

SPARKLING		125ml
Prosecco, Bisol, Jeio, Veneto, Italy		6.95
The Ivy Collection Champagne		9.75
<i>Champagne, France</i>		
Laurent-Perrier, La Cuvée Brut, Champagne, France		13.75
Laurent-Perrier, Cuvée Rosé, Champagne, France		15.95

THIRST QUENCHERS	
Ivy G&T	8.75
<i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic</i>	
Peach Bellini	8.50
<i>Peach pulp & Prosecco</i>	
Aperol Spritz	9.50
<i>Over ice with an orange twist</i>	

COCKTAILS	
The Ivy Royale flute	10.75
<i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne</i>	
Salted Caramel Espresso Martini coupe	8.00
<i>A classic espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup</i>	
Rhubarb & Raspberry Crumble hi-ball	9.00
<i>Slingsby rhubarb gin, Chambord, lemon juice & Fever-Tree ginger beer</i>	
Whiskey Sour rocks	9.75
<i>Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters</i>	
Classic Champagne Cocktail flute	11.50
<i>Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters</i>	

COOLERS & JUICES	
Peach & Elderflower iced tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Green juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Mixed Berry Smoothie	4.75
<i>Strawberries, raspberries, blueberries, banana, coconut milk & lime</i>	
Beet it	4.50
<i>Beetroot, apple, lemon & ginger</i>	
Choice of fresh juices	3.95
Orange, apple, grapefruit, cranberry	
Homemade Yuzu Lemonade	4.50
<i>Yuzu juice, soda, sugar and an elderflower mist</i>	
Strawberry & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	
Vanilla Spiced Sour	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white</i>	

BREAKFAST		BRUNCH
<i>Until 11:30AM</i>		<i>From 11AM</i>
<i>(Until 11AM Saturday & Sunday) Saturday & Sunday</i>		
SET MENU		
11:30AM – 6:30PM		
<i>Monday – Friday</i>		
Two courses 16.50		Three courses 21.00
<i>Please ask your server for the menu</i>		

Spiced green olives	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
Zucchini fritti	5.75
<i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	

Roast pumpkin soup	5.50
<i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>	
Endive and Stilton salad	6.50
<i>Shaved apple, cranberries and caramelised hazelnuts</i>	
Buffalo mozzarella	8.95
<i>Crispy artichokes, pear and truffle honey</i>	
Raw market salad	6.75
<i>Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing</i>	

Crispy duck salad	8.50
<i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	
Blackened cod fillet	16.95
<i>Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>	

Market special MP	14.25
<i>of the day</i>	
The Ivy hamburger	14.25
<i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i>	
<i>Add West Country Cheddar 1.50</i>	

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

Roast salmon fillet	15.95
<i>Sprouting broccoli, smoked almonds and a herb sauce on the side</i>	

Dukka spiced sweet potato	13.95
<i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>	

Baked sweet potato, harissa coconut	3.75
<i>"yoghurt", mint and coriander dressing</i>	
San Marzanino tomato and basil salad	3.95
<i>with Pedro Ximenez dressing</i>	
Peas, sugar snaps and baby shoots	3.25

THE IVY

ALL DAY MENU

From 11:30AM

STARTERS

Steak tartare	9.25
<i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	
Smoked salmon and crab	11.75
<i>Oak smoked salmon, crab and dill cream with dark rye bread</i>	
Duck liver parfait	6.95
<i>Caramelised hazelnuts, truffle, tamarind glazewith pear and ginger compote, toasted brioche</i>	

ASIAN DISHES

Tempura prawns with salt and pepper squid	8.75
<i>Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha</i>	
Warm chicken salad	13.95
<i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>	

STEAKS

Steak, egg & chips	14.95	Sirloin 8oz/227g	22.95
<i>Thinly beaten rump steak, thick cut chips and two fried hen's eggs</i>		<i>Flavourful, mature, grass-fed</i>	
Steak tartare	19.50	Fillet 7oz/198g	29.50
<i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>		<i>Succulent, prime centre cut, grass-fed</i>	
		Rib-eye 12oz/340g	27.95
		<i>Dry aged rib-eye (on the bone)</i>	

SAUCES

Béarnaise	Green peppercorn	Hollandaise
	Red wine and rosemary	
	2.75	

Chicken Milanese	15.95	Crab linguine	16.95
<i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>		<i>Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket</i>	
Slow-cooked lamb shoulder	17.25	Fish & chips	14.50
<i>Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce</i>		<i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>	
Chicken bourguignon	16.50	Grilled whole lobster	34.00
<i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i>		<i>Garlic and parsley butter with watercress and thick cut chips</i>	

SIDES

Thick cut chips	3.75	Herbed green salad	3.25
Truffle and Parmesan chips	4.50	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Olive oil mashed potato	3.50	Sprouting broccoli, lemon oil and sea salt	3.75
Jasmine rice with toasted sesame	3.50		
Green beans and roasted almonds	3.75		

Salted smoked almonds	3.25
<i>Hickory smoked and lightly spiced</i>	
Truffle arancini	5.50
<i>Fried Arborio rice balls with truffle cheese</i>	
Salt-crusted sourdough bread	3.95
<i>With salted butter</i>	

Truffled orzo pasta	7.50
<i>Baked truffle pasta with sautéed girolle mushrooms</i>	
Oak smoked salmon	9.95
<i>Smoked salmon, black pepper and lemon with dark rye bread</i>	
Prawn cocktail	9.75
<i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	
Roasted scallops	11.95
<i>Grilled chorizo and ras el hanout roasted butternut squash</i>	

Marinated yellowfin tuna	9.95
<i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>	
Monkfish and prawn curry	17.50
<i>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</i>	

Simply grilled fish MP	22.95
<i>Sourced daily</i>	

Grilled sea bass fillet	22.95
<i>Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing</i>	

Salmon and smoked haddock fish cake	13.50
<i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>	

Grilled tuna loin	17.95
<i>Salad of artichoke, tomato, green beans, Provençal olives and basil sauce</i>	

Roasted butternut squash with grains	12.75
<i>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing</i>	

SANDWICHES

11:30AM – 5PM

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

DESSERTS

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

AFTERNOON MENU

3PM – 5PM

CREAM TEA
7.95
Freshly baked fruited scones, Dorset clotted cream and strawberry preserve
<i>Includes a choice of teas, infusions or coffees</i>

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.

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.