

## AFTERNOON TEA

3pm – 5pm *daily*

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### CREAM TEA

7.95

Freshly baked fruited scones,  
Dorset clotted cream and strawberry preserve

*Includes a choice of teas, infusions or coffees*

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### 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*

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### CHAMPAGNE AFTERNOON TEA

26.50

Afternoon tea with a glass of Champagne

*Includes a choice of teas, infusions or coffees*



# BREAKFAST

Until 11:30am ♦ *Until 11am Saturday & Sunday*

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## PASTRIES & TOAST

<b>Breakfast pastries</b>	4.75	<b>Toasted crumpets</b>	3.25
Mini pastries with butter and preserves		Served with Marmite, mustard and parsley butter	
<b>Toast and preserves</b>	3.25	<b>Butter croissant</b>	3.75
Choice of white, granary or gluten-free		with preserves	

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### THE IVY FULL ENGLISH BREAKFAST

**Smoked streaky bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans**

Served with a choice of white, granary or gluten-free toast

13.50

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### THE IVY VEGETARIAN BREAKFAST

**Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato hash, flat mushrooms, roast plum tomatoes, watercress and baked beans**

Served with a choice of white, granary or gluten-free toast

12.50

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## EGGS

<b>Eggs Benedict</b>	8.50	<b>Scrambled eggs and smoked salmon</b>	9.95
Pulled honey roast ham, toasted English muffins, two poached hen's eggs with hollandaise sauce and watercress		Scrambled hen's eggs, oak smoked salmon	
<b>Eggs Royale</b>	9.50	<b>Avocado, tomato and sesame</b>	8.25
Smoked salmon, two poached hen's eggs, toasted English muffins with hollandaise sauce and watercress		Chopped avocado with roast plum tomatoes, poached hen's eggs on toasted granary with sesame dressing	
<b>Avocado and spinach Benedict</b>	7.95	<b>Folded ham and cheese omelette</b>	8.95
Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame		Honey baked ham, Wookey Hole Cheddar with rocket and grilled tomato	
		<b>Two hen's eggs</b>	6.95
		Scrambled, poached or fried with granary toast	

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## LIGHT & HEALTHY

<b>Crushed avocado on gluten-free toast</b>	7.25	<b>Dairy-free coconut "yoghurt" with berries</b>	5.95
Avocado, lime and coriander with sunflower, pumpkin, linseed, sesame and pomegranate on dark caraway		Crushed pistachio, chia seeds, basil and maple syrup	
<b>Oak smoked salmon</b>	9.95	<b>Gluten-free organic granola</b>	5.50
Smoked salmon, black pepper and lemon with dark rye bread		Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk	
<b>Kippers</b>	8.50	<b>Caramelised ruby grapefruit</b>	4.25
Whole kipper with parsley butter		Pink ruby grapefruit caramelised with demerara sugar	

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.

## JUICES

<b>Choice of fresh juices</b>	3.95
Orange, apple, grapefruit, cranberry	
<b>Peach &amp; Elderflower iced tea</b>	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
<b>Green Juice</b>	4.75
Avocado, mint, spinach, apple, parsley	
<b>Mixed berry smoothie</b>	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Beet it</b>	4.50
Beetroot, carrot, apple juice & ginger	

## COOLERS

<b>Home-made Ginger Beer</b>	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
<b>Seedlip Garden &amp; Tonic</b>	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
<b>Vanilla Spiced Sour</b>	5.95
A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white	

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## TEA

<b>Ivy 1917 breakfast blend</b> Intense and rich	3.75
<b>Ivy afternoon tea blend</b> Mellow, elegant, refreshing	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

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## COFFEE

<b>Pot of coffee and cream</b>	3.75
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.50
<b>Hot chocolate milk / mint / white</b>	4.25
<b>Vanilla shakerato</b> Espresso shaken with ice, served in a martini glass	4.00

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## SOFT DRINKS

<b>Coca-Cola, Diet Coke, Coke Zero</b>	2.95
<b>Fever-Tree soft drinks</b> range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	2.95
<b>Acqua Panna still mineral water 750ml</b>	3.50
<b>San Pellegrino sparkling mineral water 750ml</b>	3.50

## BRUNCH

From 11am

*Saturday & Sunday*



## SET MENU

11:30am – 6:30pm

*Monday – Friday*

<b>Two courses</b>	<b>Three courses</b>
16.50	21.00

*Please ask your server for the menu*

3pm – 5pm

*Daily*

## CREAM TEA

7.95

## AFTERNOON TEA

18.95

## CHAMPAGNE TEA

26.50

# AFTERNOON

From 11.30am *Until 5pm*

## SAVOURY

<b>HLT open sandwich</b>	9.75	<b>Salmon and smoked haddock fish cake</b>	13.50
Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise		Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	
<b>The Ivy shepherd's pie</b>	13.95	<b>Smoked salmon and crab open sandwich</b>	11.95
Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash		Smoked salmon and crab with crushed avocado, grapefruit and baby watercress	
<b>Shrimp and avocado burger</b>	15.95	<b>Miso-glazed chicken salad</b>	13.95
Brioche bun, lettuce, tomato, rocoto chilli mayonnaise and thick cut chips		Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon yoghurt sauce	
<b>Roast beef sandwich</b>	14.95	<b>Selection of three cheeses</b>	9.95
Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips		Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers	
<b>The Ivy hamburger</b>	14.25		
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips			
<i>Add West Country Cheddar 1.50</i>			

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## DESSERTS

### Apple tart fine

Baked apple tart with vanilla ice cream and Calvados flambé  
*(14 mins cooking time)*

8.25

### Crème brûlée

Classic set vanilla custard with a caramelised sugar crust

6.50

### Mini chocolate truffles

With a liquid salted caramel centre

3.50

### Chocolate bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

8.50

### Strawberry ice cream sundae

Vanilla ice cream with meringue, shortbread and a warm strawberry sauce

7.95

### Cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

7.25

### Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

8.25

### Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

6.95

### Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets

5.25

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