

THIRST QUENCHERS

<b>The Ivy Bloody Mary</b> <i>Wyborowa vodka, homemade spice mix &amp; tomato juice</i>	8.00
<b>Ivy G&amp;T</b> <i>Beefeater gin, cucumber &amp; lime with Fever-Tree Mediterranean tonic water</i>	8.75
<b>1917 Royale</b> <i>Hibiscus gin, sloe infusion, rose water &amp; The Ivy Champagne</i>	8.25
<b>English Spritz</b> <i>Earl Grey gin, lemon &amp; orange oleo-saccharum, Cocchi Americano, Prosecco, soda</i>	7.00
<b>Peach Bellini</b> <i>Peach pulp &amp; Prosecco</i>	8.50
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SPARKLING <span style="float: right;">125ml</span>	
<b>Prosecco, Bisol, Jeio, Veneto, Italy</b>	6.50
<b>The Ivy Collection Champagne</b> <i>Champagne, France</i>	9.75
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>	13.75
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	15.95

COOLERS & JUICES

<b>Peach &amp; Elderflower iced tea</b> <i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	4.50
<b>Rosemary Lemonade</b> <i>Rosemary infusion, lemon &amp; lime with sparkling water</i>	3.50
<b>Green juice</b> <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
<b>Mixed Berry Smoothie</b> <i>Strawberries, raspberries, blueberries, banana, coconut milk &amp; lime</i>	4.75
<b>Beet it</b> <i>Beetroot, apple, lemon &amp; ginger</i>	4.50
<b>Seedlip Garden &amp; Tonic</b> <i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber &amp; sugar snap peas</i>	5.95
<b>Strawberry &amp; Vanilla Soda</b> <i>A blend of strawberry, fruits &amp; vanilla with</i>	5.95

TEA & COFFEE

<b>Ivy 1917 breakfast blend</b> <i>Intense and rich</i>	3.75
<b>Ivy afternoon tea blend</b> <i>Mellow, elegant, refreshing</i>	3.75
<b>Ceylon, Earl Grey, Darjeeling</b>	3.75
<b>Sencha, Jasmine pearls</b>	4.50
<b>Fresh mint, Camomile, Peppermint, Verbena</b>	3.50
<b>Rosebud, Oolong</b>	5.75
<b>Pot of coffee and cream</b>	3.75
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.50
<b>Hot chocolate</b> <i>milk / mint / white</i>	4.25
<b>Iced coffee</b>	4.00
<b>Espresso martini</b> <i>Served with hot cross bun, crème brûlée &amp; 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

THE IVY

BRUNCH

From 11AM

STARTERS

<b>Spiced green olives</b> 3.50 <i>Gordal olives with chilli, coriander and lemon</i>	<b>Salted smoked almonds</b> 3.25 <i>Hickory smoked and lightly spiced</i>
<b>Zucchini fritti</b> 5.75 <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	<b>Truffle arancini</b> 5.50 <i>Fried Arborio rice balls with truffle cheese</i>
<b>Roast pumpkin soup</b> 5.50 <i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>	<b>Salt-crusted sourdough bread</b> 3.95 <i>With salted butter</i>
<b>Oak smoked salmon</b> 9.95 <i>Smoked salmon, black pepper and lemon with dark rye bread</i>	<b>Smoked salmon and crab</b> 11.75 <i>Oak smoked salmon, crab and dill cream with dark rye bread</i>
<b>Buffalo mozzarella</b> 8.95 <i>Crispy artichokes, pear and truffle honey</i>	<b>Endive and Stilton salad</b> 6.50 <i>Shaved apple, cranberries and caramelised hazelnuts</i>
<b>Duck liver parfait</b> 6.95 <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	<b>Prawn cocktail</b> 9.75 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>
<b>Steak tartare</b> 9.25 <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	<b>Truffled orzo pasta</b> 7.50 <i>Baked truffle pasta with sautéed girolle mushrooms</i>

ASIAN DISHES

<b>Crispy duck salad</b> 8.50 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	<b>Tempura prawns with salt and pepper squid</b> 8.75 <i>Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha</i>	<b>Marinated yellowfin tuna</b> 9.95 <i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>
<b>Blackened cod fillet</b> 16.95 <i>Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>	<b>Warm chicken salad</b> 13.95 <i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>	<b>Monkfish and prawn curry</b> 17.50 <i>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</i>

<b>Eggs Benedict and chips</b> 11.50 <i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</i>	<b>Avocado and spinach Benedict, chips</b> 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>	<b>Eggs Royale and chips</b> 12.25 <i>Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips</i>
<b>Steak sandwich "French dip"</b> 13.95 <i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips</i>	<b>Hot buttermilk pancakes</b> 8.95 <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	<b>HLT open sandwich</b> 9.75 <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>

CLASSICS

<b>The Ivy hamburger</b> <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i> Add West Country Cheddar 1.50 <b>14.25</b>	<b>The Ivy shepherd's pie</b> <i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i> <b>13.95</b>	<b>Salmon and smoked haddock fish cake</b> <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i> <b>13.50</b>
<b>Steak tartare</b> <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i> <b>19.50</b>	<b>Steak, egg &amp; chips</b> <i>Thinly beaten rump steak, thick cut chips and two fried hen's eggs</i> <b>14.95</b>	<b>Grilled tuna loin</b> <i>Salad of artichoke, tomato, green beans, Provençal olives and basil sauce</i> <b>17.95</b>
<b>Rib-eye 12oz/340g</b> <i>Dry aged rib-eye (on the bone)</i> <b>27.95</b>	<b>Chicken Milanese</b> <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i> <b>15.95</b>	<b>Crab linguine</b> <i>Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket</i> <b>16.95</b>
<b>Green peppercorn Hollandaise</b> <i>Béarnaise</i> <b>Red wine and rosemary</b> <b>2.75</b>	<b>Chicken bourguignon</b> <i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i> <b>16.50</b>	<b>Dukka spiced sweet potato</b> <i>Aubergine baba ganoush with coconut "yoghurt", sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i> <b>13.95</b>

Simply grilled fish MP  
Sourced daily

<b>Roast salmon fillet</b> 15.95 <i>Sprouting broccoli, smoked almonds and a herb sauce on the side</i>	<b>Fish &amp; chips</b> 14.50 <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>
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SIDES

<b>Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing</b> 3.75	<b>Thick cut chips</b> 3.75	<b>Herbed green salad</b> 3.25
<b>San Marzanino tomato and basil salad with Pedro Ximenez dressing</b> 3.95	<b>Truffle and Parmesan chips</b> 4.50	<b>Creamed spinach, toasted pine nuts and grated Parmesan</b> 3.95
<b>Peas, sugar snaps and baby shoots</b> 3.25	<b>Olive oil mashed potato</b> 3.50	<b>Sprouting broccoli, lemon oil and sea salt</b> 3.75
	<b>Jasmine rice with toasted sesame</b> 3.50	
	<b>Green beans and roasted almonds</b> 3.75	

DESSERTS

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

AFTERNOON MENU

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

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*

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

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.