

SPARKLING

125ml

- Crede, Prosecco Superiore, Bisol, Veneto, Italy 6.50
- The Ivy Collection Champagne, Montoy, Champagne, France 9.75
- Perrier-Jouët Grand Brut, NV, Champagne, France 13.50
- Perrier-Jouët Blason Rosé, NV, Champagne, France 14.95

THIRST QUENCHERS

- Peach bellini Peach pulp & Prosecco 8.25
- Ivy G&T 8.75
- Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water
- Aperol spritz Over ice with an orange twist 8.25

COCKTAILS

- Ivy Clifton Royale flute 10.25
- Our signature Kir Royale with Sipsmith sloe gin, Briottet Rose liqueur & hibiscus topped with Champagne
- Jane's marmalade flute 9.00
- Chase marmalade vodka with Benedictine herbal liqueur topped with Prosecco
- Poison Avon coupe 9.50
- Jinzu & Beefeater gin shaken with griottine cherries, Kwai Feh lychee liqueur, orgeat & lime
- Caledonia Collins long 9.25
- Our English garden cocktail. Wyborowa vodka, elderflower cordial, cucumber, apple & lime, topped with Aspell cyder
- Lavender lady coupe 8.00
- Beefeater gin shaken with orange blossom, peach pulp, Briottet Creme de Peche & fresh lavender sweetened with agave
- Angel's share long 9.50
- Packed with flavour, this take on a Mojito combines kumquats, ginger, lemongrass & kaffir lime leaves with Havana Especial rum

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 4.50
- Strawberry, raspberry, blueberry, mango, lime
- Power up Wheatgrass, pineapple, papaya, orange 4.95
- Beet it Beetroot, carrot, apple juice 4.00
- Choice of fresh juices 3.95
- Orange, apple, grapefruit, cranberry
- Jax Coco coconut water 4.75
- 100% pure coconut water from the Philippines

BREAKFAST

Until 11:30AM

(Until 11AM Saturday & Sunday)

BRUNCH

From 11AM

Saturday & Sunday

SET MENU

11:30AM - 7PM

Monday - Friday

Two courses 16.50 Three courses 21.00

Please ask your server for the menu

Our exclusive Private Dining Rooms: 'The Eastern' and 'The Western' are 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

Salt-crusted sourdough bread

With salted butter 3.95

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

SANDWICHES

11:30AM - 5PM

HLT 9.75

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

Clifton Brasserie hamburger 14.25

Chargrilled in a potato bun with mayonnaise, Bloody Mary 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

STARTERS

- Seasonal soup 5.50
- Roast ironbark pumpkin, truffled ricotta and crispy sage
- Wild mushrooms on toasted brioche 7.95
- Mixed sautéed mushrooms in a cream sauce with grated truffle and Gran Moravia
- Prawn cocktail 9.75
- Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
- Apple and Stilton salad 6.50
- Soft Stilton cheese with apple, cranberries, Belgian endive and caramelised hazelnuts
- Duck liver parfait 6.95
- Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche
- 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, Manuka honey and wholegrain mustard dressing
- Atlantic sea scallops 11.95
- Truffle risoni, shaved Parmesan, black truffle and sweet potato crisps
- Tuna carpaccio 9.95
- Yellowfin tuna with ponzu dressing, avocado purée, toasted sesame and coriander shoots
- Oak smoked salmon 9.50
- Smoked salmon, black pepper and lemon with rye soda bread
- Tempura prawns 9.95
- Crunchy fried prawns with green papaya, cucumber, edamame and a matcha tea sauce
- Mozzarella di bufala 8.95
- Clementine with sourdough croutons, chilli, pine nuts and pesto
- Smoked salmon and crab 11.50
- Oak smoked salmon, crab and dill cream with rye soda bread

FISH & SEAFOOD

- Yellowfin tuna 17.95
- Seared tuna salad with clementine, edamame, cucumber and mint with a toasted sesame dressing
- Line-caught swordfish 15.50
- Red pepper sauce with Provencal black olives, fregola and chimichurri dressing
- Salmon and smoked haddock fish cake 13.50
- Spinach and herb sauce with a soft poached hen's egg, baby watercress
- Market special MP of the day
- 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 Red wine and rosemary 2.75
- Hollandaise

- Aromatic duck curry 14.75
- Fragrant coconut duck curry with lemongrass, lime, chilli, roasted cashews and steamed jasmine rice
- Slow-roasted lamb shoulder 16.95
- Mustard and herb crust with creamed potato, glazed root vegetables, rosemary sauce
- Chicken Milanese 15.75
- Brioche crumbed chicken Milanese with fried egg and black truffle mayonnaise
- Clifton Brasserie shepherd's pie 13.50
- Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash

SIDES

- Baked sweet potato, yoghurt and kale pesto 3.75
- Thick cut chips 3.50
- Herbed green salad 3.25
- Truffle and Parmesan chips 4.50
- Green beans and roasted almonds 3.75
- Creamed spinach, toasted pine nuts and Gran Moravia 3.95
- Tenderstem broccoli, lemon oil and sea salt 3.75
- Olive oil mashed potato 3.50