

ALL DAY MENU

FROM 11:30AM

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

THIRST QUENCHERS	
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

COCKTAILS	
The Ivy Royale flute <i>Hibiscus gin, sloe infusion, rose water & The Ivy Champagne</i>	10.75
Salted Caramel Espresso Martini coupe <i>A classic espresso martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso and sweetened with salted caramel syrup</i>	8.00
English Spritz <i>wine glass</i> <i>Our take on a classic Spritz. Kamm & Sons aperitif, Pierre Ferrand dry curaçao, fresh pink grapefruit juice, Prosecco & soda</i>	8.75
Whiskey Sour rocks <i>Maker's Mark Bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters</i>	9.75
Classic Champagne Cocktail flute <i>The Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters</i>	11.50

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

BREAKFAST UNTIL 11:30AM <i>(Until 11AM Saturday & Sunday)</i>	BRUNCH FROM 11AM Saturday & Sunday
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>	

Our exclusive Private Dining Room: The Tidal Room is now available for private hire please ask one of our staff members for more information

Spiced green olives 3.50 <i>Gordal olives with chilli, coriander and lemon</i>	
Salted smoked almonds 3.25 <i>Hickory smoked and lightly spiced</i>	

Seasonal soup 5.50 <i>Garden pea with ricotta, mint and lemon balms</i>	
Asparagus with truffle hollandaise 7.95 <i>Warm asparagus spears with truffle hollandaise and baby watercress</i>	
Prawn cocktail 9.75 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	
Soft goat's cheese salad 6.50 <i>Caramelised hazelnuts, Belgian endive, mixed grapes and picked herbs</i>	
Duck liver parfait 6.95 <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	

Yellowfin tuna <i>Seared 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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Flat-iron chicken <i>Crispy skin with gremolata, rosemary jus and watercress</i>	14.95
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The Ivy hamburger <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i> Add West Country Cheddar 1.50	14.25
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Grilled chicken salad <i>Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing</i>	13.50
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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

Salt-crusted sourdough bread 3.95 <i>With salted butter</i>

STARTERS

Crispy duck salad 7.95 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger</i>	
Steak tartare 9.25 <i>Hand chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	
Raw market salad 6.75 <i>Thinly shaved market vegetables with avocado houmous, maple and wholegrain mustard dressing</i>	
Atlantic sea scallops 11.95 <i>Pea purée with broad beans, lemon zest, sea cress and crispy shallots</i>	

FISH & SEAFOOD

Blackened cod fillet 16.95 <i>Baked in a banana leaf with citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</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>
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Market special MP of the day	Simply grilled fish MP Sourced daily
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STEAKS

Steak, egg & chips 14.50 <i>Thinly beaten rump steak, thick cut chips and two fried hen's eggs</i>	Sirloin 8oz/227g 21.95 <i>Grass-fed UK</i>
Steak tartare 19.50 <i>Hand chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>	Fillet 7oz/198g 29.50 <i>Succulent prime centre cut, grass-fed English fillet</i>
	Rib-eye 12oz/340g 27.95 <i>Dry aged English rib-eye (on the bone)</i>

SAUCES		
Béarnaise	Green peppercorn	Hollandaise
	Red wine and rosemary	
	2.75	

Monkfish and prawn curry 17.50 <i>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</i>	Slow-roasted lamb shoulder 16.95 <i>Mustard and herb crust with creamed potato, garlic, spring vegetables and a rosemary sauce</i>
Chicken Milanese 15.75 <i>Brioche crumbed chicken breast with marinated tomato, capers, rocket and pesto</i>	The Ivy shepherd's pie 13.75 <i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>

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

Zucchini fritti 5.75 <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	
Truffle arancini 5.50 <i>Fried Arborio rice balls with truffle and Parmesan</i>	

Tuna carpaccio 9.95 <i>Yellowfin tuna with tomato, watermelon, ponzu dressing, miso mayo and sesame</i>	
Oak smoked salmon 9.50 <i>Smoked salmon, black pepper and lemon with dark rye bread</i>	
Tempura prawns 9.95 <i>Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce</i>	
Mozzarella di bufala 8.95 <i>Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint</i>	
Smoked salmon and crab 11.50 <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>	

Roast salmon fillet <i>Asparagus spears, baby watercress and a herb sauce on the side</i>	15.95
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Grilled whole lobster <i>Garlic and parsley butter with watercress and thick cut chips</i>	34.00
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Crab linguine <i>Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket</i>	15.95
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VEGETABLES	
Feta and tomato salad <i>Pressed watermelon with avocado, green olives, pistachio nuts and salsa verde</i>	12.50

Baked quinoa and chickpeas <i>Roasted pepper, sweetcorn, coriander, caraway with parsley mashed potato and a Moroccan sauce</i>	12.75
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Chargrilled halloumi with Padrón peppers <i>Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce</i>	13.95
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SAUCES

Béarnaise	
Green peppercorn	
Red wine and rosemary	
Hollandaise	2.75

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> Add West Country Cheddar 1.50	
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" 13.50 <i>Roast beef with caramelised onions, horseradish 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>	

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 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 <i>Includes a choice of teas, infusions or coffees</i>	

CHAMPAGNE AFTERNOON TEA 25.95	
Afternoon tea with a glass of Champagne <i>Includes a choice of teas, infusions or coffees</i>	

Cappuccino cake 7.25 <i>Warm chocolate cake, milk mousse and coffee sauce</i>	
Apple tart fine 7.95 <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>	

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.