

THIRST QUENCHERS

The Ivy Bloody Mary <i>Wyborowa vodka, homemade spice mix & tomato juice</i>	8.00
Ivy G&T <i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water</i>	8.75
The Ivy Royale <i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne</i>	10.75
Peach Bellini <i>Peach pulp & Prosecco</i>	8.50
English Spritz <i>Earl Grey gin, lemon & orange oleo-saccharum, Cocchi Americano, Prosecco, soda</i>	8.75
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SPARKLING 125ml	
Prosecco, Bisol, Jeio, Veneto, Italy	6.50
The Ivy Collection Champagne <i>Champagne, France</i>	9.75
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.75
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95

COOLERS & JUICES

Peach & Elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.50
Homemade Yuzu Lemonade <i>Yuzu juice, soda, sugar & an elderflower mist</i>	4.50
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
Seedlip Garden & Tonic <i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber & sugar snap peas</i>	5.95
Strawberry & Vanilla Soda <i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	5.95
Vanilla Spiced Sour <i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white</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	3.50
Hot chocolate <i>milk / mint / white</i>	4.25
Iced coffee	4.00
Espresso martini <i>Served with hot cross bun, crème brûlée & 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

THE IVY

BRUNCH

From 11AM

Spiced green olives 3.50

Gordal olives with chilli, coriander and lemon

Zucchini fritti 5.75

Crispy courgette fries with lemon, chilli and mint yoghurt

STARTERS

Roast pumpkin soup <i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>	5.50
Oak smoked salmon <i>Smoked salmon, black pepper and lemon with dark rye bread</i>	9.95
Buffalo mozzarella <i>Crispy artichokes, pear and truffle honey</i>	8.95
Marinated yellowfin tuna <i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>	9.95

Duck liver parfait <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	6.95
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Crispy duck salad 8.50 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>

Steak tartare <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	9.25
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MAINS

Eggs Benedict and chips <i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</i>	11.50
Steak sandwich "French dip" <i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips</i>	13.95

Truffle chicken sandwich and chips <i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>	11.95
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Avocado and spinach Benedict, chips <i>Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips</i>	10.95
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Hot buttermilk pancakes <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	8.95
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Salted smoked almonds 3.25

Hickory smoked and lightly spiced

Truffle arancini 5.50

Fried Arborio rice balls with truffle cheese

Salt-crusted sourdough bread 3.95
With salted butter

Truffled orzo pasta <i>Baked truffle pasta with sautéed girolle mushrooms</i>	7.50
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Smoked salmon and crab <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>	11.75
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Endive and Stilton salad <i>Shaved apple, cranberries and caramelised hazelnuts</i>	6.50
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Prawn cocktail <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	9.75
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Eggs Royale and chips <i>Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips</i>	12.25
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HLT open sandwich <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>	9.75
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Fish & chips

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

Crab linguine

Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket
16.95

Grilled tuna loin

Salad of artichoke, tomato, green beans, Provençal olives and basil sauce
17.95

Roast salmon fillet

Sprouting broccoli, smoked almonds and a herb sauce on the side
15.95

Dukka spiced sweet potato

Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce
13.95

CLASSICS

The Ivy shepherd's pie
Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash
13.95

Steak, egg & chips
Thinly beaten rump steak, thick cut chips and two fried hen's eggs
14.95

Chicken Milanese

Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
15.95

Chicken bourguignon

Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons
16.50

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

Baked sweet potato, harissa coconut "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

Thick cut chips	3.75
Truffle and Parmesan chips	4.50
Olive oil mashed potato	3.50
Jasmine rice with toasted sesame	3.50
Green beans and roasted almonds	3.75

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

DESSERTS

Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.50
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	8.25
Chocolate bombe <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.50
Cherry ice cream sundae <i>Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce</i>	7.95
Rum baba <i>Plantation rum soaked sponge with Chantilly cream and raspberries</i>	8.25
Cappuccino cake <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.25
Ice creams and sorbets <i>Selection of dairy ice creams and fruit sorbets</i>	5.25
Frozen berries <i>Mixed berries with yoghurt sorbet, warm white chocolate sauce</i>	6.95
Selection of three cheeses <i>Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers</i>	9.95
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

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

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.

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