

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

ALL DAY MENU
From 11:30AM

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

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

Salted smoked almonds
Hickory smoked and
lightly spiced
3.25

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

CRISPY DUCK SALAD 8.50
Warm crispy duck with five spice dressing,
toasted cashews, watermelon, beansprouts,
sesame seeds, coriander and ginger

SESAME SEARED SALMON 8.50
Cucumber and daikon with black bean dressing

STARTERS

ENDIVE AND STILTON SALAD 6.50
Shaved apple, cranberries and caramelised hazelnuts

OAK SMOKED SALMON 9.95
Smoked salmon, black pepper and
lemon with dark rye bread

RAW MARKET SALAD 6.75
Thinly shaved market vegetables with avocado
houmous, toasted sesame, maple and wholegrain
mustard dressing

STEAK TARTARE 9.25
Hand-chopped beef striploin with a Tabasco
mustard dressing, cornichons, shallot, parsley,
egg yolk and toasted granary

BUFFALO MOZZARELLA 8.95
Crispy artichokes, pear and truffle honey

PRAWN COCKTAIL 9.75
Classic prawn cocktail with baby gem, avocado,
cherry tomatoes and Marie Rose sauce

TEMPURA PRAWNS WITH
SALT AND PEPPER SQUID 8.75
Crunchy fried prawns with salt and pepper squid,
wasabi miso sauce and Sriracha

CRAB AND AVOCADO TIAN 10.95
Picked white crab with soft herbs,
watercress and a Bloody Mary sauce

DUCK LIVER PARFAIT 6.95
Caramelised hazelnuts, truffle, tamarind glaze
with pear and ginger compote, toasted brioche

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

COCKTAILS

PLUM TREE
coupe 9.00
Naked Grouse Scotch, Umeshu Japanese
plum liqueur, Briottet crème de figue,
Oloroso sherry & whiskey barrel bitters

WINTER BELLINI
flute 9.50
Tawny Port and cranberry topped
with Prosecco

GINGERBREAD
ESPRESSO MARTINI
coupe 8.00
Wyborowa Vodka, Tosolini Expre
coffee liqueur, espresso and
gingerbread syrup

WHISKY SOUR
rocks 9.75
Maker's Mark bourbon, Luxardo
Maraschino, lemon juice, egg white,
Angostura bitters

CLASSIC CHAMPAGNE COCKTAIL
flute 11.50
Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters

THIRST QUENCHERS

PEACH BELLINI 8.50
Peach pulp & Prosecco

IVY G&T 8.75
Beefeater gin, cucumber
& lime with Fever-Tree
Mediterranean tonic

STRAWBERRY SPRITZ
wine glass 9.75
Strawberry & vanilla blend
topped with The Ivy Collection
Champagne

COOLERS & JUICES

STRAWBERRY &
VANILLA SODA
5.95
A blend of strawberry,
fruits & vanilla with
Fever-Tree soda water

FRESH LEMONADE
3.50
Sweetened blend of lemon
& lime, lengthened with soda

GREEN JUICE
4.00
Avocado, mint, celery,
spinach, apple, parsley

BEEF IT
4.50
Beetroot, apple,
lemon & ginger

MIXED BERRY
SMOOTHIE 4.75
Strawberries, raspberries,
blueberries, banana,
coconut milk and lime

PEACH &
ELDERFLOWER
ICED TEA 4.50
Peach, elderflower &
lemon with Ivy 1917
& afternoon tea blends

SANDWICHES

11:30AM – 5PM

HLT OPEN
SANDWICH 9.75
Grilled halloumi, avocado,
black olives, red pepper,
tomato, baby gem and herb
mayonnaise

SMOKED SALMON
AND CRAB OPEN
SANDWICH 11.95
Smoked salmon and crab with
crushed avocado, grapefruit
and baby watercress

THE IVY HAMBURGER
14.25
Chargrilled in a potato bun
with mayonnaise, horseradish
ketchup and thick cut chips
Add West Country Cheddar 1.50

STEAK SANDWICH
"FRENCH DIP" 13.95
Roast beef with caramelised
onions, horseradish mustard
mayonnaise, Burgundy sauce
dip and thick cut chips

SHRIMP AND AVOCADO
BURGER 15.95
Brioche bun, lettuce, tomato,
rocoto chilli mayonnaise 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

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

LOBSTER AND FENNEL
RISOTTO 26.95
Creamy carnaroli rice with
slow-cooked leeks, fennel salad
and a lobster dressing

MARKET SPECIAL MP
Of the day

DUKKAH SPICED
SWEET POTATO 13.95
Aubergine baba ganoush with coconut
'yoghurt', sesame, mixed grains, toasted
almonds and a Moroccan tomato sauce

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 HAMBURGER 14.25
Chargrilled in a potato bun with mayonnaise,
horseradish ketchup and thick cut chips
Add West Country Cheddar 1.50

Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing
San Marzanino tomato and basil salad
with Pedro Ximenez dressing
Peas, sugar snaps and baby shoots

TERIYAKI SALMON
FILLET 16.50
Ginger-pickled cucumber with
a wasabi and matcha mayonnaise

BLACKENED COD FILLET 16.95
Baked in a banana leaf with
a soy and sesame marinade,
citrus-pickled fennel, grilled broccoli,
chilli and yuzu mayonnaise

STEAKS

STEAK TARTARE 19.50
Hand-chopped beef striploin with a Tabasco
mustard dressing, cornichons, shallot,
parsley, egg yolk and thick cut chips

SIRLOIN 22.95 8oz/227g Flavourful, mature, grass-fed	FILLET 29.50 7oz/198g Succulent, prime centre cut, grass-fed	RIB-EYE 27.95 12oz/340g Dry aged rib-eye (on the bone)
Béarnaise	Green peppercorn	Red wine & rosemary
2.75		

SIDES

Thick cut chips
Truffle and Parmesan chips
Olive oil mashed potato
Jasmine rice with toasted sesame
Green beans and roasted almonds

MONKFISH AND
PRAWN CURRY 17.50
Keralan curry with jasmine rice,
coconut "yoghurt", coriander and sweet
potato crisps

SALMON AND SMOKED
HADDOCK FISH CAKE 13.50
Crushed pea and herb sauce with a soft
poached hen's egg and baby watercress

SIMPLY GRILLED FISH MP
Sourced daily

CHICKEN MILANESE 15.95
Brioche-crumbed chicken breast with a fried
egg, Parmesan and truffle cream sauce

THE IVY SHEPHERD'S PIE 13.95
Slow-braised lamb shoulder with beef
and Wookey Hole Cheddar potato mash

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

CHICKEN BOURGUIGNON 16.50
Flat-iron chicken with crispy skin, creamed
potato, chestnut mushrooms and bacon lardons

Herbed green salad
Creamed spinach, toasted pine nuts
and grated Parmesan
Sprouting broccoli, lemon oil
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.