

BREAKFAST

Until 11:30AM
Until 11AM
Saturday & Sunday

BRUNCH

From 11AM
Saturday & Sunday

Salt-crusted
sourdough bread
With salted butter
3.95

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.50

BRUNCH

From 11AM

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

Salted smoked almonds
Hickory smoked and
lightly spiced
3.25

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

SET MENU

11:30AM – 6:30PM
Monday - Friday

Two courses 16.50
Three courses 21.00

ROAST PUMPKIN SOUP 5.50

*Creamed pumpkin with ricotta,
pine nuts and crispy sage*

TRUFFLED ORZO PASTA 7.50

*Baked truffle pasta with sautéed
girolle mushrooms*

MARINATED YELLOWFIN TUNA 9.95

*Citrus ponzu dressing and wasabi mayonnaise
with chilli and coriander*

OAK SMOKED SALMON 9.95

*Smoked salmon, black pepper and
lemon with dark rye bread*

EGGS BENEDICT
AND CHIPS 11.50

*Pulled honey roast ham on toasted
English muffins, two poached hen's
eggs, hollandaise sauce, watercress
and thick cut chips*

AVOCADO AND SPINACH
BENEDICT, CHIPS 10.95

*Avocado, raw baby spinach, two
poached hen's eggs on toasted
English muffins, hollandaise sauce
and sesame, with thick cut chips*

HOT BUTTERMILK
PANCAKES 8.95

*Strawberries, raspberries and
blackberries with Greek yoghurt, lemon
balm and warm strawberry sauce*

EGGS ROYALE
AND CHIPS 12.25

*Smoked salmon, two poached hen's
eggs, toasted English muffins,
hollandaise sauce, watercress
and thick cut chips*

STARTERS

PRAWN COCKTAIL 9.75

*Classic prawn cocktail with baby gem, avocado,
cherry tomatoes and Marie Rose sauce*

BUFFALO MOZZARELLA 8.95

Crispy artichokes, pear and truffle honey

CRAB AND AVOCADO TIAN 10.95

*Picked white crab with soft herbs,
watercress and a Bloody Mary sauce*

CRISPY DUCK SALAD 8.50

*Warm crispy duck with five spice dressing,
toasted cashews, watermelon, beansprouts,
sesame seeds, coriander and ginger*

TEA & COFFEE

Ivy 1917 breakfast blend
Intense and rich
3.75

Ivy afternoon tea blend
*Mellow, elegant,
refreshing*
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
3.50

Hot chocolate 4.25
milk / mint / white

Iced coffee 4.00

Espresso martini 8.00
*Served with hot cross
bun, crème brûlée and
amaretto infusions*

SPARKLING

PROSECCO, BISOL 6.50

Jeio, Veneto, Italy

THE IVY COLLECTION
CHAMPAGNE 9.75

Champagne, France

LAURENT-PERRIER,
LA CUVÉE BRUT 13.75

Champagne, France

LAURENT-PERRIER,
CUVÉE ROSÉ 15.95

Champagne, France

THIRST QUENCHERS

THE IVY BLOODY
MARY 8.00

*Wyborowa vodka,
homemade spice mix
& tomato juice*

PEACH BELLINI
8.50

Peach pulp & Prosecco

BUCKS FIZZ 9.50

*Orange juice & The Ivy
Collection Champagne*

STRAWBERRY
SPRITZ

wine glass 9.75

*Strawberry & vanilla
blend topped with The Ivy
Collection Champagne*

IVY G&T 8.75

*Beefeater gin, cucumber
& lime with Fever-Tree
Mediterranean tonic*

COOLERS & JUICES

PEACH & ELDERFLOWER

ICED TEA 4.50

*Peach, elderflower & lemon
with Ivy 1917 & afternoon
tea blends*

BEET IT 4.50

*Beetroot, apple,
lemon & ginger*

SEEDLIP GARDEN
& TONIC 5.95

*Seedlip Garden distilled
non-alcoholic spirit served
with Fever-Tree Indian tonic,
cucumber & sugar snap peas*

STRAWBERRY &
VANILLA SODA 5.95

*A blend of strawberry, fruits
& vanilla with Fever-Tree
soda water*

MIXED BERRY
SMOOTHIE 4.75

*Strawberries, raspberries,
blueberries, banana, coconut
milk & lime*

ROSEMARY

LEMONADE 3.50

*Rosemary infusion, lemon
& lime with sparkling water*

GREEN JUICE 4.00

*Avocado, mint, celery, spinach,
apple, parsley*

SANDWICHES

11:30AM – 5PM

THE IVY HAMBURGER 14.25

*Chargrilled in a potato bun with
mayonnaise, horseradish ketchup
and thick cut chips*

Add West Country Cheddar 1.50

HIT OPEN SANDWICH 9.95

*Grilled halloumi, avocado, black olives,
red pepper, tomato, baby gem and herb
mayonnaise*

SHRIMP AND AVOCADO
BURGER 15.95

*Brioche bun, lettuce, tomato, rocoto
chilli mayonnaise and thick cut chips*

STEAK SANDWICH
"FRENCH DIP" 13.95

*Roast beef with caramelised onions,
horseradish mustard mayonnaise,
Burgundy sauce dip and thick cut chips*

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*

CHAMPAGNE
AFTERNOON TEA
26.50

*Afternoon tea with a glass
of Champagne*

*Includes a choice of teas,
infusions or coffees*

MARKET SPECIAL MP

Of the day

SIMPLY GRILLED FISH MP

Sourced daily

WARM CHICKEN SALAD 13.95

*Grilled miso-coated chicken with a salad of herbs,
barley, apples, grapes, sesame, pomegranate and
a tarragon yoghurt sauce on the side*

ROASTED BUTTERNUT SQUASH
WITH GRAINS 12.75

*Buckwheat, chickpeas, pumpkin seeds,
sesame and pomegranate with crumbled bean curd,
harissa sauce and coriander dressing*

THE IVY SHEPHERD'S PIE 13.95

*Slow-braised lamb shoulder with beef
and Wookey Hole Cheddar potato mash*

CHICKEN MILANESE 15.95

*Brioche-crumbed chicken breast with a fried egg,
Parmesan and truffle cream sauce*

STEAK TARTARE 19.50

*Hand-chopped beef striploin with a Tabasco
mustard dressing, cornichons, shallot, parsley,
egg yolk and thick cut chips*

RIB-EYE 27.95 12oz/34oz

Dry aged rib-eye (on the bone)

*Béarnaise, Green peppercorn,
Red wine & rosemary, Hollandaise*

2.75

CHICKEN BOURGUIGNON 16.50

*Flat-iron chicken with crispy skin, creamed potato,
chestnut mushrooms and bacon lardons*

DUKKAH SPICED
SWEET POTATO 13.95

*Aubergine baba ganoush with coconut 'yoghurt',
sesame, mixed grains, toasted almonds and
a Moroccan tomato sauce*

THE IVY HAMBURGER 14.25

*Chargrilled in a potato bun with mayonnaise,
horseradish ketchup and thick cut chips*

Add West Country Cheddar 1.50

SIDES

Baked sweet potato, harissa coconut 3.75

"yoghurt", mint and coriander dressing

San Marzanino tomato and basil salad 3.95

with Pedro Ximenez dressing

Peas, sugar snaps and baby shoots 3.25

Thick cut chips 3.75

Truffle and Parmesan chips 4.50

Olive oil mashed potato 3.50

Jasmine rice with toasted sesame 3.50

Green beans and roasted almonds 3.75

Herbed green salad 3.25

Creamed spinach, toasted pine nuts 3.95

and grated Parmesan

Sprouting broccoli, lemon oil 3.75

and sea salt

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.