

**SPARKLING**

	<i>125ml</i>
<b>Prosecco, BisoL</b> , Jeio, Veneto, Italy	7.25
<b>The Ivy Collection Champagne</b> , Champagne, France	9.95
<b>Coates &amp; Seely Brut Rosé</b> , Hampshire, England	13.50
<b>Laurent-Perrier, La Cuvée Brut</b> , Champagne, France	13.95
<b>Laurent-Perrier, Cuvée Rosé</b> , Champagne, France	16.50

**THIRST QUENCHERS**

<b>The Ivy Royale</b> Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	10.75
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.50
<b>Peach Bellini</b> Peach pulp and Prosecco	8.50
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
<b>Ruby Grapefruit Spritz</b> Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
<b>White Port &amp; Tonic</b> Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, served with a mint sprig and lemon twist	8.50
<b>Virgin Spritz</b> Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	5.95

**GIN & TONIC SELECTION**

<b>The Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.50
<b>Pink G&amp;T</b> Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	9.50
<b>Seville G&amp;T</b> Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.50
<b>Rhubarb &amp; Raspberry G&amp;G</b> Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
<b>Deep Red G&amp;T</b> Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic	12.00
<b>Autumn G&amp;Tea</b> Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz	12.50

*All day dining. Every day.*

**OPEN FOR BREAKFAST**

Until 11:30am Monday - Friday  
Until 11am Saturday - Sunday

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<p style="text-align: center;"><b>ALL DAY MENU</b></p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p> <p style="text-align: center;"><b>BRUNCH MENU</b></p> <p>Served from 11am Saturday - Sunday</p>	<p style="text-align: center;"><b>SET MENU</b></p> <p>Served all day Monday - Thursday 11.30am - 10pm From 11.30am - 7pm Friday</p> <p style="text-align: center;">-</p> <p>Two courses - 16.50 Three courses - 21.00</p>
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*Gift vouchers available for every occasion.*

**THE IVY**



**ALL DAY MENU**

<b>Truffle arancini</b> Fried Arborio rice balls with truffle cheese 5.50	<b>Zucchini fritti</b> Crispy courgette fries with lemon, chilli and mint yoghurt 5.75	<b>Salt-crusted sourdough bread</b> With salted butter 3.95	<b>Salted smoked almonds</b> Hickory smoked and lightly spiced 3.25	<b>Spiced green olives</b> Gordal olives with chilli, coriander and lemon 3.50
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**STARTERS**

<b>White onion soup</b> – 5.95 Onion Lyonnaise, truffle mascarpone and toasted brioche	<b>Prawn cocktail</b> – 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	<b>Lobster and samphire risotto</b> – 12.95 Arborio risotto rice with lobster, samphire and basil	<b>Duck liver parfait</b> – 7.50 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche
<b>Crispy duck salad</b> – 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	<b>The Ivy cure oak smoked salmon</b> – 9.75 With black pepper, lemon and dark rye bread	<b>Steak tartare</b> – 9.25 Hand-chopped English beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	<b>Tempura prawns with salt and pepper squid</b> – 8.95 Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha
<b>Roast pumpkin tortellini</b> – 9.50 Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce	<b>Laverstoke Park Farm buffalo mozzarella</b> – 8.95 Crispy artichokes, pear and truffle honey	<b>Marinated yellowfin tuna</b> – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	<b>Seared Atlantic scallops</b> – 12.50 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb
<b>The Ivy cure oak smoked salmon and crab</b> – 12.75 With dill cream and dark rye bread			

**MAINS**

<b>Fish &amp; chips</b> – 14.50 Traditional Woodforde's Wherry Amber Ale battered cod served with mashed peas, thick cut chips and tartare sauce	<b>Roast fillet of salmon</b> – 15.95 Sprouting broccoli, Champagne and caper cream sauce	<b>Lemon sole on the bone</b> – 23.95 Beurre noisette with lemon, caper and parsley	<b>Salmon and smoked haddock fish cake</b> – 13.75 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
<b>Lobster linguine</b> – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	<b>Roast chicken</b> – 16.50 Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket	<b>Monkfish and prawn curry</b> - 17.95 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps	<b>Yellowfin tuna</b> – 21.95 Braised tuna steak with mussels, tomato, saffron, chilli sauce, red peppers and rosemary

**MARKET SPECIAL MP**

*Of the day*

**STEAKS**

**Minute steak** – 15.95  
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

**Steak Tartare** – 19.75  
Hand-chopped English beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

**Sirloin 8oz/227g** – 23.95  
21 day Himalayan Salt Wall dry-aged, English beef

**Fillet steak 7oz/198g** – 29.50  
Succulent, prime centre cut, grass-fed English beef

**Rib-eye on the bone 12oz/340g** – 31.95  
21 day Himalayan Salt Wall dry-aged, grass-fed, English beef

**SAUCES**

*Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle*

**2.95 each**

**SIMPLY GRILLED FISH MP**

*Sourced daily*

<b>Iberico pork</b> – 16.95 Roasted pork cutlet with cep butter, creamed potato, baked apple and Calvados cream sauce	<b>The Ivy vegetarian shepherd's pie</b> – 13.95 Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce	<b>The Ivy Norwich hamburger</b> – 14.25 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add Lincolnshire Poacher cheese 1.75</i>	<b>Jackfruit and peanut bang bang salad</b> – 12.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander
<b>Chicken Milanese</b> – 16.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce			

<b>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</b>	<b>Thick cut chips</b>	<b>Herbed green salad</b>	<b>Blackened cod fillet</b> – 16.95 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise
<b>San Marzanino tomato and basil salad with Pedro Ximénez dressing</b>	<b>Truffle and Parmesan chips</b>	<b>Creamed spinach, toasted pine nuts and grated Parmesan</b>	
<b>Peas, sugar snaps and baby shoots</b>	<b>Olive oil mashed potato</b>	<b>Sprouting broccoli, miso butter, sesame and chilli</b>	

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**SANDWICHES**

*11:30am – 5pm*

<b>Halloumi open sandwich</b> Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	<b>11.95</b>
<b>Prawn and avocado open sandwich</b> Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	<b>12.95</b>
<b>Roast beef sandwich</b> Warm English sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	<b>15.95</b>

**AFTERNOON TEA**

*3pm – 5pm*

**Cream Tea – 7.95**

Freshly baked fruit 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 on basil bread  
Smoked salmon on beetroot bread with cream cheese and chives

*Sweet*

Warm fruit scones with Dorset clotted cream and strawberry preserve  
Raspberry Tarte Tropézienne  
Potted chocolate and caramel  
Blackberry and Champagne trifle  
*Includes a choice of teas, infusions or coffees*

**Champagne Afternoon Tea – 28.50**

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

**DESSERTS**

<b>Malted banana ice cream</b> – 7.50 Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	<b>Crème brûlée</b> – 6.50 Classic set vanilla custard with a caramelised sugar crust
<b>Chocolate bombe</b> – 8.75 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	<b>Pistachio and raspberry ice cream sundae</b> – 8.25 Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce
<b>Apple tart fine</b> – 8.50 Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 mins cooking time)</i>	<b>Mini chocolate truffles</b> – 3.50 With a liquid salted caramel centre

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. **A discretionary optional service charge of 12.5% will be added to your bill.**