

SPARKLING

125ml

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

THIRST QUENCHERS

- Ivy G&T** 8.75
Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic
- Peach Bellini** *Peach pulp & Prosecco* 8.50
- English Spritz** 8.75
Earl Grey gin, lemon & orange oleo-saccharum, Cocchi Americano, Prosecco, soda

COCKTAILS

- The Ivy Royale flute** 10.75
Plymouth sloe gin, Briottet rose, hibiscus & The Ivy Champagne
- Salted Caramel Espresso Martini coupe** 8.00
A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup
- Rhubarb & Raspberry Crumble hi-ball** 9.00
Slingsby rhubarb gin, Chambord, lemon juice & Fever-Tree ginger beer
- Plum Tree coupe** 9.50
Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters
- Classic Champagne Cocktail flute** 11.50
Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters

COOLERS & JUICES

- Peach & Elderflower iced tea** 4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends
- Homemade Yuzu Lemonade** 4.50
Yuzu juice, soda, sugar & an elderflower mist
- Green juice** 4.00
Avocado, mint, celery, spinach, apple, parsley
- Mixed Berry Smoothie** 4.75
Strawberries, raspberries, blueberries, banana, coconut milk & lime
- Beet it** *Beetroot, apple, lemon & ginger* 4.50
- Seedlip Garden & Tonic** 5.95
Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber & sugar snap peas
- Strawberry & Vanilla Soda** 5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water
- Vanilla Spiced Sour** 5.95
A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white

BREAKFAST

Until 11:30AM

(Until 11AM Saturday & Sunday)

BRUNCH

From 11AM

Saturday & Sunday

SET MENU

11:30AM – 6:30PM

Monday – Friday

Two courses 16.50 Three courses 21.00

Please ask your server for the menu

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

THE IVY

ALL DAY MENU

From 11:30AM

STARTERS

- Roast pumpkin soup** 5.50
Creamed pumpkin with ricotta, pine nuts and crispy sage
- Endive and Stilton salad** 6.50
Shaved apple, cranberries and caramelised hazelnuts
- Buffalo mozzarella** 8.95
Crispy artichokes, pear and truffle honey
- Marinated yellowfin tuna** 9.95
Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander
- Tempura prawns with salt and pepper squid** 8.75
Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha
- Raw market salad** 6.75
Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing
- Crispy duck salad** 8.50
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
- Steak tartare** 9.25
Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary
- Smoked salmon and crab** 11.75
Oak smoked salmon, crab and dill cream with dark rye bread
- Duck liver parfait** 6.95
Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche
- Truffled orzo pasta** 7.50
Baked truffle pasta with sautéed girolle mushrooms
- Oak smoked salmon** 9.95
Smoked salmon, black pepper and lemon with dark rye bread
- Prawn cocktail** 9.75
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
- Roasted scallops** 11.95
Grilled chorizo and ras el hanout roasted butternut squash

MAINS

- Grilled tuna loin** 17.95
Salad of artichoke, tomato, green beans, Provençal olives and basil sauce
- Fish & chips** 14.50
Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
- Blackened cod fillet** 16.95
Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise
- Grilled sea bass fillet** 22.95
Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing
- Market special MP of the day**
- Simply grilled fish MP Sourced daily**
- Salmon and smoked haddock fish cake** 13.50
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
- Crab linguine** 16.95
Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket
- Roast salmon fillet** 15.95
Sprouting broccoli, smoked almonds and a herb sauce on the side
- Monkfish and prawn curry** 17.50
Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps
- Grilled whole lobster** 34.00
Garlic and parsley butter with watercress and thick cut chips
- The Ivy shepherd's pie** 13.95
Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash
- Warm chicken salad** 13.95
Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side
- Steak, egg & chips** 14.95
Thinly beaten rump steak, thick cut chips and two fried hen's eggs
- Steak tartare** 19.50
Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips
- Sirloin 8oz/227g** 22.95
Flavourful, mature, grass-fed
- Fillet 7oz/198g** 29.50
Succulent, prime centre cut, grass-fed
- Rib-eye 12oz/340g** 27.95
Dry aged rib-eye (on the bone)
- Sauces** 2.75
Béarnaise **Green peppercorn** **Hollandaise**
Red wine and rosemary
- Chicken bourguignon** 16.50
Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons
- The Ivy shepherd's pie** 13.95
Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash
- Warm chicken salad** 13.95
Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side
- Chicken Milanese** 15.95
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

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

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.

SANDWICHES

11:30AM – 5PM

- HLT open sandwich** 9.75
Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise
- The Ivy hamburger** 14.25
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.50
- Smoked salmon and crab open sandwich** 11.95
Smoked salmon and crab with crushed avocado, grapefruit and baby watercress
- Steak sandwich "French dip"** 13.95
Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips
- Truffle chicken sandwich and chips** 11.95
Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad

DESSERTS

- Cappuccino cake** 7.25
Warm chocolate cake, milk mousse and coffee sauce
- Apple tart fine** 8.25
Baked apple tart with vanilla ice cream and Calvados flambé
- Crème brûlée** 6.50
Classic set vanilla custard with a caramelised sugar crust
- Chocolate bombe** 8.50
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce
- Mini chocolate truffles** 3.50
With a liquid salted caramel centre

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.