baby watercress

Smoked salmon and crab

Smoked salmon and crab with

crushed avocado, grapefruit and

Roast beef sandwich – 15.95 Warm sirloin of beef with caramelised

sauce and thick cut chips

onions, horseradish cream, red wine

open sandwich – 12.95

Crede, Prosecco, Superior, Bisol, Veneto, Italy	8.50
The Ivy Collection Champagne, Champagne, France	10.50
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
Besserat de Bellefon, Cuvée des Moines Blanc de Blancs,	19.95
Champagne, France NV	

THIRST QUENCHERS

Detox Shot Ginger, lemon and cayenne pepper	3.50
The Ivy Royale Our signature Kir Royale with Beefeater Gin	10.75
infused with hibiscus and rosewater, sloe juice and Cocchi Rosa	
Vermouth, topped with The Ivy Collection Champagne	
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and	8.50
Wyborowa Vodka	
Peach Bellini Peach pulp and Prosecco	8.50
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twis	st 9.50
Ruby Grapefruit Spritz Pampelle Ruby Grapefruit Aperitif, Lillet	9.00
Blanc, Fever-Tree Lemon Tonic and Prosecco	
White Port & Tonic Light and floral Grahams Blend No.5 White Port and	8.50

GIN & TONIC SELECTION

Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist

Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with	9.75
Fever-Tree Mediterranean Tonic	
Pink Raspberry G&T Pinkster Gin, fresh raspberries and fresh	10.75
mint, with Fever-Tree Elderflower Tonic	
Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange	10.95
slice with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G Slingsby Rhubarb Gin,	11.00
Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Summer Apple G&T 30&40 Double Jus Calvados Liqueur,	11.50
Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	
Deep Red G&T Four Pillars Bloody Shiraz Gin, fresh rosemary	12.00
and grapefruit slice with Fever-Tree Lemon Tonic	
Gibson G&T Copperhead Gibson Edition Gin, olive brine,	13.00
fresh rosemary and cocktail onions with Fever-Tree Indian Tonic	

BREAKFAST

Until 11.30am Monday - Friday

Until 11am Saturday & Sunday

BRUNCH

From 11am Saturday & Sunday

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.

> A discretionary optional service charge of 12.5% will be added to your bill.

ALL DAY MENU

Salt-crusted sourdough bread - 4.75 with salted butter

Truffle arancini 5.95 Fried Arborio rice balls with truffle cheese

Zucchini fritti 5.95 Crispy courgette fries with lemon, chilli and mint yoghurt

Salted smoked almonds 3.25 Hickory smoked and lightly spiced

Spiced green olives 3.50 Gordal olives with chilli. coriander and lemon

Heirloom tomato

and baby basil

and thick cut chips

open sandwich – 10.95

Mixed heirloom tomatoes.

Greek feta-style "cheese" spread,

baby gem leaves, pickled onions

The Ivy hamburger – 14.95 Chargrilled in a potato bun with

mayonnaise, horseradish ketchup

Add West Country Cheddar - 1.95

STARTERS

Garden pea soup - 6.50 Crushed peas with ricotta, mint and lemon balm

Heritage tomato and feta salad - 7.75 Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing

Buffalo mozzarella – 9.25 Sliced peaches with Nocellara olives, moked almonds, pesto and picked mint

Tempura prawns – 10.95 Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce

Salmon and asparagus - 17.95

Pan-fried salmon supreme

with asparagus tortellini and

a Champagne sauce

Lobster linguine – 29.50

Tomato and chilli sauce with

San Marzanino tomatoes, parsley

and spring onion

The Ivy shepherd's pie – 14.50

Slow-braised lamb leg with beef and

Wookey Hole Cheddar potato mash

Chicken Milanese – 17.95

Brioche-crumbed chicken breast

with San Marzanino tomatoes.

capers, rocket, Parmesan and pesto

Jackfruit and peanut

bang bang salad - 13.95

Chayote, Chinese leaf, mouli, crispy

wonton, peanuts and coriander

Chargrilled halloumi with

Padrón peppers – 13.95

Red pepper sauce, toasted fregola,

San Marzanino tomatoes, olives and a chilli and mint sauce

Raw market salad - 7.75 Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain

Crispy duck salad – 9.25 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds,

coriander and ginger

mustard dressing

Lobster and asparagus – 14.95 Asparagus spears with lobster, capers, parsley and a green chilli butter

Steak tartare – 9.75 Hand-chopped beef striploin with a Tabasco mustard dressing,

cornichons, shallot, parsley, egg yolk and toasted granary

Prawn cocktail - 10.95 Classic prawn cocktail with baby gem. avocado, cherry tomatoes and Marie Rose sauce

Duck liver parfait – 7.50 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche Oak smoked salmon – 10.75 Smoked salmon, black pepper and lemon with dark rye bread Add crab and dill cream - 3.95

Crab and apple salad – 12.95 Cucumber, watermelon, radish, edamame and coriander

Seared Atlantic scallops – 13.75 Grilled baby courgettes, red pepper, pine nuts and basil

Marinated vellowfin tuna – 10.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander

Fish & chips -16.50

Traditional battered cod served

with mashed peas, thick cut chips

and tartare sauce

Seared vellowfin tuna - 19.95

Matcha noodle salad and toasted

sesame seeds with wasabi sauce

and a citrus ponzu dressing

3pm - 5pm

AFTERNOON MENU

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

FISH & SEAFOOD

STEAKS

Steak Tartare - 21.50

Hand-chopped beef striploin with a Tabasco mustard dressing,

cornichons, shallot, parsley, egg yolk and thick cut chips

Sirloin 80z/227g - 24.95 - 21 day Himalayan Salt Wall dry-aged

Fillet steak 70z/198g - 29.95 -Succulent, prime centre cut, grass-fed

Rib-eve on the bone 120z/340g - 32.95

21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak

SAUCES

Béarnaise · Green peppercorn · Red wine and rosemary

• Hollandaise • Roasted mushroom - 2.95

Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing

Grilled sea bass fillet - 23.95

Whole Dover sole – 37.00Beurre noisette, lemon, capers and parsley

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Salmon and smoked

haddock fish cake – 14.95

Miso black cod fillet – 29.50 Baked black cod, hoba leaf, pickled fennel and a miso sauce

Veal paillard – 21.75

Thinly beaten veal loin with mushroom sauce, green beans, rocket and Parmesan

The Ivy hamburger – 14.95

Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips Add West Country Cheddar – 1.95

Grilled chicken salad - 15.95

Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing

Monkfish and prawn curry - 19.50 Keralan curry with jasmine rice. coconut "voghurt", coriander and sweet potato crisps

SIDES

Baked sweet potato, harissa coconut "voghurt", mint and coriander dressing San Marzanino tomato and basil salad with Pedro Ximénez dressing Peas, sugar snaps and baby shoots

3.75 Thick cut chips Truffle and Parmesan chips

3.95 Olive oil mashed potato Jasmine rice with toasted sesame

Green beans and roasted almonds

4.25 Herbed green salad

4.75 Creamed spinach, toasted pine nuts 4.50 and grated Parmesan

3.50

Sprouting broccoli, miso butter, sesame and chilli

3.95

DESSERTS

Cappuccino cake – 7.75 Warm chocolate cake, milk mousse and coffee sauce

Apple tart fine – 8.50 Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)

Pistachio and raspberry ice cream sundae - 8.95 Vanilla ice cream with meringue, raspberries. shortbread and a warm raspberry sauce

4.25

Chocolate bombe – 8.95 Melting chocolate bombe with a vanilla ice cream and honevcomb centre with hot salted caramel sauce

Mini chocolate truffles – 3.50 With a liquid salted caramel centre

Passion fruit baked Alaska - 7.95 Crispy meringue shell with a passion fruit parfait centre