THIRST QUENCHERS —— The Ivy Bloody Mary	8.00	 0	Spiced green olives 3.50 Gordal olives with chilli, coriander and lemon		
Wyborowa vodka, homemade spice mix & tomato juic			Zucchini fritti 5.75		
Peach Bellini Peach pulp & Prosecco	8.50		Crispy courgette fries with lemon, chilli and mint yoghurt		
Ivy G&T	8.75		0		
Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water			Roast pumpkin soup Creamed pumpkin with ricotta, pine nuts	5.50	
Aperol Spritz Over ice with an orange twist	9.50		and crispy sage Oak smoked salmon	9.95	
——————————————————————————————————————	_125ml	— 0	Smoked salmon, black pepper and lemon		
Prosecco, Bisol, Jeio, Veneto, Italy	6.50		with dark rye bread		
The Ivy Collection Champagne Champagne, France	9.75		Buffalo mozzarella Crispy artichokes, pear and truffle honey	8.95	
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.75		Marinated yellowfin tuna		
Laurent-Perrier, Cuvée Rosé, Champagne, France			Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander		
COOLERS & JUICES		 0	Eggs Ronadist and shins	11.50	
Peach & Elderflower iced tea Peach, elderflower & lemon with ky 1917 & afternoon tea	4.50 blends		Eggs Benedict and chips 11.5 Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sau		
Green juice	4.00		watercress and thick cut chips		
Avocado, mint, celery, spinach, apple, parsley			Steak sandwich "French dip"	13.95	
Mixed Berry Smoothie Strawberry, raspberry, blueberry, mango, lime	4.50		Roast beef with caramelised onions, horse, mustard mayonnaise, Burgundy sauce dip and thick cut chips		
Power up Wheatgrass, pineapple, papaya, orange	4.95		ana inica cui enips		
Beet it Beetroot, carrot, apple juice	4.00		Warm chicken salad		
Choice of fresh juices Orange, apple, grapefruit, cranberry	3.95		Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes,	o ——	
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	5.95		sesame, pomegranate and a tarragon yoghurt sauce on the side 13.95		
Vanilla Spiced Sour A non-alcoholic sour using Seedlip Spice, lemon juice vanilla syrup & egg white	5.95		The Ivy hamburger Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips		
TEA & COFFEE		— 0	Add West Country Cheddar 1.50		
vy 1917 breakfast blend, Earl Grey, Ivy afternoon tea blend, Ceylon, Darjeeling	3.75		o 14.25 o Steak tartare		
Sencha, Jasmine pearls	4.50		Hand-chopped beef striploin		
Fresh mint, Camomile, Peppermint, Verbena	3.50		with a Tabasco mustard dressing,		
Rosebud, Oolong	5.75		cornichons, shallot, parsley, egg yolk and thick cut chips		
Pot of coffee and cream	3.75		19.50		
Hot chocolate milk / mint / white	4.25		Rib-eye 12oz/340g		
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50		Dry aged rib-eye (on the bone) 27.95		
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.00		SAUCES Green peppercorn		
Salted caramel espresso martini	8.00	 0	Hollandaise Béarnaise Red wine and rosemary 2.75) 	
BREAKFAST <i>Until</i> 11AM		0	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressin		
SET MENU			San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95	

———— THIRST QUENCHERS ——			Gordal olives with chilli	,	
The Ivy Bloody Mary Wyborowa vodka, homemade spice mix & tomato juid	8.00 ce		coriander and lemon Zucchini fritti 5.75		
Peach Bellini Peach pulp & Prosecco	8.50		Crispy courgette fries with le chilli and mint yoghurt		
Ivy G&T	8.75		0		
Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water	01.0		Roast pumpkin soup Creamed pumpkin with ricotta, pine nuts	5.50	
Aperol Spritz Over ice with an orange twist	9.50		and crispy sage Oak smoked salmon	9.95	
	125ml	<u> </u>	Smoked salmon, black pepper and lemon	3.33	
Prosecco, Bisol, Jeio, Veneto, Italy	6.50		with dark rye bread		
The Ivy Collection Champagne Champagne, France	9.75		Buffalo mozzarella Crispy artichokes, pear and truffle honey	8.95	
Laurent-Perrier, La Cuvée Brut, Champagne, France	2 13.75		Marinated yellowfin tuna	9.95	
	15.95		Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander		
COOLERS & JUICES		<u> </u>	O	11.50	
Peach & Elderflower iced tea	4.50		Eggs Benedict and chips Pulled honey roast ham on toasted English	11.50	
Peach, elderflower & lemon with Ivy 1917 & afternoon tea	a blends		muffins, two poached hen's eggs, hollandai		
Green juice	4.00		watercress and thick cut chips		
Avocado, mint, celery, spinach, apple, parsley			Steak sandwich "French dip"	13.95	
Mixed Berry Smoothie Strawberry, raspberry, blueberry, mango, lime	4.50		Roast beef with caramelised onions, horse mustard mayonnaise, Burgundy sauce di		
Power up Wheatgrass, pineapple, papaya, orange	4.95		and thick cut chips		
Beet it Beetroot, carrot, apple juice	4.00		Warm chicken salad		
Choice of fresh juices	3.95		Grilled miso-coated chicken with a		
Orange, apple, grapefruit, cranberry			salad of herbs, barley, apples, grapes,	o	
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	5.95		sesame, pomegranate and a tarragon yoghurt sauce on the side 13.95		
Vanilla Spiced Sour	5.95		The Ivy hamburger		
A non-alcoholic sour using Seedlip Spice, lemon juice vanilla syrup & egg white			Chargrilled in a potato bun with mayonnaise, horseradish		
TEA & COFFEE		<u> </u>	ketchup and thick cut chips Add West Country Cheddar 1.50		
vy 1917 breakfast blend, Earl Grey, Ivy afternoon tea blend, Ceylon, Darjeeling	3.75		0		
Sencha, Jasmine pearls	4.50		Steak tartare Hand-chopped beef striploin		
•			with a Tabasco mustard dressing,		
Fresh mint, Camomile, Peppermint, Verbena			cornichons, shallot, parsley, egg yolk		
Rosebud, Oolong	5.75		and thick cut chips 19.50		
Pot of coffee and cream	3.75		0 ———— 0		
Hot chocolate milk / mint / white	4.25		Rib-eye 12oz/340g Dry aged rib-eye (on the bone)		
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50		27.95		
Vanilla shakerato	4.00		SAUCES Green peppercorn		
Espresso shaken with ice, served in a martini glass			Hollandaise Béarnaise		
Salted caramel espresso martini	8.00	- 0	Red wine and rosemary 2.75	I ○	
BREAKFAST		- 0	Baked sweet potato, harissa coconut		
Until 11AM ○ ○ ○ ○ ○ ○			"yoghurt", mint and coriander dressi San Marzanino tomato and basil salad		
SET MENU			with Pedro Ximenez dressing		
н:30АМ — 7РМ Monday — Friday			Peas, sugar snaps and baby shoots	3.25	
1.10may 1 may					

Please ask your server for the menu

Two courses 16.50 Three courses 21.00

THIRST QUENCHERS		Spiced green olives 3.50 Gordal olives with chilli,
The Ivy Bloody Mary Wyborowa vodka, homemade spice mix & tomato juic	8.00	coriander and lemon Zucchini fritti 5.75
Peach Bellini Peach pulp & Prosecco	8.50	Crispy courgette fries with lemon, chilli and mint yoghurt
Ivy G&T Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic water	8.75	Roast pumpkin soup 5.50 Creamed pumpkin with ricotta, pine nuts
Aperol Spritz Over ice with an orange twist	9.50	and crispy sage Oak smoked salmon 9.95
SPARKLING —	-125ml_	Smaked admon black popper and lamon
Prosecco, Bisol, Jeio, Veneto, Italy	6.50	Buffalo mozzarella 8.95
The Ivy Collection Champagne Champagne, France	9.75	Crispy artichokes, pear and truffle honey
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.75	Marinated yellowfin tuna 9.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95	Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander
COOLERS & JUICES		Eggs Benedict and chips 11.50
Peach & Elderflower iced tea	4.50	Pulled honey roast ham on toasted English
Peach, elderflower & lemon with Ivy 1917 & afternoon tea	blends	muffins, two poached hen's eggs, hollandaise sauce,
Green juice	4.00	watercress and thick cut chips
Avocado, mint, celery, spinach, apple, parsley		Steak sandwich "French dip" 13.95
Mixed Berry Smoothie Strawberry, raspberry, blueberry, mango, lime	4.50	Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip
Power up Wheatgrass, pineapple, papaya, orange	4.95	and thick cut chips
Beet it Beetroot, carrot, apple juice	4.00	Warm chicken salad
Choice of fresh juices Orange, apple, grapefruit, cranberry	3.95	Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes,
Strawberry & Vanilla Soda	5.95	sesame, pomegranate and a tarragon
A blend of strawberry, fruits & vanilla with Fever-Tree soda water		yoghurt sauce on the side 13.95
Vanilla Spiced Sour	5.95	The Ivy hamburger
A non-alcoholic sour using Seedlip Spice, lemon juice vanilla syrup & egg white	,	Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
TEA & COFFEE ——		→ Add West Country Cheddar 1.50
vy 1917 breakfast blend, Earl Grey,	3.75	o <u>14.25</u>
Ivy afternoon tea blend, Ceylon, Darjeeling		Steak tartare
Sencha, Jasmine pearls	4.50	Hand-chopped beef striploin
Fresh mint, Camomile, Peppermint, Verbena	3.50	with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk
Rosebud, Oolong	5.75	and thick cut chips
Pot of coffee and cream	3.75	19.50
Hot chocolate milk / mint / white	4.25	Rib-eye 12oz/340g
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50	Dry aged rib-eye (on the bone) 27.95
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.00	SAUCES Green peppercorn
	0.00	Hollandaise Béarnaise
Salted caramel espresso martini	8.00	Red wine and rosemary

THEIVY

11.50

From IIAM

with pear and ginger compote, toasted brioche

BRUNCH

Fried Arborio rice balls with truffle cheese

Hickory smoked and lightly spiced Truffle arancini 5.50

7.50

11.75

6.50

9.75

12.25

9.75

Salt-crusted sourdough bread 3.95 With salted butter

Smoked salmon and crab

Endive and Stilton salad

Oak smoked salmon, crab and dill cream

Shaved apple, cranberries and caramelised

Salted smoked almonds 3.25

STARTERS **Duck liver parfait** Truffled orzo pasta Caramelised hazelnuts, truffle, tamarind glaze Baked truffle pasta with sautéed

girolle mushrooms

with dark rye bread

hazelnuts

Crispy duck salad 8.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

Steak tartare Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Warm truffled chicken with mayonnaise,

Avocado, raw baby spinach, two poached

sauce and sesame, with thick cut chips

Hot buttermilk pancakes

Avocado and spinach Benedict, chips 10.95

hen's eggs on toasted English muffins, hollandaise

Strawberries, raspberries and blackberries with Greek

yoghurt, lemon balm and warm strawberry sauce

- CLASSICS

The Ivy shepherd's pie

Slow-braised lamb shoulder with beef

and Wookey Hole Cheddar potato mash

13.95

Steak, egg & chips

Thinly beaten rump steak, thick cut chips

and two fried hen's eggs

14.95

Chicken Milanese

Brioche-crumbed chicken breast with a fried egg,

Parmesan and truffle cream sauce

15.95

Chicken bourguignon

Flat-iron chicken with crispy skin, creamed potato,

chestnut mushrooms and bacon lardons

16.50

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft

poached hen's egg and baby watercress

13.50

Simply grilled fish MP

Sourced daily

fried hen's egg, chips and green salad

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

8.95

Truffle chicken sandwich and chips 11.95 Eggs Royale and chips Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce,

> watercress and thick cut chips **HLT** open sandwich Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise

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

Crab linguine Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket 16.95

Grilled tuna loin Salad of artichoke, tomato, green beans, Provençal olives and basil sauce 17.95

Roast salmon fillet Sprouting broccoli, smoked almonds and a herb sauce on the side 15.95

Dukka spiced sweet potato Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce 13.95

3.25

SIDES Thick cut chips 3.75 Herbed green salad **Truffle and Parmesan chips** Creamed spinach, toasted pine nuts 3.95 4.50 and grated Parmesan Olive oil mashed potato 3.50 Jasmine rice with toasted sesame

Sprouting broccoli, lemon oil 3.75 3.50 and sea salt Green beans and roasted almonds 3.75

Please always inform your server of any alleraies 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.

DESSERTS

Crème brûlée Classic set vanilla custard with a caramelised sugar crus	6.50
Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé	8.2
Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.50
Cherry ice cream sundae Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce	7.9
Rum baba Plantation rum soaked sponge with Chantilly cream and raspberries	8.2
Cappuccino cake Warm chocolate cake, milk mousse and coffee sauce	7.2
Ice creams and sorbets Selection of dairy ice creams and fruit sorbets	5.2
Frozen berries Mixed berries with yoghurt sorbet, warm white chocolate sauce	6.9
Selection of three cheeses Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers	9.9
Mini chocolate truffles With a liquid salted caramel centre	3.50

AFTERNOON MENU

3PM - 5PM

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

Includes a choice of teas, infusions or coffees

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.