

AUTUMN MENU

*Available all day Monday – Friday
and from 6.00pm on Saturday – Sunday*

The following menu is available **for parties of up to 16** maximum.
Guests are welcome to order their dishes on the day of their event.

SMALL DISHES

Spiced green olives	3.50	Salted smoked almonds	3.25
Gordal olives with chilli, coriander and lemon		Hickory smoked and lightly spiced	
Salt crusted sourdough bread	4.25	Truffle arancini	5.95
With salted butter		Fried Arborio rice balls with truffle cheese	

STARTERS

White onion soup	5.75	Crispy duck salad	8.75
Onion Lyonnaise, truffle mascarpone and toasted brioche		Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	
Duck liver parfait	7.50	Oak smoked salmon	9.75
Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche		With black pepper, lemon and dark rye bread	
Marinated yellowfin tuna	9.95	Seared Atlantic scallops	12.50
Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander		Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb	
Laverstoke Park Farm buffalo mozzarella	8.95	Smoked salmon and crab	12.75
Crispy artichokes, pear and truffle honey		Oak smoked salmon, crab and dill cream with dark rye bread	
Roast pumpkin tortellini	9.50		
Ironbark pumpkin puree, grated black truffle, Amaretti crumb, sage and a light cheese sauce			



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

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

MAINS

Iberico pork	16.95	Jackfruit and peanut bang bang salad	13.50
Roasted pork cutlet with cep butter, creamed potato, baked apple and Calvados cream sauce		Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander	
Chicken Milanese	16.95	Blackened cod fillet	17.50
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce		Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	
The Ivy shepherd's pie	13.75	The Ivy vegetarian shepherd's pie	13.95
Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash		Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce	
Roast fillet of salmon	15.95	Salmon and smoked haddock fish cake	13.95
Sprouting broccoli, Champagne and caper cream sauce		Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	
The Ivy hamburger	14.50	Roast chicken	16.50
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips		Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket	
<i>Add West Country Cheddar 1.95</i>			

STEAKS

Fillet steak 7oz/198g	29.95	Rib-eye on the bone 12oz/340g	31.95
Succulent, prime centre cut, grass-fed		21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	
Steak tartare	19.75	Lemon sole on the bone	23.95
Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips		Beurre noisette with lemon, caper and parsley	

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle

2.95 each

SIDES

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

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DESSERTS

Crème brûlée	6.95
Classic set vanilla bean custard with caramelised sugar crust	
Apple tart fine	8.25
Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	
Malted banana ice cream	7.50
Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	
Chocolate bombe	8.95
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	
Rum Baba	8.25
Plantation rum soaked sponge with Chantilly cream and raspberries	
Frozen berries	6.95
Mixed berries with yoghurt sorbet, warm white chocolate sauce	
Selection of three cheeses	9.95
Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers	
Mini chocolate truffles	3.50
With a liquid salted caramel centre	
Selection of teas and filter coffee	3.75



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BRUNCH MENU

*Available on Saturday and Sunday
from 11am until 5pm*

The following menu is available **for parties of up to 16** maximum.
Guests are welcome to order their dishes on the day of their event.

SMALL DISHES

Spiced green olives	3.50	Salted smoked almonds	3.25
Gordal olives with chilli, coriander and lemon		Hickory smoked and lightly spiced	
Salt crusted sourdough bread	4.25	Truffle arancini	5.95
With salted butter		Fried Arborio rice balls with truffle cheese	

STARTERS

White onion soup	5.75	Crispy duck salad	8.75
Onion Lyonnaise, truffle mascarpone and toasted briochee		Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	
Duck liver parfait	7.50	Oak smoked salmon	9.75
Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche		With black pepper, lemon and dark rye bread	
Marinated yellowfin tuna	9.95	Seared Atlantic scallops	12.50
Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander		Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb	
Laverstoke Park Farm buffalo mozzarella	8.95	Oak smoked salmon and crab	12.75
Crispy artichokes, pear and truffle honey		With dill cream and dark rye bread	
Roast pumpkin tortellini	9.50		
Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce			



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MAINS

Avocado and spincach Benedict, chips	10.95	Jackfruit and peanut bang bang salad	13.50
Sliced avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame, with thick cut chips		Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander	
Iberico pork	16.95	Blackened cod fillet	17.50
Roasted pork cutlet with cep butter, creamed potato, baked apple and Calvados cream sauce		Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	
Chicken Milanese	16.95	The Ivy vegetarian shepherd's pie	13.95
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce		Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce	
The Ivy shepherd's pie	13.75	Salmon and smoked haddock fish cake	13.95
Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash		Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	
Roast fillet of salmon	15.95	Roast chicken	16.50
Sprouting broccoli, Champagne and caper cream sauce		Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket	
The Ivy hamburger	14.50		
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips			
<i>Add West Country Cheddar 1.95</i>			

STEAKS

Fillet steak 7oz/198g	29.95	Rib-eye on the bone 12oz/340g	31.95
Succulent, prime centre cut, grass-fed		21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	
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Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips		Beurre noisette with lemon, caper and parsley	

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle – 2.95 each

SIDES

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Peas, sugar snaps and baby shoots	3.25	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
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Jasmine rice with toasted sesame	3.50		

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Rum Baba	8.25
Plantation rum soaked sponge with Chantilly cream and raspberries	
Frozen berries	6.95
Mixed berries with yoghurt sorbet, warm white chocolate sauce	
Selection of three cheeses	9.95
Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers	
Mini chocolate truffles	3.50
With a liquid salted caramel centre	
Selection of teas and filter coffee	3.75



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NIBBLES AND CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party.

Please choose from the options below.



Truffle arancini

Fried Arborio rice balls with truffle cheese

£5.95

Salted smoked almonds

Smoked and lightly spiced with Cornish salt

£3.25

Spiced green olives

Gordal olives with chilli, coriander and lemon

£3.50

SAVOURY CANAPÉS

£2.50 per bite

Truffle arancini

Lobster cocktail cornet with caviar

Crunchy prawn tempura with matcha green tea sauce

**Mini smoked haddock and salmon fishcake
with horseradish mayonnaise**

Grilled sirloin skewers with truffle mayonnaise

Duck liver parfait, hazelnut crumble on toasted brioche

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

Mini roast beef Yorkshire pudding with shaved horseradish

Ponzu marinated tuna tartare, avocado and sesame

White onion soup

Spiced green cucumber gazpacho shot with mint

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut “cheese” and hazelnuts

SWEET CANAPÉS

£2.50 per bite

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnuts

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BREAKFAST

Monday - Sunday Until 11am

The following menu is available **for parties of up to 16** maximum.
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PASTRIES & TOAST

Breakfast pastries	4.75	Butter croissant	3.75
Mini pastries with butter and preserves		With preserves	
Toast and preserves	3.25	Smoked salmon crumpet	9.25
Choice of white, granary or gluten free		Toasted crumpet topped with cream cheese, smoked salmon and herbs	
Toasted crumpet	3.25		
Served with Marmite, mustard and parsley butter			

THE IVY FULL ENGLISH BREAKFAST

Smoked streaky bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans

Served with a choice of white, granary or gluten-free toast

13.75

THE IVY VEGETARIAN BREAKFAST

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato hash, flat mushrooms, roast plum tomatoes, watercress and baked beans

Served with a choice of white, granary or gluten-free toast

12.75

EGGS

Eggs Benedict	8.50	Scrambled eggs and smoked salmon	9.95
Pulled honey roast ham on toasted muffins, two poached hen's eggs with hollandaise sauce and watercress		Scrambled hen's eggs, oak smoked salmon	
Eggs Royale	9.50	Avocado Benedict	7.95
Smoked salmon, two poached hen's eggs, toasted muffins with hollandaise sauce and watercress		Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame	
Hot buttermilk pancakes	8.95	Poached eggs with avocado and quinoa	8.75
Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce		Warm avocado with sesame sauce, pomegranate and rocket	

LIGHT & HEALTHY

Poached eggs and crushed avocado	8.75	Dairy-free coconut "yoghurt"	5.95
Gluten-free dark caraway toast, pomegranate, sesame and toasted seeds		With berries, crushed pistachio, chia seeds, basil and maple syrup	
Oak smoked salmon	9.95	Organic granola	5.75
With black pepper, lemon and dark rye bread		Gluten-free granola with coconut "yoghurt" and raspberries	

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BREAKFAST

JUICE

Choice of fresh juices	3.95	Beet It	4.00
Orange, apple, grapefruit, cranberry		Beetroot, carrot, apple juice	
Green Juice	4.75	Mixed Berry Smoothie	4.75
Avocado, mint, spinach, apple, parsley		Strawberry, raspberry, blueberry, banana, coconut milk and lime	

TEA

The Ivy 1917 breakfast blend	Intense and rich	3.75
The Ivy afternoon tea blend	Mellow, elegant, refreshing	3.75
Ceylon, Earl Grey, Darjeeling		3.95
Sencha, Jasmine pearls		4.50
Fresh mint, Camomile, Peppermint, Verbena		3.50
Rosebud, Oolong		5.75

COFFEE

Pot of coffee and cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.95
Hot chocolate	4.25
Milk / mint / white	
Vanilla shakerato	4.00
Espresso shaken with ice, served in a martini glass	



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Truffle arancini

Fried Arborio rice balls
with truffle cheese

£5.95

Salted smoked almonds

Smoked and lightly spiced
with Cornish salt

£3.25

Spiced green olives

Gordal olives with chilli,
coriander and lemon

£3.50

AFTERNOON MENU

*Available Monday - Sunday
from 3pm - 5pm*

Afternoon Tea – £18.95*Savouries*

Truffled chicken brioche roll
Marinated cucumber and dill finger
sandwich on basil bread
Smoked salmon on beetroot bread
with cream cheese and chives

Sweet

Warm fruited scones with Dorset clotted cream and strawberry preserve
Raspberry Tarte Tropézienne
Potted chocolate and caramel
Blackberry and Champagne trifle

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

Mini chocolate truffles – £3.50

With a liquid salted caramel centre

Selection of three cheeses – £9.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy
with pear chutney, olive croutons, rye crackers



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FACILITIES

Capacity

The Western Room - accommodates a maximum 16 guests on one table and 32 standing

The Eastern Room - accommodates a maximum 12 guests on one table and 24 standing

Access, Service & Departure Times

Breakfast (Monday to Saturday)

access: 8.00 am | service: 8.30 am | guests' departure: 10.30 am

Breakfast (Sunday)

access: 8.30 am | service: 9.00 am | guests' departure: 10.30 am

Lunch (Monday to Sunday)

access: 11.30 am | service: 12.00 pm | guests' departure: 5.00 pm

Dinner (Monday to Saturday)

access: 6.00 pm | service: 6.30 pm | guests' departure: 11.00 pm

Dinner (Sunday)

access: 6.00 pm | service: 6.30 pm | guests' departure: 10.30 pm

Service charge: 12.5%

Seasonal flowers are provided

Additional flowers can be arranged via our florist

Tea lights are supplied

An iPod docking station is available for your own use or background music can be provided

We do not have the facilities for DJs or dancing

Corkage is not permitted

CONTACT US

0117 2034 555 | privatedining@theivycliftonbrasserie.com

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