**FISH OF THE DAY**
Served with Fever-Tree Mediterranean Tonic with A classic gin and tonic with the sublime Belgian Copperhead Gin. grapefruit and a maraschino cherry using Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif Hemingway G&T 9.75

Rhubarb & Raspberry Gin, Chambord Black Raspberry Liqueur Rhubarb & Raspberry G&G 11.00

Tanqueray Flor de Sevilla Gin, Aperol and an orange slice Seville G&T 10.75

Beefeater Pink Gin, fresh strawberries and fresh mint The Ivy Special G&T 9.75

Seedlip Grove 42, Aecorn Bitter Aperitif and Fever-Tree and Fever-Tree White Grape & Apricot Soda Graham’s Blend No.5 White Port, Moscato d’ Asti Aromatic Spritz 8.50

with Fever-Tree Aromatic Tonic The Ivy VLS 9.25

Ginger beer with Fever-Tree Mediterranean Tonic The Ivy Special G&T

The Ivy Bloody Mary The Ivy VLS

The Ivy Royale G&T

The Ivy VLS

The Ivy Special G&T

Pink G&T

Seville G&T

Sherry Sherry G&T

Hemmingsgate G&T

Classic Copper G&T

The Ivy Bloody Mary

The Ivy VLS

The Ivy Royale

The Ivy VLS

Gin & Tonic & Selection

Available to purchase in the restaurant or online 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

**BRUNCH MENU**

**STARTERS**

- Garden pea soup – 6.25
- Warm crispy duck salad with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
- Crab and apple salad – 11.95
- Grilled in a potato bun
- Salmon and smoked haddock fish cake – 11.95
- Creamy shrimp risotto
- Mini chocolate truffles 3.50
- With a liquid salted caramel centre
- Salt-crusted
- Duck liver parfait – 7.75
- Caramelised shallots, truffle, pear and ginger compote, toasted brioches
- Strawberry ice cream sundae
- Vodka ice cream with montagny, shortbread and a warm strawberry sauce
- Frozen berries
- Mixed berries with yoghurt sorbet and warm white chocolate sauce
- Ice creams and sorbets
- Selection of dairy ice cream and fruit sorbets
- Mini chocolate truffles 3.50
- With a liquid salted caramel centre
- 3.50
- Extra virgin olive oil
- Fried Arborio rice balls
- Salted smoked almonds
- Zucchini fritti
- Crispy courgette fritters with lemon, chilli and mint yoghurt
- Salt-crusted sourdough bread With salted butter
- Feta, honeycombcentre with hot salted caramel sauce
- Classic set vanilla custard with a caramelised sugar crust
- Hazelnut Alexander
- Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg
- Vanilla Shakerato
- Espresso shaken with vanilla syrup, served in a martini glass
- 4.50
- 10yr Tawny Port, Quinta do Vallado, Douro, Portugal
- 8.00
- Moscato d’Asti, Vietti ‘Cascinetta’, Piedmont, Italy
- 6.75
- Maury, Lalage, Languedoc, France, 2017
- 7.25
- Baby Port, Ware’s, LBV, Douro, Portugal
- 8.00
- Icy Towny Point, Quinta do Vallado, Douro, Portugal
- 8.00
- Samternes, Clo l’Obelleyre, Bordeaux, France
- 8.50
- Pedro Ximénez, Bodegas Alvear, ‘Soleria 927’ Mantilla-Moriles, Spain
- 11.50
- Royal Tokaji, Gold Label, Tokaj, Hungary
- 16.00
- After Dinner Drinks
- The Ivy Irish Coffee
- Made with Jasmond Cashmire, Stout Edition for additional complex notes
- Salted Caramel Espresso Martini
- A classic Espresso Martini made with Wyborowa Vodka, Beppi Tosolini Crepe Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup
- 9.50
- Hazelnut Alexander
- Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg
- 9.50
- Vanilla Shakerato
- Espresso shaken with vanilla syrup, served in a martini glass
- 4.50
- Baked apple tart with vanilla ice cream and Calvados flambé (I’d wake almoning time)
- 8.50
- Chocolate bombe
- Dark chocolate bombe with a vanilla ice cream and honeycombcentre with hot salted caramel sauce