

SPARKLING

	<i>125ml</i>
Prosecco, Bisol, Jeio, Veneto, Italy	7.25
The Ivy Collection Champagne, Champagne, France	9.95
Veuve Clicquot Yellow Label, Champagne, France	13.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Veuve Clicquot Rosé, Champagne, France	16.50

THIRST QUENCHERS

The Ivy Royale	10.75
Our signature Kir Royale with Beekeeper 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	
The Ivy VLS	9.25
Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
Aromatic Spritz	8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	
Virgin Spritz	6.95
Seedlip Grove 42, Aecorn Bitter Aperitif & Fever-Tree Italian Blood Orange Soda finished with orange and olives	

GIN & TONIC SELECTION

The Ivy Special G&T	9.50
Beekeeper Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
Pink G&T	9.50
Beekeeper 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&C	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Hemingway G&T	9.75
Beekeeper 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	
Classic Copper G&T	13.25
Belgian Copperhead Gin, served with Fever-Tree Mediterranean Tonic with juniper berries and orange zest. One for the purists.	

All day dining. Every day.

OPEN FOR BREAKFAST

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

<p>ALL DAY MENU</p> <p>Served from 11:30am Monday - Friday From 4pm Saturday - Sunday</p>	<p>SET MENU</p> <p>Served 11:30am - 6:30pm Monday - Friday</p> <p style="text-align: center;">-</p> <p>Two courses - 16.95 Three courses - 21.00</p>
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BRUNCH MENU

Served from 11am
Saturday - Sunday

THE IVY

ROYAL TUNBRIDGE WELLS

ALL DAY MENU

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

Garden pea soup - 6.25 Crushed peas, crispy tuile, coconut cream and edible flowers	Duck liver parfait - 7.75 Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche	Asparagus with truffle hollandaise - 8.25 Warm asparagus spears with baby watercress	Tempura prawns with salt and pepper squid - 8.95 Crunchy fried prawns, wasabi miso sauce, Sriracha
Crab and apple salad - 11.95 Cucumber, watermelon, radish, edamame and coriander	Steak tartare - 9.50 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Laverstoke Park Farm buffalo mozzarella - 8.95 Grapes, mint, parsley and hazelnuts	Crispy duck salad - 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
Jackfruit and peanut bang bang salad - 7.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander	The Ivy Cure smoked salmon - 9.75 Black pepper, lemon, and dark rye bread	Prawn cocktail - 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Yellowfin tuna carpaccio - 9.95 Cucumber, baby basil with an apple, jalapeño and avocado sauce
The Ivy Cure smoked salmon and crab - 12.75 A quenelle of crab and dill cream, lemon, dark rye bread	Seared Atlantic scallops - 12.50 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura		

MAINS

The Ivy shepherd's pie - 13.95 Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash	Grilled chicken salad - 14.75 Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce	Chargrilled halloumi - 13.95 Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh	Fish & chips - 14.95 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
Roast corn-fed chicken breast - 16.95 Truffle mashed potato, asparagus spears, morels and red wine sauce	Keralan sweet potato curry - 14.50 Choy sum, broccoli, coriander and coconut with steamed jasmine rice	Roast fillet of salmon - 16.50 Grilled asparagus, crushed pink peppercorn hollandaise and lemon	Chicken Milanese - 16.95 Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise

STEAKS

Sirloin 8oz/227g - 23.95 21 day Himalayan Salt Wall dry-aged, UK
Fillet of beef 7oz/198g - 29.95 Succulent, prime centre cut, grass-fed
Rib-eye on the bone 12oz/340g - 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak
Minute steak - 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
Steak tartare - 19.75 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips
SAUCES
• Béarnaise • Green peppercorn • Hollandaise - 2.95 each Truffled red wine jus - 3.95

Vegetarian and vegan menu available on request.

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 4.25	Truffle and Parmesan chips 4.75	Creamed spinach, toasted pine nuts and grated Parmesan 3.95
San Marzanino tomato and basil salad with Pedro Ximénez dressing 3.95	Sprouting broccoli, lemon oil and sea salt 4.25	Extra virgin olive oil mashed potato 3.75
Peas, sugar snaps and baby shoots 3.50	Green beans and roasted almonds 3.95	Green leaf salad with mixed herbs 3.25
	Jasmine rice with toasted sesame 3.50	Thick cut chips 3.95
	Truffle mashed potato 4.50	

SANDWICHES

Available until 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 sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	15.95
The Ivy hamburger Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips	14.50

Add West Country Cheddar - 1.95 / Add pancetta - 2.75

AFTERNOON TEA

3pm - 5pm

Cream Tea - 7.95 Freshly baked fruit scones, Dorset clotted cream and strawberry preserve <i>Includes a choice of teas, infusions or coffees</i>
Afternoon Tea - 19.75 <i>Savouries</i> Truffled chicken brioche roll Marinated cucumber and dill finger sandwich on basil bread Smoked salmon on beetroot bread with cream cheese and chives <i>Sweet</i> Warm fruit scones with Dorset clotted cream and strawberry preserve Raspberry Tarte Tropézienne Potted chocolate and caramel Blackberry and Champagne trifle <i>Includes a choice of teas, infusions or coffees</i>
Champagne Afternoon Tea - 28.50 Afternoon tea with a glass of Champagne <i>Includes a choice of teas, infusions or coffees</i>

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online ivycollection.com

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.