

SPARKLING

	<i>125ML</i>
THE IVY COLLECTION CHAMPAGNE, Champagne, France	13.25
NYETIMBER CLASSIC CUVÉE, West Sussex, England	14.50
VEUVE CLICQUOT YELLOW LABEL, Champagne, France	15.00
VEUVE CLICQUOT ROSÉ, Champagne, France	16.75

THIRST QUENCHERS

THE IVY ROYALE	13.25
Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	

FRENCH GARDEN 75	13.50
Hendrick's Gin, St. Germain Elderflower Liqueur, sugar, lime, cucumber and The Ivy Collection Champagne	

APEROL SPRITZ	10.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	

PALOMA SPRITZ	11.00
Patrón Reposado Tequila topped with Fever-Tree Pink Grapefruit Soda & Prosecco	

SPARKLING PEARTINI	13.25
Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon and The Ivy Collection Champagne	

PASSIONATE SPRITZ	11.75
A light and fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	

CBD SPRITZ	11.00
Aperol with Trip CBD Infused Peach and Ginger Soda and Prosecco	

GIN & TONIC SELECTION

THE IVY SPECIAL G&T	11.75
Beekeeper Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	

PINK G&T	11.25
Beekeeper Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	

BLOOD ORANGE G&T	11.75
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	

RHUBARB & RASPBERRY G&G	12.25
Whitley Neill Rhubarb & Ginger Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	

HEMINGWAY G&T	11.50
Flavours inspired by a classic Hemingway Daiquiri cocktail using Whitley Neill Connoisseur's Cut Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	

BLACK FOREST G&T	13.50
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest and finished with Fever-Tree Mediterranean Tonic	

APPLE BLOSSOM G&T	11.50
Served with Ramsbury Single Estate Gin from the heart of Wiltshire, 30/40 Double Jus Apple Cider Liqueur and Fever-Tree Naturally Light Tonic Water and finished with apple and lime	

ELDERFLOWER G&T	12.25
Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime and fresh basil	



Scan for allergy & nutritional information

ALL DAY MENU

SPICED GREEN OLIVES 3.95
Gordal olives with chilli, coriander and lemon

TRUFFLE ARANCINI 6.95
Fried Arborio rice balls with truffle cheese

SALT-CRUSTED SOURDOUGH BREAD 5.50
With salted butter

HONEY-GLAZED ALMONDS 3.75
Rosemary and sea salt

ZUCCHINI FRITTI 6.95
Crispy courgette fries with lemon, chilli and mint yoghurt

STARTERS

WHITE ONION AND TRUFFLE SOUP 8.95
Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

THE IVY CURE SMOKED SALMON 13.95
Black pepper, lemon and dark rye bread

TRUFFLED WILD MUSHROOMS 10.95
Potato rösti, creamed mushroom, fried quail's egg and grated truffle

DUCK LIVER PARFAIT 8.95
Caramelised hazelnuts, truffle, plum chutney and toasted brioche

TWICE-BAKED CHEESE SOUFFLÉ 10.50
Gratinated Monterey Jack and mozzarella with grated black truffle and cream sauce

SALT AND PEPPER SQUID 10.95
Wasabi and miso mayonnaise, Sriracha, coriander and lime

CRISPY DUCK SALAD 10.50
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

STEAK TARTARE 13.95
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

TEMPURA PRAWNS 12.95
Yuzu-pickled cucumber with wakame seaweed, sesame seeds and kimchi sauce

PAN-FRIED SCALLOPS 14.95
Creamed polenta with pesto, confit red peppers and picked herbs

BUFFALO MOZZARELLA 9.95
Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

PRAWN COCKTAIL 14.50
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

MAINS

AROMATIC DUCK CURRY 20.95
Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice

ROAST SALMON FILLET 18.95
Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce

BLACKENED COD FILLET 19.95
Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

WILD MUSHROOM AND TRUFFLE LINGUINE 17.95
Creamed wild mushrooms with grated cheese, rocket and truffle

LOBSTER LINGUINE 34.95
Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion

THE IVY CLASSICS

CHICKEN MILANESE 19.75
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

FISH & CHIPS 17.50
Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce

THE IVY SHEPHERD'S PIE 16.95
Slow-braised lamb and beef, red wine sauce, Cheddar potato mash

STEAK TARTARE 23.95
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

SALMON AND SMOKED HADDOCK FISH CAKE 15.95
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

ROASTS & GRILL

THE IVY HAMBURGER AND CHIPS 16.50
Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and thick cut chips

Add West Country Cheddar - 2.50
Add pancetta - 2.95

CHARGRILLED HALLOUMI 16.25
Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress

FILLET OF BEEF 7oz/198g 35.95
Prime centre cut, grass-fed steak with Himalayan salt

RIB-EYE ON THE BONE 12oz/340g 34.95
21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak

SIRLOIN STEAK 8oz/227g 28.50
21 day Himalayan Salt Wall dry-aged

SAUCES 3.95 EACH

Béarnaise | Hollandaise | Red Wine Sauce
Peppercorn Sauce | Wild Mushroom Sauce

GRILLED VEAL SIRLOIN 24.95
Spinach creamed potato, sun-dried red peppers, capers and sage with mustard red wine sauce

PAN-FRIED SEA BASS FILLET 27.95
Fennel, apple and green bean salad with a Prosecco and chive velouté

FLAT-IRON CHICKEN 18.95
Creamed polenta, rocket, pine nuts, Parmesan and lemon with a red wine sauce

FISH OF THE DAY

San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing	4.25
Truffle and Parmesan chips	5.95
Baby gem lettuce, herb dressing, cheese and pine nuts	5.50
Green beans and roasted almonds	4.75

SIDES

Jasmine rice with toasted coconut and coriander	3.95
Thick cut chips	5.25
Peas, mangetout and baby shoots	4.25
Extra virgin olive oil mashed potato	4.50

DAILY MARKET SPECIALS

Creamed polenta with pesto, Parmesan and pine nuts	4.75
Sprouting broccoli, lemon oil and sea salt	5.25
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.95

Vegetarian and vegan menu available on request.

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 13.5% will be added to your bill.

SANDWICHES

11.30am - 4pm

PRAWN AND AVOCADO OPEN SANDWICH 17.50
Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce

ROAST BEEF SANDWICH 17.95
Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips

VEGETABLE AND MUSHROOM BURGER 16.95
Lettuce, tomato, red onion, vegan "cheese", chips, pickles and sauce

CREAM TEA - 9.50

11.30am - 4pm

Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

CHAMPAGNE CREAM TEA - 18.50

Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a glass of Champagne and choice of teas, infusions or coffees

DESSERTS

FROZEN BERRIES 8.25
Mixed berries with yoghurt sorbet and warm white chocolate sauce

CHOCOLATE BOMBE 9.95
Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce

APPLE TART FINE 10.75
Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)

SET MENU

Available Monday - Friday

Please ask your server or visit our website for more details

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online

IVYCOLLECTION.COM