

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 Absolut, Tosolini coffee, Salted caramel, Espresso	13.00
Caramel Iced Coffee Espresso, Milk, Caramel syrup Add Vanilla vodka +3.50	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	10.50
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 With chilli, coriander and lemon	3.95	Truffle Arancini Rice Balls	6.95	Salt-crusted Sourdough Bread	4.95	Honey and Rosemary Glazed Almonds	3.95	Zucchini Fritti With lemon, chilli and mint yoghurt	5.95
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STARTERS			
Oak Smoked Duck Liver Parfait Caramelised hazelnuts, apricot and apple chutney, toasted brioche	8.75	Warm Crispy Duck Salad With five spice dressing, roasted cashew nuts, watermelon, sesame seeds, ginger and coriander	9.95
Truffle Tagliolini Fine durum wheat pasta with grated black truffle and cheese sauce	9.95	Steak Tartare Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk	
Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime	10.95	Small with toasted granary bread	12.95
		Large with thick cut chips	25.95
The Ivy 1917 Cure Smoked Salmon Cracked black pepper, lemon and dark rye bread	12.95	Tossed Asian Salad Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce	8.50
		Laverstoke Park Farm Buffalo Mozzarella Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing	9.75

BRUNCH SPECIALS			
Eggs Royale with The Ivy 1917 Cure Smoked Salmon Toasted muffin, free-range poached hen's eggs, hollandaise and thick cut chips	17.50	Eggs Benedict with Hand-pulled Ham Toasted muffin, free-range poached hen's eggs, hollandaise and thick cut chips	15.95
Avocado Benedict Toasted muffin, free-range poached hen's eggs, hollandaise sauce and sesame with thick cut chips	14.95	Buttermilk Pancakes Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce	9.95

The Ivy Hamburger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips Add West Country Cheddar Add dry-cured bacon	16.95	Keralan Sweet Potato Curry Choy sum, broccoli, coriander and coconut with steamed jasmine rice	16.95	Sirloin Steak 8oz/227g 21 day Himalayan salt wall dry-aged	27.95
The Ivy Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	16.95	Truffle Chicken Milanese Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano	18.95	Scorched Dry-aged Rib-eye Steak 12oz/340g Charred dry herb, garlic and red wine sauce	37.95
Traditional Fish & Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce	18.95	Blackened Cod Baked in a banana leaf with soy marinade, citrus-pickled fennel, yuzu and herb sauce served with broccoli	19.95	Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed	34.75
		Aromatic Duck Curry Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice	23.95	Sauces Béarnaise Hollandaise Wild Mushroom Sauce Red Wine Sauce Peppercorn Sauce	3.95 each

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](https://gifts.ivycollection.com) to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.



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.