

**THIRST QUENCHERS**

- The Ivy Bloody Mary** 8.00  
*Wyborowa Vodka, homemade spice mix and tomato juice*
- Peach Bellini** Peach pulp & Prosecco 8.50
- Ivy G&T** 8.75  
*Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water*
- Aperol Spritz** 9.50  
*Over ice with an orange twist*

**SPARKLING** 125ml

- Prosecco, BisoI, Jeio, Veneto, Italy** 6.50
- The Ivy Collection Champagne** 9.75  
*Champagne, France*
- Laurent-Perrier, La Cuvee Brut, Champagne, France** 13.75
- Laurent-Perrier, Cuvee Rosé, Champagne, France** 15.95

**COOLERS & JUICES**

- Peach & Elderflower iced tea** 4.50  
*Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends*
- Green juice** 4.00  
*Avocado, mint, celery, spinach, apple, parsley*
- Mixed Berry Smoothie** 4.75  
*Strawberries, raspberries, blueberries, banana, coconut milk & lime*
- Immunity Smoothie** Apple, Banana, Orange, Avocado, Lemon, Ginger, Turmeric, Echinacea, Black Pepper, Cayenne Pepper 4.95
- Beet it** Beetroot, apple, lemon & ginger 4.50
- Choice of fresh juices** 3.95
- Orange, apple, grapefruit, cranberry**
- Strawberries & Cream Soda** 5.95  
*A blend of strawberry, fruits & vanilla with soda*

**TEA & COFFEE**

- Ivy 1917 breakfast blend, Earl Grey,** 3.75
- Ivy afternoon tea blend, Ceylon, Darjeeling**
- Sencha, Jasmine pearls** 4.50
- Fresh mint, Camomile, Peppermint, Verbena** 3.50
- Rosebud, Oolong** 5.75
- Pot of coffee and cream** 3.75
- Hot chocolate milk / mint / white** 4.25
- Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato** 3.25
- Vanilla shakerato** 4.00  
*Espresso shaken with ice, served in a martini glass*

- Salted caramel espresso martini** 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.

**Spiced green olives** 3.50

*Gordal olives with chilli, coriander and lemon*

**Salted smoked almonds** 3.25

*Hickory smoked and lightly spiced*

**Seasonal soup** 5.50

*Garden pea with ricotta, mint and lemon balm*

**Tuna carpaccio** 9.95

*Yellowfin tuna with tomato, watermelon, ponzu dressing, miso mayo and sesame*

**Crispy duck salad** 7.95

*Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger*

**Smoked salmon and crab** 11.50

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

**Asparagus with truffle hollandaise** 7.95

*Warm asparagus spears with truffle hollandaise and baby watercress*

**Oak smoked salmon** 9.50

*Smoked salmon, black pepper and lemon with dark rye bread*

**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*

**Eggs Royale and chips** 12.25

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

**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*

**Flat-iron chicken** 14.95

*Crispy skin with gremolata, rosemary jus and watercress*

**The Ivy hamburger** 14.25

*Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips*  
Add West Country Cheddar 1.50

**Steak, egg & chips** 14.50

*Thinly beaten rump steak, thick cut chips and two fried hen's eggs*

**Baked sweet potato, harissa** 3.75

*“yoghurt”, mint and coriander dressing*

**San Marzanino tomato and basil salad** 3.95

*with Pedro Ximenez dressing*

**Peas, sugar snaps and baby shoots** 3.25

**Truffle and Parmesan chips** 4.50

**Thick cut chips** 3.50

**Chicken Milanese** 15.75

*Brioche crumbed chicken breast with marinated tomato, capers, rocket and pesto*

**Steak tartare** 19.50

*Hand chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips*

**Rib-eye 12oz/340g** 27.95

*Dry aged English rib-eye (on the bone)*

**Grilled chicken salad** 13.50

*Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing*

**Roast salmon fillet** 15.95

*Asparagus spears, baby watercress and a herb sauce on the side*

**SIDES**

**Tenderstem broccoli, lemon oil** 3.75

*and sea salt*

**Creamed spinach, toasted pine nuts** 3.95

*and grated Parmesan*

**Olive oil mashed potato** 3.50

**Green beans and roasted almonds** 3.75

**Herbed green salad** 3.25

**BRUNCH**

From 11AM  
Saturday & Sunday

**Salt-crusted sourdough bread** 3.95

*With salted butter*

**STARTERS**

**Duck liver parfait** 6.95

*Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche*

**Prawn cocktail** 9.75

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

**Soft goat's cheese salad** 6.50

*Caramelised hazelnuts, Belgian endive, mixed grapes and picked herbs*

**Steak tartare** 9.25

*Hand chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary*

**Mozzarella di bufala** 8.95

*Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint*

**Steak sandwich “French dip”** 13.50

*Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips*

**HLT open sandwich** 9.75

*Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise*

**Truffle chicken sandwich and chips** 11.95

*Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad*

**Hot buttermilk pancakes** 8.95

*Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce*

**MAINS**

**The Ivy shepherd's pie** 13.75

*Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash*

**Grilled whole lobster** 34.00

*Garlic and parsley butter with watercress and thick cut chips*

**Salmon and smoked haddock fish cake** 13.50

*Crushed pea and herb sauce with a soft poached hen's egg and baby watercress*

**Simply grilled fish** MP

*Sourced daily*

**Feta and tomato salad** 12.50

*Pressed watermelon with avocado, green olives, pistachio nuts and salsa verde*

**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*

**Crab linguine** 15.95

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

**Yellowfin tuna** 17.95

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

**Fish & chips** 14.50

*Traditional battered cod served with mashed peas, thick cut chips and tartare sauce*

**SAUCES**

**Béarnaise**

**Green peppercorn**

**Red wine and rosemary**

**Hollandaise**

2.75

**DESSERTS**

**Crème brûlée** 6.50

*Classic set vanilla custard with a caramelised sugar crust*

**Lemon meringue Alaska** 7.25

*Baked meringue with lemon ice cream, lemon curd sauce and baby basil*

**Apple tart fine** 7.95

*Baked apple tart with vanilla ice cream and Calvados flambé*

**Chocolate bombe** 8.50

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

**Strawberry ice cream sundae** 7.95

*Vanilla ice cream with meringue, shortbread and a warm strawberry sauce*

**Rum baba** 8.25

*Plantation rum soaked sponge with Chantilly cream and raspberries*

**Cappuccino cake** 7.25

*Warm chocolate cake, milk mousse and coffee sauce*

**Ice creams and sorbets** 5.25

*Selection of dairy ice creams and fruit sorbets*

**Frozen berries** 6.95

*Mixed berries with yoghurt sorbet, warm white chocolate sauce*

**Selection of three cheeses** 9.95

*Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, olive croutons, rye crackers*

**3PM – 5PM**

**BATH BUNS CREAM TEA**

6.95

**Warm Bath buns with clotted cream, jam and fresh strawberries**

*Includes a choice of teas, infusions or coffees*

**CREAM TEA**

7.95

**Freshly baked fruited scones, Dorset clotted cream and strawberry preserve**

*Includes a choice of teas, infusions or coffees*

**AFTERNOON TEA**

17.95

**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**

25.95

**Afternoon tea with a glass of Champagne**

*Includes a choice of teas, infusions or coffees*