

**SPARKLING**

	<i>125ml</i>
<b>Prosecco, Bisol, Jeio, Veneto, Italy</b>	7.25
<b>The Ivy Collection Champagne, Champagne, France</b>	9.95
<b>Coates &amp; Seely Brut Rosé, Hampshire, England</b>	13.50
<b>Veuve Clicquot Yellow Label, Champagne, France</b>	13.95
<b>Veuve Clicquot Rosé, Champagne, France</b>	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>The Ivy VLS</b> Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	9.25
<b>Aromatic Spritz</b> Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	8.50
<b>Virgin Spritz</b> Seedlip Grove 42, Æcorn Bitter Aperitif & Fever-Tree Italian Blood Orange Soda finished with orange and olives	6.95

**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>Hemingway G&amp;T</b> Flavours inspired by a classic Hemingway Daiquiri cocktail using Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	9.75
<b>Classic Copper G&amp;T</b> A classic gin and tonic with the sublime Belgian Copperhead Gin. Known as "The Alchemist's Gin" as it was created by a former pharmacist. Served with Fever-Tree Mediterranean Tonic with juniper berries and orange zest. One for the purists.	13.25

*All day dining. Every day.*

**OPEN FOR BREAKFAST**

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

<p><b>ALL DAY MENU</b></p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p>	<p><b>SET MENU</b></p> <p>Served all day Monday - Thursday 11.30am - 10pm From 11.30am - 7pm Friday</p>
<p><b>BRUNCH MENU</b></p> <p>Served from 11am Saturday - Sunday</p>	<p>Two courses - 16.50 Three courses - 21.00</p>

**THE IVY**



**ALL DAY MENU**

<b>Truffle arancini</b> Fried Arborio rice balls with truffle cheese 5.50	<b>Spiced green olives</b> Gordal olives with chilli, coriander and lemon 3.50	<b>Salted smoked almonds</b> Hickory smoked and lightly spiced 3.25	<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			

**STARTERS**

<b>Garden pea soup - 6.25</b> Crushed peas, crispy tuile, coconut cream and edible flowers	<b>Duck liver parfait - 7.50</b> Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	<b>Asparagus with truffle hollandaise - 8.25</b> Warm asparagus spears with baby watercress	<b>Tempura prawns with salt and pepper squid - 8.95</b> Crunchy fried prawns, wasabi miso sauce, Sriracha
<b>Crab and apple salad - 11.95</b> Cucumber, watermelon, radish, edamame and coriander	<b>Steak tartare - 9.25</b> Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	<b>Laverstoke Park Farm buffalo mozzarella - 8.95</b> Grapes, mint, parsley and hazelnuts	<b>Crispy duck salad - 8.75</b> Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
<b>Jackfruit and peanut bang bang salad - 7.95</b> Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander	<b>The Ivy Cure smoked salmon - 9.75</b> Black pepper, lemon, and dark rye bread	<b>Prawn cocktail - 9.95</b> Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	<b>Yellowfin tuna carpaccio - 9.95</b> Cucumber, baby basil with an apple, jalapeño and avocado sauce
	<b>The Ivy Cure smoked salmon and crab - 12.75</b> A quenelle of crab and dill cream, lemon, dark rye bread	<b>Seared Atlantic scallops - 12.50</b> Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura	

**MAINS**

<b>The Ivy Norwich shepherd's pie - 13.95</b> Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash	<b>Grilled chicken salad - 14.75</b> Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce	<b>Chargrilled halloumi - 13.95</b> Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh	<b>Fish &amp; chips - 14.50</b> Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
<b>Roast corn-fed chicken breast - 16.95</b> Truffle mashed potato, asparagus spears, morels and red wine sauce	<b>Keralan sweet potato curry - 14.50</b> Choy sum, broccoli, coriander and coconut with steamed jasmine rice	<b>Roast fillet of salmon - 16.50</b> Grilled asparagus, crushed pink peppercorn hollandaise and lemon	<b>Chicken Milanese - 16.95</b> Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise
<b>Blackened cod fillet - 16.95</b> Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise		<b>Pan-fried sea bass fillet - 23.95</b> Marinated courgette, mixed peppers, rustic tomato purée and sauce vierge	

**STEAKS**

<b>Sirloin 8oz/227g - 23.95</b> 21 day Himalayan Salt Wall dry-aged, UK
<b>Fillet of beef 7oz/198g - 29.50</b> Succulent, prime centre cut, grass-fed
<b>Rib-eye on the bone 12oz/340g - 31.95</b> 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak
<b>Minute steak - 15.95</b> Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
<b>Steak tartare - 19.75</b> Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

**SAUCES**

- Béarnaise • Green peppercorn • Hollandaise - 2.95 each
- Truffled red wine jus - 3.95

**FISH OF THE DAY**

**The Ivy Norwich hamburger - 14.25**  
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips  
*Add West Country Cheddar - 1.95  
Add pancetta - 2.75*

**Roasted lamb rump - 22.75**  
Butter beans, red peppers, sun-dried tomatoes, fried artichoke and pesto with red wine sauce

*Vegetarian and vegan menu available on request.*

**SIDES**

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25	Truffle and Parmesan chips	4.75	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Sprouting broccoli, lemon oil and sea salt	4.25	Extra virgin olive oil mashed potato	3.75
Peas, sugar snaps and baby shoots	3.25	Green beans and roasted almonds	3.95	Green leaf salad with mixed herbs	3.25
		Jasmine rice with toasted sesame	3.50	Thick cut chips	3.75
		Truffle mashed potato	4.50		

**SANDWICHES**

*Available until 5pm*

<b>Halloumi open sandwich</b> Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	11.95
<b>Prawn and avocado open sandwich</b> Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	12.95
<b>Roast beef sandwich</b> Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	15.95
<b>The Ivy Norwich hamburger</b> Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar - 1.95 / Add pancetta - 2.75</i>	14.25

**AFTERNOON TEA**

*3pm - 5pm*

<b>Cream Tea - 7.95</b> Freshly baked fruit scones, Dorset clotted cream and strawberry preserve <i>Includes a choice of teas, infusions or coffees</i>
<b>Afternoon Tea - 19.75</b> <i>Savouries</i> Truffled chicken brioche roll Marinated cucumber and dill finger sandwich on basil bread Smoked salmon on beetroot bread with cream cheese and chives <i>Sweet</i> Warm fruit scones with Dorset clotted cream and strawberry preserve Raspberry Tarte Tropézienne Potted chocolate and caramel Blackberry and Champagne trifle <i>Includes a choice of teas, infusions or coffees</i>
<b>Champagne Afternoon Tea - 28.50</b> Afternoon tea with a glass of Champagne <i>Includes a choice of teas, infusions or coffees</i>

**GIFT VOUCHERS**

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online [ivycollection.com](http://ivycollection.com)

**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.**