

**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

**CRAW 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

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

**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

**HIT 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

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

**AFTERNOON MENU**

**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

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.

**MAINS**

**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

**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

**GRILLED SEA BASS FILLET** 22.95  
Smoked aubergine, tomato pesto  
and a tomato, olive, shallot  
and coriander dressing

**SHRIMP AND AVOCADO  
BURGER** 15.95  
Brioche bun, lettuce, tomato,  
rocoto chilli mayonnaise  
and thick cut chips

**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

**MARKET SPECIAL** MP  
Of the day

**STEAKS**

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

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

**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

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

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