

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

BUFFALO MOZZARELLA 8.95
Crispy artichokes, pear and truffle honey

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

STARTERS

MARINATED YELLOWFIN TUNA 9.95
Citrus ponzu dressing and wasabi mayonnaise
with chilli and coriander

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

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

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

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

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

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

1917 ROYALE 8.25
Hibiscus gin, sloe infusion, rose water
& The Ivy Champagne

ENGLISH SPRITZ
7.00
Earl Grey gin, lemon &
orange oleo-saccharum,
Cocchi Americano,
Prosecco, soda

PEACH BELLINI
8.50
Peach pulp & Prosecco

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

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

CREAM TEA
7.95

Freshly baked fruited scones,
Dorset clotted cream
and strawberry preserve

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.

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

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

SHRIMP AND AVOCADO
BURGER 15.95

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

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

MARKET SPECIAL MP

Of the day

SIMPLY GRILLED FISH MP

Sourced daily

ROASTED BUTTERNUT SQUASH
WITH GRAINS 12.75

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

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

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

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

RIB-EYE 27.95 12oz/34oz
Dry aged rib-eye (on the bone)

Béarnaise, Green peppercorn,
Red wine & rosemary, Hollandaise

2.75

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

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

DUKKAH SPICED
SWEET POTATO 13.95

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

SIDES

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

3.75
3.95
3.25

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

3.75
4.50
3.50
3.50
3.75

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

3.25
3.95
3.75