

BRUNCH

From 11AM
Saturday & Sunday

THIRST QUENCHERS

Bloody Mary <i>Choice of Caesar, red snapper or smoked</i>	8.00
Ivy G&T <i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water</i>	8.75
The Ivy Royale <i>Hibiscus gin, sloe infusion, rose water, Crémant</i>	6.75
English spritz <i>Earl Grey gin, lemon & orange oleo-saccharum, Cocchi Americano, Prosecco, soda</i>	6.50
Winter Garden of the Abbey <i>Vodka, Campari, apple juice, lemon juice, blackberries, sloe berries & Peychauds bitters topped with Aspoll's Cyle</i>	7.50

SPARKLING

Prosecco, Bisol, Jeio, Veneto, Italy	125ml 6.00
The Ivy Collection Champagne, Montoy, Champagne, France	9.75
Laurent-Perrier, Champagne, France	13.50
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
Rosemary lemonade <i>Rosemary infusion, lemon & lime with sparkling water</i>	3.50
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
Jax Coco coconut water <i>100% pure coconut water from the Philippines</i>	4.75

TEA & COFFEE

Ivy 1917 breakfast blend <i>Intense and rich</i>	3.75
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, 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
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Hot chocolate <i>milk / mint / white</i>	4.25
Iced coffee	4.00
Espresso martini <i>Served with hot cross bun, crème brûlée and amaretto infusions</i>	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

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

Salted smoked almonds 3.25
Smoked and lightly spiced with Cornish salt

Salt-crusted sourdough bread
With salted butter
3.95

Crispy duck salad 7.95 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger</i>
Duck liver parfait 6.95 <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>
Tuna carpaccio 9.95 <i>Yellowfin tuna with ponzu dressing, avocado purée, toasted sesame and coriander shoots</i>

Eggs Benedict and chips 11.50 <i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</i>
Steak sandwich "French dip" 13.50 <i>Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips</i>

Grilled chicken salad
Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing
13.50

Rib-eye 12oz/340g
Dry aged British rib-eye (on the bone)
27.95

Roast half chicken
(off the bone)
Crispy skin with gremolata, rosemary jus and watercress
14.95

The Ivy hamburger
Chargrilled in a potato bun with mayonnaise, Bloody Mary ketchup and thick cut chips
Add Dale End Cheddar 1.50
14.25

Dukka spiced sweet potato
Aubergine baba ganoush with labneh and a Moroccan tomato sauce
13.95

Baked sweet potato, yoghurt and kale pesto	3.75
San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Peas, sugar snaps and baby shoots	3.25
Herbed green salad	3.25

Seasonal soup 5.50 <i>Roast ironbark pumpkin, truffled ricotta and crispy sage</i>
Oak smoked salmon 9.50 <i>Smoked salmon, black pepper and lemon with rye soda bread</i>
Apple and Stilton salad 6.50 <i>Soft Stilton cheese with apple, cranberries, Belgian endive and caramelised hazelnuts</i>
Prawn cocktail 9.75 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>

Truffle chicken sandwich and chips 11.95 <i>Warm truffled chicken with mayonnaise, toasted white bloomer, a fried hen's egg, chips and green salad</i>
Avocado and spinach Benedict, chips 10.95 <i>Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips</i>
Hot buttermilk pancakes 8.95 <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>

CLASSICS

The Ivy shepherd's pie <i>Slow-braised lamb shoulder with beef and Coverdale cheese potato mash</i> 13.50
Steak, egg & chips <i>Thinly beaten rump steak, thick cut chips and two fried hen's eggs</i> 14.50
Chicken Milanese <i>Brioche crumbed chicken Milanese with fried egg, salad mâche and black truffle mayonnaise</i> 15.75
Salmon and smoked haddock fish cake <i>Spinach and herb sauce with a soft poached hen's egg, baby watercress</i> 13.50

Simply grilled fish MP
Sourced daily

SIDES & SAUCES

Thick cut chips	3.50
Green peppercorn sauce	2.75
Béarnaise sauce	2.75
Red wine and rosemary sauce	2.75
Hollandaise sauce	2.75

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

Wild mushrooms on toasted brioche 7.95 <i>Mixed sautéed mushrooms in a cream sauce with grated truffle and Gran Moravia</i>
Smoked salmon and crab 11.50 <i>Oak smoked salmon, crab and dill cream with rye soda bread</i>
Mozzarella di bufala 8.95 <i>Clementine with sourdough croutons, chilli, pine nuts and pesto</i>
Eggs Royale and chips 12.25 <i>Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips</i>
HLT 9.75 <i>Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise</i>

Crab linguine
Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket
15.95

Yellowfin tuna
Seared tuna salad with clementine, edamame, cucumber and mint with a toasted sesame dressing
17.95

Roast salmon fillet
Winter greens with salted smoked almonds, baby watercress and a soft herb sauce
15.95

Fish & chips
Traditional battered Whitby cod served with mashed peas, thick cut chips and tartare sauce
14.50

Line-caught swordfish
Red pepper sauce with Provençal black olives, fregola and chimichurri dressing
15.50

Tenderstem broccoli, lemon oil and sea salt	3.75
Creamed spinach, toasted pine nuts and Gran Moravia	3.95
Olive oil mashed potato	3.50
Truffle and Parmesan chips	4.50

DESSERTS

Crème brûlée 6.50 <i>Classic set vanilla custard with a caramelised sugar crust</i>
Flourless cappuccino cake 7.25 <i>Warm chocolate cake, milk mousse and coffee sauce</i>
Cherry ice cream sundae 7.95 <i>Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce</i>
Chocolate bombe 8.50 <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>
Vanilla panna cotta 6.75 <i>Pineapple carpaccio with coconut, chilli and lime zest</i>
Apple tart fine 7.95 <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>
Frozen berries 6.95 <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>
Ice creams and sorbets 5.25 <i>Selection of dairy ice creams and fruit sorbets</i>
Selection of three cheeses 9.95 <i>Harrogate blue, Wensleydale, Barncliffe Brie, olive bread, chutney and rye crackers</i>
Mini chocolate truffles 3.50 <i>With a liquid salted caramel centre</i>

3PM - 5PM

CREAM TEA
8.75

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

AFTERNOON TEA
19.75

SAVOURIES

Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich
Smoked salmon on gluten-free dark rye with cream cheese and chives

SWEET

Warm fruited scone with Cornish 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
27.50

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 notify your waiter of any food allergies or intolerances when ordering*