

DRINKS	
Salted Caramel Espresso Martini	13.00
Absolut, Tosolini coffee, Salted caramel, Espresso	
Caramel Iced Coffee	5.50
Espresso, Milk, Caramel syrup Add Vanilla vodka +3.50	
Bloody Mary	10.00
Absolut vodka, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber	
The Ivy Iced Tea	10.50
Beefeater 24, Peach syrup and citric blend, topped with our in-house Iced tea blend of Earl Grey, Breakfast and Jasmine tea	
Mimosa	9.50
Prosecco, Orange juice	
Vegan Virgin Mary	4.75
Vegan spice mix, Tomato juice, Lemon	
Mixed Berry Smoothie	5.50
Strawberry, Raspberry, Blueberry, Banana, Coconut milk, Lime	
Tropical Juice	5.50
Melon, Pineapple, Mango, Passion fruit	
Green Juice Smoothie	5.50
Kale, Spinach, Celery, Romaine, Cucumber, Apple, Lemon	

AVAILABLE

Monday – Wednesday | 11.30am - 10.00pm
Thursday – Friday | 11.30am - 6.30pm

THE IVY SENSATION

This week's selected seasonal special available for a sensational 14.95

Add a 125ml glass of special wine to accompany your dish 4.95

Menu is not served during bank holidays
Please ask your server or visit our website for more details

THE IVY

SINCE 1917

AUTUMN BRUNCH

From 11.00am to 4pm | Saturday, Sunday & Bank Holidays

Spiced Green Gordal Olives	4.25	Truffle Arancini Rice Balls	7.95	Salt-crusted Sourdough Bread	5.95	Honey and Rosemary Glazed Almonds	4.25	Zucchini Fritti	6.95
With chilli, coriander and lemon								With lemon, chilli and mint yoghurt	

STARTERS			
Oak Smoked Duck Liver Parfait	8.95	Warm Crispy Duck Salad	10.50
Caramelised hazelnuts, apricot and apple chutney, toasted brioche		With five spice dressing, roasted cashew nuts, watermelon, sesame seeds, ginger and coriander	
Truffle Tagliolini	10.95	Steak Tartare	
Fine durum wheat pasta with grated black truffle and cheese sauce		Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk	
Salt and Pepper Squid Tempura	11.50	Small with toasted granary bread	13.95
Miso wasabi mayonnaise, sriracha, coriander and lime		Large with thick cut chips	26.95
		The Ivy 1917 Cure Smoked Salmon	13.95
		Cracked black pepper, lemon and dark rye bread	
		Tossed Asian Salad	9.25
		Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce	
		Laverstoke Park Farm Buffalo Mozzarella	10.75
		Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing	

BRUNCH SPECIALS			
Eggs Royale with The Ivy 1917 Cure Smoked Salmon	18.50	Eggs Benedict with Hand-pulled Ham	16.95
Toasted muffin, free-range poached hen's eggs, hollandaise and thick cut chips		Toasted muffin, free-range poached hen's eggs, hollandaise sauce and sesame with thick cut chips	
		Avocado Benedict	15.95
		Toasted muffin, free-range poached hen's eggs, hollandaise sauce and sesame with thick cut chips	
		Buttermilk Pancakes	10.95
		Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce	

The Ivy Hamburger	17.50	Keralan Sweet Potato Curry	17.95	Sirloin Steak 8oz/227g	28.95
Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips		Choy sum, broccoli, coriander and coconut with steamed jasmine rice		21 day Himalayan salt wall dry-aged	
Add West Country Cheddar	2.50	Truffle Chicken Milanese	19.95	Scorched Dry-aged Rib-eye Steak 12oz/340g	38.95
Add dry-cured bacon	2.95	Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano		Charred dry herb, garlic and red wine sauce	
The Ivy Shepherd's Pie	17.50	Blackened Cod	20.95	Fillet of Beef 7oz/198g	35.75
Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce		Baked in a banana leaf with soy marinade, citrus-pickled fennel, yuzu and herb sauce served with broccoli		Succulent, prime centre cut, grass-fed	
Traditional Fish & Chips	19.50	Aromatic Duck Curry	24.95	Sauces	3.95 each
The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce		Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice		Béarnaise	
				Hollandaise	
				Wild Mushroom Sauce	
				Red Wine Sauce	
				Peppercorn Sauce	

Introducing THE IVY Premier Rewards App




Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.

AUTUMN SEASONAL SPECIALS	
Chargrilled halloumi with spiced fregola, tomato and red pepper salsa, crispy onions and herb mayonnaise	16.95
Lemon sole on the bone, beurre noisette with lemon, caper and parsley	22.95
Cherry Orchard pork and truffle sausages, pommes aligot, grated truffle, crispy shallots, watercress and red wine sauce	18.95
Wild mushroom and truffle linguine, creamed wild mushrooms with grated cheese, rocket and truffle	17.95

SIDES	
Garden peas, broad beans and baby shoots	4.50
Baby gem lettuce, herb dressing, cheese and pine nuts	5.75
Green beans and roasted almonds	5.50
Jasmine rice with toasted coconut and coriander	3.95
Truffle and Parmesan chips	6.95
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	5.50
Sprouting broccoli, lemon oil and sea salt	5.95
Extra virgin olive oil mashed potato	4.75
Thick cut chips	5.95
Tomato and basil salad with sherry vinegar dressing	5.25

GIFT VOUCHERS

Visit gifts.ivycollection.com to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.



Scan for allergy & nutritional information

Vegetarian and vegan menu available on request.

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 13.5% will be added to your bill.