

THIRST QUENCHERS

<b>The Ivy Bloody Mary</b>	8.00
<i>Wyborowa vodka, homemade spice mix &amp; tomato juice</i>	
<b>Lavender Lady</b>	9.00
<i>Beefeater gin shaken with orange blossom, peach pulp, Briottet Crème de Pêche &amp; fresh lavender sweetened with agave</i>	
<b>Ivy G&amp;T</b>	9.75
<i>Beefeater gin, cucumber &amp; lime with Fever-Tree Mediterranean tonic</i>	
<b>Aperol Spritz</b>	9.50
<i>Over ice with an orange twist</i>	

SPARKLING

<b>Crede, Prosecco Superiore, Bisol, Veneto, Italy</b>	8.50
<b>The Ivy Collection Champagne</b>	10.50
<i>Champagne, France</i>	
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>	13.95
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	15.95

COOLERS, POWER-UPS & PICK-ME-UPS

<b>The Ivy set cooler</b>	4.75
<i>A long refresher with cucumber, apple, lime, mint &amp; soda</i>	
<b>Green juice</b>	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
<b>Garden iced tea</b>	4.75
<i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	
<b>Home-made Ginger Beer</b>	4.75
<i>Freshly pressed ginger juice, lemon, sugar &amp; soda water</i>	
<b>Detox shot</b>	3.50
<i>Ginger, lemon &amp; cayenne pepper</i>	
<b>Mixed Berry Smoothie</b>	4.50
<i>Raspberry, strawberry, blueberry, banana</i>	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
<i>A blend of strawberry, fruits &amp; vanilla with Fever-Tree soda water</i>	
<b>Vanilla Spiced Sour</b>	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup &amp; egg white</i>	

TEA & COFFEE

<b>Breakfast blend, Afternoon tea blend, Ceylon, Earl Grey, Darjeeling</b>	3.75
<b>Sencha, Jasmine pearls</b>	4.50
<b>Fresh mint, Camomile, Peppermint, Verbena</b>	3.50
<b>Pot of coffee and cream</b>	3.75
<b>Hot chocolate</b>	4.25
<i>milk / mint / white</i>	
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.50
<b>Vanilla shakerato</b>	4.00
<i>Espresso shaken with ice, served in a martini glass</i>	

BREAKFAST

Until 11AM

Please ask your server for the menu

THE IVY

BRUNCH

From 11AM

<b>Spiced green olives</b>	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
<b>Zucchini fritti</b>	5.95
<i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	

<b>Salted smoked almonds</b>	3.25
<i>Hickory smoked and lightly spiced</i>	
<b>Truffle arancini</b>	5.75
<i>Fried Arborio rice balls with truffle cheese</i>	
<b>Salt-crusted sourdough bread</b>	4.25
<i>With salted butter</i>	

STARTERS

<b>Roast pumpkin soup</b>	6.50	<b>Endive and Stilton salad</b>	7.50	<b>Duck liver parfait</b>	7.50
<i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>		<i>Shaved apple, cranberries and caramelised hazelnuts</i>		<i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	
<b>Truffled orzo pasta</b>	8.25	<b>Crispy duck salad</b> 9.25 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>		<b>Oak smoked salmon</b>	9.95
<i>Baked truffle pasta with sautéed girolle mushrooms</i>				<i>Smoked salmon, black pepper and lemon with dark rye bread</i>	
<b>Steak tartare</b>	9.50	<b>Smoked salmon and crab</b>	11.95	<b>Buffalo mozzarella</b>	9.25
<i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>		<i>Oak smoked salmon, crab and dill cream with dark rye bread</i>		<i>Crispy artichokes, pear and truffle honey</i>	
<b>Marinated yellowfin tuna</b>	10.95	<b>Lobster and prawn cocktail</b> 14.95			
<i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>		<i>Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce</i>			

<b>Eggs Benedict and chips</b>	11.50	<b>Steak sandwich "French dip"</b>	14.25
<i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</i>		<i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips</i>	
<b>Eggs Royale and chips</b>	12.25	<b>HLT open sandwich</b>	9.95
<i>Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips</i>		<i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>	
<b>Avocado and spinach Benedict, chips</b>	10.95	<b>Truffle chicken sandwich and chips</b>	12.25
<i>Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips</i>		<i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>	
		<b>Hot buttermilk pancakes</b>	8.95
		<i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	

MAINS

<b>The Ivy hamburger</b>	<b>Sirloin 8oz/227g</b>	23.95	<b>The Ivy shepherd's pie</b>	13.95	<b>Grilled tuna loin</b>			
<i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i>		<i>Flavourful, mature, grass-fed</i>	<i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>		<i>Salad of artichoke, tomato, green beans, Provençal olives and basil sauce</i>			
<b>Rib-eye 12oz/340g</b>	28.95	<b>Rib-eye 12oz/340g</b>	28.95	<b>Salmon and smoked haddock fish cake</b>	14.75	<b>Miso black cod fillet</b>	18.95	
<i>Dry aged rib-eye (on the bone)</i>		<i>Dry aged rib-eye (on the bone)</i>		<i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>		<i>Baked black cod, hoba leaf, pickled fennel and a miso sauce</i>		
<b>Chicken Milanese</b> <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i> 16.95		<b>Green peppercorn Hollandaise Béarnaise</b> <b>Red wine and rosemary</b> 2.75		<b>Simply grilled fish MP</b> <i>Sourced daily</i>			<b>Miso black cod fillet</b>	29.50
							<b>Steak tartare</b>	21.50
<i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>		<i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>		<i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i>		<i>Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion</i>		
<b>Roast salmon fillet</b>	19.95	<b>Warm chicken salad</b>	14.75	<b>Dukka spiced sweet potato</b>	13.95	<b>Fish &amp; chips</b>	14.75	
<i>Sprouting broccoli, smoked almonds and a caviar and herb sauce on the side</i>		<i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>		<i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>		<i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>		

SIDES

<b>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</b>	3.75	<b>Thick cut chips</b>	3.95	<b>Herbed green salad</b>	3.25
<b>San Marzanino tomato and basil salad with Pedro Ximenez dressing</b>	3.95	<b>Truffle and Parmesan chips</b>	4.75	<b>Creamed spinach, toasted pine nuts and grated Parmesan</b>	4.25
<b>Peas, sugar snaps and baby shoots</b>	3.50	<b>Olive oil mashed potato</b>	3.50	<b>Sprouting broccoli, lemon oil and sea salt</b>	3.75
		<b>Jasmine rice with toasted sesame</b>	3.50		
		<b>Green beans and roasted almonds</b>	3.95		

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.

DESSERTS

<b>Crème brûlée</b>	6.75
<i>Classic set vanilla custard with a caramelised sugar crust</i>	
<b>Passion fruit baked Alaska</b>	7.95
<i>Crispy meringue shell with a passion fruit parfait centre</i>	
<b>Apple tart fine</b>	8.25
<i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	
<b>Chocolate bombe</b>	8.75
<i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	
<b>Cherry ice cream sundae</b>	7.95
<i>Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce</i>	
<b>Rum baba</b>	8.25
<i>Plantation rum soaked sponge with Chantilly cream and raspberries</i>	
<b>Cappuccino cake</b>	7.75
<i>Warm chocolate cake, milk mousse and coffee sauce</i>	
<b>Ice creams and sorbets</b>	6.00
<i>Selection of dairy ice creams and fruit sorbets</i>	
<b>Frozen berries</b>	7.50
<i>Mixed berries with yoghurt sorbet, warm white chocolate sauce</i>	
<b>Selection of three cheeses</b>	12.95
<i>Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers</i>	
<b>Mini chocolate truffles</b>	3.50
<i>With a liquid salted caramel centre</i>	

AFTERNOON MENU

3PM – 5PM

CREAM TEA

7.95

Freshly baked fruited scones, Dorset clotted cream and strawberry preserve

Includes a choice of teas, infusions or coffees

AFTERNOON TEA

18.95

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

26.50

Afternoon tea with a glass of Champagne

Includes a choice of teas, infusions or coffees

A discretionary optional service charge of 12.5% will be added to your bill.