

SPARKLING

	<i>125ml</i>
Prosecco, BisoL, Jeio, Veneto, Italy	7.25
The Ivy Collection Champagne, Champagne, France	9.95
Coates & Seely Brut Rosé, Hampshire, England	13.50
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	16.50

THIRST QUENCHERS

The Ivy Royale	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
The Ivy Bloody Mary	8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Peach Bellini	8.50
Peach pulp and Prosecco	
Aperol Spritz	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
Ruby Grapefruit Spritz	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
White Port & Tonic	8.50
Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, served with a mint sprig and lemon twist	
Virgin Spritz	5.95
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	

GIN & TONIC SELECTION

The Ivy Special G&T	9.50
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
Pink G&T	9.50
Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	
Seville G&T	10.50
Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Deep Red G&T	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic	
Autumn G&Tea	12.50
Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz	

All day dining. Every day.

OPEN FOR BREAKFAST

Until 11:30am Monday - Friday
Until 11am Saturday - Sunday

<p style="text-align: center;">ALL DAY MENU</p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p> <p style="text-align: center;">BRUNCH MENU</p> <p>Served from 11am Saturday - Sunday</p>	<p style="text-align: center;">SET MENU</p> <p>Served 11:30am - 10pm Monday - Thursday From 11:30am - 7:00pm Friday</p> <p style="text-align: center;">-</p> <p>Two courses - 16.95 Three courses - 21.00</p>
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Gift vouchers available for every occasion.

THE IVY HARROGATE

ALL DAY MENU

Truffle arancini Fried Arborio rice balls with truffle cheese 5.95	Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt 5.95	Spiced green olives Gordal olives with chilli, coriander and lemon 3.50	Salted smoked almonds Hickory smoked and lightly spiced 3.25	Salt-crusted sourdough bread With salted butter 4.25
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STARTERS

White onion soup – 5.95 Onion Lyonnaise, truffle mascarpone and toasted brioche	Prawn cocktail – 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Laverstoke Park Farm buffalo mozzarella – 8.95 Crispy artichokes, pear and truffle honey	Duck liver parfait – 7.50 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche
Crispy duck salad – 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Marinated yellowfin tuna – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	Oak smoked salmon and crab – 12.75 With dill cream and dark rye bread	Tempura prawns with salt and pepper squid – 8.95 Crunchy fried prawns with wasabi miso sauce and Sriracha
Roast pumpkin tortellini – 9.50 Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce	Steak tartare – 9.50 Hand-chopped English beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Lobster and samphire risotto – 12.95 Arborio risotto rice with lobster, samphire and basil	Seared Atlantic scallops – 12.50 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb
Oak smoked salmon – 9.75 With black pepper, lemon and dark rye bread			

MAINS

Fish & chips – 14.95 Traditional Black Sheep Ale battered cod served with mashed peas, thick cut chips and tartare sauce	Roast fillet of salmon – 15.95 Sprouting broccoli, Champagne and caper cream sauce	Lemon sole on the bone – 23.95 Beurre noisette with lemon, caper and parsley	Salmon and smoked haddock fish cake – 13.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
Lobster linguine – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	Roast chicken – 16.50 Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket	Monkfish and prawn curry - 18.50 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps	Yellowfin tuna – 21.95 Braised tuna steak with mussels, tomato, saffron, chilli sauce, red peppers and rosemary

MARKET SPECIAL MP <i>Of the day</i>	<p>STEAKS</p> <p>Minute steak – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress</p> <p>Steak Tartare – 19.75 Hand-chopped English beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</p> <p>Sirloin 8oz/227g – 23.95 21 day Himalayan Salt Wall dry-aged, English beef</p> <p>Fillet steak 7oz/198g – 29.95 Succulent, prime centre cut, grass-fed English beef</p> <p>Rib-eye on the bone 12oz/340g – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, English beef</p> <p>SAUCES</p> <p><i>Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle</i></p> <p>2.95 each</p>	SIMPLY GRILLED FISH MP <i>Sourced daily</i>
	<p>The Ivy Harrogate hamburger – 14.50 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add Fountains Gold Cheddar 1.95</i></p> <p>The Ivy Harrogate shepherd's pie – 13.95 Slow-braised lamb leg with beef and Fountains Gold Cheddar potato mash</p> <p>Iberico pork – 16.95 Roasted pork cutlet with cep butter, creamed potato, baked apple and Calvados cream sauce</p> <p>Blackened cod fillet – 17.50 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</p>	

SIDES

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

SANDWICHES

11:30am – 5pm

Halloumi open sandwich Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	11.95
Prawn and avocado open sandwich Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	12.95
Roast beef sandwich Warm English sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	15.95

AFTERNOON TEA

3pm – 5pm

Cream Tea – 7.95
Freshly baked fruit scones, Dorset 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 on basil bread
Smoked salmon on beetroot bread with cream cheese and chives

Sweet
Warm fruit scones with Dorset clotted cream and strawberry preserve
Raspberry Tarte Tropézienne
Potted chocolate and caramel
Blackberry and Champagne trifle
Includes a choice of teas, infusions or coffees

Champagne Afternoon Tea – 28.50

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

DESSERTS

Malted banana ice cream – 7.50 Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	Crème brûlée – 6.95 Classic set vanilla custard with a caramelised sugar crust
Chocolate bombe – 8.95 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	Pistachio and raspberry ice cream sundae – 8.25 Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce
Apple tart fine – 8.50 Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	Selection of sweets from the trolley – 5.00 <i>4oz (115g)</i> Mini chocolate truffles – 3.50 With a liquid salted caramel centre

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. **A discretionary optional service charge of 12.5% will be added to your bill.**