

SPARKLING

The Ivy Collection Champagne, <i>Champagne, France</i>	125ml 13.50
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	15.50
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	16.00
Veuve Clicquot Rosé, <i>Champagne, France</i>	16.75

DRINKS

Salted Caramel Espresso Martini Absolut, Tosolini coffee, Salted caramel, Espresso	12.00
Caramel Iced Coffee Espresso, Milk, Caramel syrup <i>Add Vanilla vodka +3.50</i>	5.50
Bloody Mary Absolut vodka, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber	10.00
The Ivy Iced Tea Beefeater 24, Peach syrup and citric blend, topped with our in-house Iced tea blend of Earl Grey, Breakfast and Jasmine tea	10.00
Mimosa Prosecco, Orange juice	9.50
Vegan Virgin Mary Vegan spice mix, Tomato juice, Lemon	4.75
Mixed Berry Smoothie Strawberry, Raspberry, Blueberry, Banana, Coconut milk, Lime	5.50
Tropical Juice Melon, Pineapple, Mango, Passion fruit	5.50
Green Juice Smoothie Kale, Spinach, Celery, Romaine, Cucumber, Apple, Lemon	5.50

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

ALL DAY DREAMERS SET MENU
2 courses 18.95 | 3 courses 23.95

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 3.95 With chilli, coriander and lemon	Truffle Arancini Rice Balls 6.95	Salt-crusted Sourdough Bread 4.95	Honey and Rosemary Glazed Almonds 3.95	Zucchini Fritti 5.95 With lemon, chilli and mint yoghurt
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STARTERS

Oak Smoked Duck Liver Parfait 8.75 Caramelised hazelnuts, apricot and apple chutney, toasted brioche	Warm Crispy Duck Salad 9.95 With five spice dressing, roasted cashew nuts, watermelon, sesame seeds, ginger and coriander	The Ivy 1917 Cure Smoked Salmon 12.95 Cracked black pepper, lemon and dark rye bread
Truffle Tagliolini 9.95 Fine durum wheat pasta with grated black truffle and cheese sauce	Steak Tartare 12.95 Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk <i>Small with toasted granary bread</i> 10.95 <i>Large with thick cut chips</i> 25.95	Tossed Asian Salad 8.50 Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce
Salt and Pepper Squid Tempura 10.95 Miso wasabi mayonnaise, sriracha, coriander and lime	Laverstoke Park Farm Buffalo Mozzarella 9.75 Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing	

BRUNCH SPECIALS

Eggs Royale with The Ivy 1917 Cure Smoked Salmon 17.50 Toasted muffin, free-range poached hen's eggs, hollandaise and thick cut chips	Eggs Benedict with Hand-pulled Ham 15.95 Toasted muffin, free-range poached hen's eggs, hollandaise and thick cut chips	Avocado Benedict 14.95 Toasted muffin, free-range poached hen's eggs, hollandaise sauce and sesame with thick cut chips	Buttermilk Pancakes 9.95 Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce
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The Ivy Hamburger 16.95 Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips <i>Add West Country Cheddar</i> 1.95 <i>Add dry-cured bacon</i> 2.75	Keralan Sweet Potato Curry 16.95 Choy sum, broccoli, coriander and coconut with steamed jasmine rice	Sirloin Steak 8oz/227g 27.95 21 day Himalayan salt wall dry-aged
The Ivy Shepherd's Pie 16.95 Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	Truffle Chicken Milanese 18.95 Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano	Scorched Dry-aged Rib-eye Steak 12oz/340g 37.95 Charred dry herb, garlic and red wine sauce
Traditional Fish & Chips 18.95 The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce	Blackened Cod 19.95 Baked in a banana leaf with soy marinade, citrus-pickled fennel, yuzu and herb sauce served with broccoli	Fillet of Beef 7oz/198g 34.75 Succulent, prime centre cut, grass-fed
	Aromatic Duck Curry 23.95 Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice	Sauces 3.95 each 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	15.95
Lemon sole on the bone, beurre noisette with lemon, caper and parsley	21.95
Cherry Orchard pork and truffle sausages, pommes aligot, grated truffle, crispy shallots, watercress and red wine sauce	17.95
Wild mushroom and truffle linguine, creamed wild mushrooms with grated cheese, rocket and truffle	16.95

SIDES

Garden peas, broad beans and baby shoots	4.25
Baby gem lettuce, herb dressing, cheese and pine nuts	4.95
Green beans and roasted almonds	4.95
Jasmine rice with toasted coconut and coriander	3.95
Truffle and Parmesan chips	6.50
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.95
Sprouting broccoli, lemon oil and sea salt	5.50
Extra virgin olive oil mashed potato	4.50
Thick cut chips	5.50
Tomato and basil salad with sherry vinegar dressing	4.75

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 12.5% will be added to your bill.