

SPARKLING

125ml

- Prosecco, Bisol, Jeio, Veneto, Italy 6.00
- The Ivy Collection Champagne, Montoy, Champagne, France 9.75
- Laurent-Perrier, Champagne, France 13.50
- Laurent-Perrier, Cuvee Rosé, Champagne, France 15.95

THIRST QUENCHERS

- Peach Bellini Peach pulp & Prosecco 8.50
- Ivy G&T 8.75
Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water
- Aperol Spritz Over ice with an orange twist 9.50

COCKTAILS

- The Ivy Royale flute 10.25
Our signature Kir Royale with Briottet Rose liqueur, Sipsmith sloe gin & hibiscus, topped with Champagne
- Salted Caramel Espresso Martini coupe 8.00
A classic espresso martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso and sweetened with salted caramel syrup

- English Spritz wine glass 8.00
Our take on a classic Spritz. Kamm & Sons aperitif, Pierre Ferrand dry curacao, fresh pink grapefruit juice, Prosecco & soda

- Whiskey Sour rocks 9.75
Bulleit bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters

- Classic Champagne Cocktail flute 11.50
The Ivy Champagne, Remy Martin VSOP, Grand Marnier & Angostura bitters

COOLERS & JUICES

- Peach & Elderflower iced tea 4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends
- Green juice 4.00
Avocado, mint, celery, spinach, apple, parsley
- Mixed berry smoothie 4.75
Strawberries, raspberries, blueberries, banana, coconut milk & lime
- Beet it Beetroot, apple, lemon & ginger 4.50
- Choice of fresh juices 3.95
- Orange, apple, grapefruit, cranberry
- Strawberries & Cream Soda 5.95
A blend of strawberry, fruits and vanilla with soda
- Homemade Yuzu Lemonade 4.50
Yuzu juice, soda, sugar and an elderflower mist

BREAKFAST UNTIL 11:30AM
(Until 11AM Saturday & Sunday)

BRUNCH FROM 11AM
Saturday & Sunday

SET MENU
11:30AM – 6:30PM
Monday – Friday

Two courses 16.50 Three courses 21.00
Please ask your server for the menu

Our exclusive Private Dining Room: The Archer Room is now available for private hire please ask one of our staff members for more information

ALL DAY MENU

From 11:30AM

Spiced green olives 3.50

Gordal olives with chilli, coriander and lemon

Salted smoked almonds 3.25

Smoked and lightly spiced with Cornish salt

Seasonal soup 5.50

Spring tomato broth with ricotta, courgette, orzo pasta, basil and olive croutons

Asparagus with truffle hollandaise 7.95

Warm asparagus spears with truffle hollandaise and baby watercress

Prawn cocktail 9.75

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

Soft goat's cheese salad 6.50

Shaved apple with golden raisins, hazelnuts, pickled walnuts and Belgian endive

Duck liver parfait 6.95

Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche

Salt-crusted sourdough bread 3.95
With salted butter

STARTERS

Crispy duck salad 7.95

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

Steak tartare 9.25

Hand chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Raw market salad 6.75

Thinly shaved market vegetables with avocado houmous, maple and wholegrain mustard dressing

Atlantic sea scallops 11.95

Pea purée with broad beans, lemon zest, sea cress and crispy shallots

Zucchini fritti 5.75

Crispy courgette fries with lemon, chilli and mint yoghurt

Truffle arancini 5.50

Fried Arborio rice balls with truffle and Parmesan

Tuna carpaccio 9.95

Yellowfin tuna with tomato, watermelon, ponzu dressing, miso mayo and sesame

Oak smoked salmon 9.50

Smoked salmon, black pepper and lemon with rye soda bread

Tempura prawns 9.95

Crunchy fried Nobashi prawns with pickled mouli, cucumber, edamame and a matcha tea sauce

Mozzarella di bufala 8.95

Asparagus and edamame with roasted pine nuts, pesto and baby basil

Smoked salmon and crab 11.50

Oak smoked salmon, crab and dill cream with rye soda bread

FISH & SEAFOOD

Yellowfin tuna

Seared tuna salad with shaved fennel, edamame and cucumber, wasabi mousse and daikon cress 17.95

Fish & chips

Traditional battered cod served with mashed peas, thick cut chips and tartare sauce 14.50

Roast half chicken

(off the bone)
Crispy skin with gremolata, rosemary jus and watercress 14.95

The Ivy hamburger

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

Grilled chicken salad

Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing 13.50

Whole baked sea bass 18.95

Baby plum tomatoes, fennel, Nocellara olives and a caper and shallot dressing

Market special MP

of the day

Salmon and smoked haddock fish cake 13.50

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Simply grilled fish MP

Sourced daily

STEAKS

Steak, egg & chips 14.50

Thinly beaten rump steak, thick cut chips and two fried hen's eggs

Steak tartare 19.50

Hand chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

Sirloin 10oz/280g 23.50

Flavourful mature grass-fed English

Fillet 7oz/200g 29.50

Prime centre cut grass-fed English

Rib-eye 12oz/340g 27.95

Dry aged British rib-eye (on the bone)

SAUCES

Béarnaise

Green peppercorn

Hollandaise

Red wine and rosemary

2.75

Aromatic duck curry 14.95

Fragrant coconut duck curry with lemongrass, chilli, roasted cashews and steamed jasmine rice

Chicken Milanese 15.75

Brioche crumbed chicken breast with marinated tomato, capers and rocket

Slow-roasted lamb shoulder 16.95

Mustard and herb crust with creamed potato, garlic, spring vegetables and a rosemary sauce

The Ivy shepherd's pie 13.75

Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash

Blackened cod fillet

Baked in a banana leaf with baby pak choi, shaved radish, toasted sesame and yuzu mayonnaise 16.95

Roast salmon fillet

Asparagus spears, baby watercress and a herb sauce on the side 15.95

Grilled whole lobster

Garlic and parsley butter with watercress and thick cut chips 34.00

Crab linguine

Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket 15.95

VEGETABLES

Chargrilled halloumi

with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce 13.95

Roasted butternut

squash with grains

Buckwheat, chickpea, pumpkin seeds and pomegranate with crumbled feta, harissa dressing and coriander dressing 12.75

SANDWICHES

11:30AM – 5PM

HLT 9.75

Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise

The Ivy hamburger 14.25

Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips

Add West Country Cheddar 1.50

Smoked salmon and crab open sandwich 11.95

Smoked salmon and crab with crushed avocado, grapefruit and baby watercress

Steak sandwich "French dip" 13.50

Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips

Truffle chicken sandwich and chips 11.95

Warm truffled chicken with mayonnaise, toasted white bloomer, fried hen's egg, chips and green salad

AFTERNOON MENU

3PM – 5PM

CREAM TEA

7.95

Freshly baked fruited scones, Cornish clotted cream and strawberry preserve

Includes a choice of teas, infusions or coffees

AFTERNOON TEA

17.95

SAVOURIES

Truffled chicken brioche roll

Marinated cucumber and dill finger sandwich

Smoked salmon on gluten-free dark rye

with cream cheese and chives

SWEET

Warm fruited scone with Cornish clotted cream and strawberry preserve

Raspberry cheesecake

Chocolate and salted caramel mousse

Crème brûlée doughnut

Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA

25.95

Afternoon tea with a glass of Champagne

Includes a choice of teas, infusions or coffees

Flourless cappuccino cake 7.25

Warm chocolate cake, milk mousse and coffee sauce

Apple tart fine 7.95

Baked apple tart with vanilla ice cream and Calvados flambé

Crème brûlée 6.50

Classic set vanilla custard with a caramelised sugar crust

Chocolate bombe 8.50

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

Mini chocolate truffles 3.50

With a liquid salted caramel centre

A discretionary optional service charge of 12.5% will be added to your bill

Please notify your waiter of any food allergies or intolerances when ordering

Baked sweet potato, harissa 3.75

yoghurt, mint and coriander dressing

San Marzanino tomato and basil salad 3.95

with Pedro Ximenez dressing

Peas, sugar snaps and baby shoots 3.25

Herbed green salad 3.25

SIDES

Thick cut chips 3.50

Truffle and Parmesan chips 4.50

Green peppercorn sauce 2.75

Béarnaise sauce 2.75

Red wine and rosemary sauce 2.75

Hollandaise sauce 2.75

Tenderstem broccoli, lemon oil and sea salt 3.75

Creamed spinach, toasted pine nuts and Gran Moravia 3.95

Olive oil mashed potato 3.50

Green beans and roasted almonds 3.75