

THIRST QUENCHERS

The Ivy Bloody Mary <i>Wyborowa vodka, homemade spice mix and tomato juice</i>	8.00
Ivy G&T <i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water</i>	8.75
1917 Royale <i>Hibiscus gin, sloe infusion, rose water & The Ivy Champagne</i>	7.25
English Spritz <i>Earl Grey gin, lemon & orange oleo-saccharum, Cocchi Americano, Prosecco, soda</i>	7.00
Peach Bellini <i>Peach pulp & Prosecco</i>	8.50

SPARKLING

Prosecco, Bisol, Jeio, Veneto, Italy	6.50
The Ivy Collection Champagne <i>Champagne, France</i>	9.75
Laurent-Perrier, La Cuvee Brut, Champagne, France	13.75
Laurent-Perrier, Cuvee Rosé, Champagne, France	15.95

COOLERS & JUICES

Peach & Elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.50
Rosemary Lemonade <i>Rosemary infusion, lemon & lime with sparkling water</i>	3.50
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Mixed Berry Smoothie <i>Strawberries, raspberries, blueberries, banana, coconut milk & lime</i>	4.75
Beet it <i>Beetroot, apple, lemon & ginger</i>	4.50
Strawberries & Cream Soda <i>A blend of strawberry, fruits & vanilla with soda</i>	5.95

TEA & COFFEE

Ivy 1917 breakfast blend <i>Intense and rich</i>	3.75
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75
Pot of coffee and cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Hot chocolate <i>milk / mint / white</i>	4.25
Iced coffee	4.00
Espresso martini <i>Served with hot cross bun, crème brûlée and amaretto infusions</i>	8.00

BREAKFAST
Until 11AM

SET MENU

11:30AM - 6:30PM
Monday - Friday

Two courses 16.50 Three courses 21.00

Please ask your server for the menu

A discretionary optional service charge of 12.5% will be added to your bill. Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

BRUNCH

From 11AM
Saturday & Sunday

Spiced green olives 3.50
Gordal olives with chilli, coriander and lemon

Salted smoked almonds 3.25
Hickory smoked and lightly spiced

Crispy duck salad 7.95
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

Duck liver parfait 6.95
Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche

Tuna carpaccio 9.95
Yellowfin tuna with tomato, watermelon, ponzu dressing, miso mayo and sesame

Eggs Benedict and chips 11.50
Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips

Steak sandwich "French dip" 13.50
Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips

Grilled chicken salad
Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing
13.50

Rib-eye 12oz/340g
Dry aged English rib-eye (on the bone)
27.95

Flat-iron chicken
Crispy skin with gremolata, rosemary jus and watercress
14.95

The Ivy hamburger
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.50
14.25

SAUCES
Green peppercorn
Hollandaise Béarnaise
Red wine and rosemary
2.75

Baked sweet potato, harissa "yoghurt", mint and coriander dressing	3.75
San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Peas, sugar snaps and baby shoots	3.25

Salt-crusted sourdough bread 3.95
With salted butter

STARTERS

Seasonal soup 5.50
Garden pea with ricotta, mint and lemon balm

Oak smoked salmon 9.50
Smoked salmon, black pepper and lemon with dark rye bread

Soft goat's cheese salad 6.50
Caramelised hazelnuts, Belgian endive, mixed grapes and picked herbs

Asparagus with truffle hollandaise 7.95
Warm asparagus spears with truffle hollandaise and baby watercress

Truffle chicken sandwich and chips 11.95
Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad

Avocado and spinach Benedict, chips 10.95
Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips

Hot buttermilk pancakes 8.95
Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce

CLASSICS

The Ivy shepherd's pie
Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash
13.75

Steak, egg & chips
Thinly beaten rump steak, thick cut chips and two fried hen's eggs
14.50

Chicken Milanese
Brioche crumbed chicken breast with marinated tomato, capers, rocket and pesto
15.75

Salmon and smoked haddock fish cake
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
13.50

Simply grilled fish MP
Sourced daily

SIDES

Truffle and Parmesan chips	4.50
Thick cut chips	3.50
Green beans and roasted almonds	3.75
Olive oil mashed potato	3.50

Zucchini fritti 5.75
Crispy courgette fries with lemon, chilli and mint yoghurt

Truffle arancini 5.50
Fried Arborio rice balls with truffle and Parmesan

Prawn cocktail 9.75
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

Smoked salmon and crab 11.50
Oak smoked salmon, crab and dill cream with dark rye bread

Mozzarella di bufala 8.95
Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint

Eggs Royale and chips 12.25
Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips

HLT open sandwich 9.75
Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise

Crab linguine
Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket
15.95

Yellowfin tuna
Seared tuna salad with shaved fennel, edamame and cucumber, wasabi mousse and daikon cress
17.95

Roast salmon fillet
Asparagus spears, baby watercress and a herb sauce on the side
15.95

Fish & chips
Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
14.50

Feta and tomato salad
Pressed watermelon with avocado, green olives, pistachio nuts and salsa verde
12.50

Tenderstem broccoli, lemon oil and sea salt	3.75
Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Herbed green salad	3.25

DESSERTS

Crème brûlée 6.50
Classic set vanilla custard with a caramelised sugar crust

Cappuccino cake 7.25
Warm chocolate cake, milk mousse and coffee sauce

Strawberry ice cream sundae 7.95
Vanilla ice cream with meringue, shortbread and a warm strawberry sauce

Chocolate bombe 8.50
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Rum baba 8.25
Plantation rum soaked sponge with Chantilly cream and raspberries

Apple tart fine 7.95
Baked apple tart with vanilla ice cream and Calvados flambé

Frozen berries 6.95
Mixed berries with yoghurt sorbet and warm white chocolate sauce

Ice creams and sorbets 5.25
Selection of dairy ice creams and fruit sorbets

Selection of three cheeses 9.95
Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, olive croutons, rye crackers

Mini chocolate truffles 3.50
With a liquid salted caramel centre

3PM - 5PM

CREAM TEA
8.75

Freshly baked fruited scones, Dorset clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

AFTERNOON TEA
19.75

SAVOURIES

Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich
Smoked salmon on dark rye style bread with cream cheese and chives

SWEET

Warm fruited scones with Dorset clotted cream and strawberry preserve
Raspberry cheesecake
Chocolate and salted caramel mousse
Crème brûlée doughnut
Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA
27.50

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees