

THIRST QUENCHERS

The Ivy Bloody Mary <i>Wyborowa vodka, homemade spice mix and tomato juice</i>	8.00
Peach Bellini <i>Peach pulp & Prosecco</i>	8.50
Ivy G&T <i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water</i>	8.75
Aperol Spritz <i>Over ice with an orange twist</i>	9.50

SPARKLING

125ml

Prosecco, Bisol, Jeio, Veneto, Italy	6.50
The Ivy Collection Champagne <i>Champagne, France</i>	9.75
Laurent-Perrier, La Cuvee Brut, Champagne, France	13.75
Laurent-Perrier, Cuvee Rosé, Champagne, France	15.95

COOLERS & JUICES

Peach & Elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.50
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Mixed Berry Smoothie <i>Strawberries, raspberries, blueberries, banana, coconut milk & lime</i>	4.75
Beet it <i>Beetroot, apple, lemon & ginger</i>	4.50
Choice of fresh juices	3.95
Orange, apple, grapefruit, cranberry	
The Ivy home-made Ginger Beer <i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	4.75
Strawberries & Cream Soda <i>A blend of strawberry, fruits & vanilla with soda</i>	5.95

TEA & COFFEE

Ivy 1917 breakfast blend, Earl Grey, Ivy afternoon tea blend, Ceylon, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75
Pot of coffee and cream	3.75
Hot chocolate milk / mint / white	4.25
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00
Salted caramel espresso martini	8.00

BREAKFAST
Until 11AM

SET MENU

11:30AM – 6:30PM

Monday – Friday

Two courses 16.50 Three courses 21.00

Please ask your server for the menu

A discretionary optional service charge of 12.5% will be added to your bill. Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

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

Salted smoked almonds 3.25
Hickory smoked and lightly spiced

Seasonal soup <i>Garden pea with ricotta, mint and lemon balm</i>	5.50
Tuna carpaccio <i>Yellowfin tuna with tomato, watermelon, ponzu dressing, miso mayo and sesame</i>	9.95
Crispy duck salad <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger</i>	7.95
Smoked salmon and crab <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>	11.50
Asparagus with truffle hollandaise <i>Warm asparagus spears with truffle hollandaise and baby watercress</i>	7.95
Oak smoked salmon <i>Smoked salmon, black pepper and lemon with dark rye bread</i>	9.50

Eggs Benedict and chips <i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</i>	11.50
Eggs Royale and chips <i>Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips</i>	12.25
Avocado and spinach Benedict, chips <i>Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips</i>	10.95

Flat-iron chicken
Crispy skin with gremolata, rosemary jus and watercress
14.95

The Ivy hamburger
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.50
14.25

Steak, egg & chips
Thinly beaten rump steak, thick cut chips and two fried hen's eggs
14.50

Baked sweet potato, harissa "yoghurt", mint and coriander dressing	3.75
San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Peas, sugar snaps and baby shoots	3.25
Truffle and Parmesan chips	4.50
Thick cut chips	3.50

SIDES

Tenderstem broccoli, lemon oil and sea salt	3.75
Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Olive oil mashed potato	3.50
Green beans and roasted almonds	3.75
Herbed green salad	3.25

BRUNCH

From 11AM
Saturday & Sunday

Salt-crusted sourdough bread 3.95
With salted butter

STARTERS

Duck liver parfait <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	6.95
Prawn cocktail <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	9.75
Soft goat's cheese salad <i>Caramelised hazelnuts, Belgian endive, mixed grapes and picked herbs</i>	6.50
Steak tartare <i>Hand chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	9.25
Mozzarella di bufala <i>Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint</i>	8.95

Steak sandwich "French dip" <i>Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips</i>	13.50
HLT open sandwich <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>	9.75
Truffle chicken sandwich and chips <i>Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad</i>	11.95
Hot buttermilk pancakes <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	8.95

MAINS

The Ivy shepherd's pie 13.75 <i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>	
Grilled whole lobster 34.00 <i>Garlic and parsley butter with watercress and thick cut chips</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>	

Simply grilled fish MP
Sourced daily

Feta and tomato salad 12.50
Pressed watermelon with avocado, green olives, pistachio nuts and salsa verde

Zucchini fritti 5.75
Crispy courgette fries with lemon, chilli and mint yoghurt

Truffle arancini 5.50
Fried Arborio rice balls with truffle and Parmesan

Crab linguine <i>Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket</i>	15.95
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Yellowfin tuna <i>Searred tuna salad with shaved fennel, edamame and cucumber, wasabi mousse and daikon cress</i>	17.95
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Fish & chips <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>	14.50
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SAUCES

Béarnaise	
Green peppercorn	
Red wine and rosemary	
Hollandaise	2.75

DESSERTS

Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.50
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	7.95
Chocolate bombe <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.50
Strawberry ice cream sundae <i>Vanilla ice cream with meringue, shortbread and a warm strawberry sauce</i>	7.95
Rum baba <i>Plantation rum soaked sponge with Chantilly cream and raspberries</i>	8.25
Cappuccino cake <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.25
Ice creams and sorbets <i>Selection of dairy ice creams and fruit sorbets</i>	5.25
Frozen berries <i>Mixed berries with yoghurt sorbet, warm white chocolate sauce</i>	6.95
Selection of three cheeses <i>Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, olive croutons, rye crackers</i>	9.95
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

3PM – 5PM

CREAM TEA

7.95

Freshly baked fruited scones, Dorset clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

AFTERNOON TEA

17.95

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

25.95

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