

SPARKLING

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

THIRST QUENCHERS

The Ivy Royale	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
The Ivy Bloody Mary	8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Peach Bellini	8.50
Peach pulp and Prosecco	
Aperol Spritz	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
Ruby Grapefruit Spritz	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
White Port & Tonic	8.50
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	
Virgin Spritz	5.95
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	

GIN & TONIC SELECTION

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

All day dining. Every day.

OPEN FOR BREAKFAST

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

<p style="text-align: center;">ALL DAY MENU</p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p>	<p style="text-align: center;">SET MENU</p> <p>Served all day Monday - Thursday 11.30am - 10pm From 11.30am - 7pm Friday</p>
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<p style="text-align: center;">BRUNCH MENU</p> <p>Served from 11am Saturday - Sunday</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



BRUNCH MENU

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

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

MAINS

<p>Eggs Royale and chips - 12.95 The Ivy cure oak smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips</p>	<p>Hot buttermilk pancakes - 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</p>	<p>Eggs Benedict and chips - 11.50 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</p>	<p>Avocado Benedict and chips - 10.95 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips</p>
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MARKET SPECIAL MP

Of the day

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

<p>Monkfish and prawn curry - 17.95 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</p>
<p>The Ivy Norwich hamburger - 14.25 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</p>

Add Lincolnshire Poacher cheese - 1.75

CLASSICS

The Ivy Norwich shepherd's pie - 13.95
Slow-braised lamb leg with beef and Lincolnshire Poacher potato mash

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

Salmon and smoked haddock fish cake - 13.75
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Roast chicken - 16.50
Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket

Chicken Milanese - 16.95
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

SIMPLY GRILLED FISH MP

Sourced daily

<p>Steak tartare - 19.75 Hand-chopped English beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</p>
<p>Rib-eye on the bone 12oz/340g - 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed English beef</p>
<p>Fish & chips - 14.50 Traditional Woodforde's Wherry Amber Ale battered cod served with mashed peas, thick cut chips and tartare sauce</p>
<p>Yellowfin tuna - 21.95 Braised tuna steak with mussels, tomato, saffron, chilli sauce, red peppers and rosemary</p>
<p>Roast fillet of salmon - 15.95 Sprouting broccoli, Champagne and caper cream sauce</p>
<p>Jackfruit and peanut bang bang salad - 12.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander</p>

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle

2.95 each

SIDES

<p>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</p>	<p>Thick cut chips</p>	<p>Herbed green salad</p>
3.75	3.75	3.25
<p>San Marzanino tomato and basil salad with Pedro Ximénez dressing</p>	<p>Truffle and Parmesan chips</p>	<p>Creamed spinach, toasted pine nuts and grated Parmesan</p>
3.95	4.50	3.95
<p>Peas, sugar snaps and baby shoots</p>	<p>Olive oil mashed potato</p>	<p>Sprouting broccoli, miso butter, sesame and chilli</p>
3.25	3.50	3.95
	<p>Jasmine rice with toasted sesame</p>	
	3.50	
	<p>Green beans and roasted almonds</p>	
	3.75	

DESSERTS

Crème brûlée	6.50
Classic set vanilla custard with a caramelised sugar crust	
Apple tart fine	8.50
Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	
Chocolate bombe	8.75
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	
Pistachio and raspberry ice cream sundae	8.25
Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	
Rum baba	8.25
Plantation rum soaked sponge with Chantilly cream and raspberries	
Malted banana ice cream	7.50
Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	
Selection of three cheeses	9.95
Lincolnshire Poacher, Winterdale Shaw and Tunworth 'Camembert' with pear chutney, olive croutons, rye crackers	
Frozen berries	7.25
Mixed berries with yoghurt sorbet and warm white chocolate sauce	
Ice creams and sorbets	5.25
Selection of dairy ice creams and fruit sorbets	
Mini chocolate truffles	3.50
With a liquid salted caramel centre	

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

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.