

**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**

◇ **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 6.95  
*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*

PEACH BELLINI  
 8.50  
*Peach pulp & Prosecco*

BUCKS FIZZ 9.50  
*Orange juice & The Ivy*  
*Collection Champagne*

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

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

◇ **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** ◇

THE IVY HAMBURGER 14.25  
*Chargrilled in a potato bun with mayonnaise,*  
*horseradish ketchup and 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 chips*

◇ **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.*

◇ **STARTERS** ◇

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*

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

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

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

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

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

BUFFALO MOZZARELLA 8.95  
*Crispy artichokes, pear and truffle honey*

CRAW 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*

◇ **EGGS** ◇

EGGS BENEDICT  
 AND CHIPS 11.50  
*Pulled honey roast ham on toasted*  
*English muffins, two poached hen's*  
*eggs, hollandaise sauce, watercress*  
*and chips*

AVOCADO AND SPINACH  
 BENEDICT, CHIPS 10.95  
*Avocado, raw baby spinach, two*  
*poached hen's eggs on toasted*  
*English muffins, hollandaise sauce*  
*and sesame, with chips*

HOT BUTTERMILK  
 PANCAKES 8.95  
*Strawberries, raspberries and*  
*blackberries with Greek yoghurt, lemon*  
*balm and warm strawberry sauce*

EGGS ROYALE  
 AND CHIPS 12.25  
*Smoked salmon, two poached hen's*  
*eggs, toasted English muffins,*  
*hollandaise sauce, watercress*  
*and chips*

◇ **MAINS** ◇

FISH & CHIPS 14.50  
*Traditional battered cod served with mashed*  
*peas, 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 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*

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*

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

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

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

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

*Béarnaise, Green peppercorn,*  
*Red wine & rosemary, Hollandaise*  
 2.75

ROASTED BUTTERNUT SQUASH  
 WITH GRAINS 12.75  
*Buckwheat, chickpeas, pumpkin seeds,*  
*sesame and pomegranate with crumbled bean curd,*  
*harissa sauce and coriander dressing*

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

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

◇ **SIDES** ◇

<i>Baked sweet potato, harissa coconut</i> "yoghurt", mint and coriander dressing	3.75	<i>Thick cut chips</i>	3.75	<i>Herbed green salad</i>	3.25
<i>San Marzanino tomato and basil salad</i> with Pedro Ximenez dressing	3.95	<i>Truffle and Parmesan chips</i>	4.50	<i>Creamed spinach, toasted pine nuts</i> and grated Parmesan	3.95
<i>Peas, sugar snaps and baby shoots</i>	3.25	<i>Olive oil mashed potato</i>	3.50	<i>Sprouting broccoli, lemon oil</i> and sea salt	3.75
		<i>Jasmine rice with toasted sesame</i>	3.50		
		<i>Green beans and roasted almonds</i>	3.75		