

## 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

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

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

<b>APEROL SPRITZ</b>	10.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	

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

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

<b>THE IVY VEGAN BLOODY MARY</b>	10.95
The Ivy vegan spice mix, tomato juice and Tito's Handmade Vodka	

## GIN & TONIC SELECTION

<b>THE IVY SPECIAL G&amp;T</b>	11.75
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	

<b>PINK G&amp;T</b>	11.25
Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	

<b>BLOOD ORANGE G&amp;T</b>	11.75
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	

<b>RHUBARB &amp; RASPBERRY G&amp;G</b>	12.25
Whitley Neill Rhubarb & Ginger Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	

<b>HEMINGWAY G&amp;T</b>	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	

<b>BLACK FOREST G&amp;T</b>	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	

<b>APPLE BLOSSOM G&amp;T</b>	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	

<b>ELDERFLOWER G&amp;T</b>	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

## BRUNCH 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

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

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

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

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

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

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

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

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

### MAINS

**EGGS BENEDICT AND CHIPS** 15.75  
Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips

**EGGS ROYALE AND CHIPS** 16.95  
The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips

**HOT BUTTERMILK PANCAKES WITH BACON** 12.50  
Blueberries, lemon balm and maple syrup

**HOT BUTTERMILK PANCAKES** 10.95  
Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce

**AVOCADO BENEDICT AND CHIPS** 14.95  
Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips

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

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

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

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

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

### 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

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

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

### 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

**FILLET OF BEEF** 7oz/198g 35.95

Prime centre cut, grass-fed steak with Himalayan salt

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

**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

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

**SAUCES 3.95 EACH**  
Béarnaise | Hollandaise | Red Wine Sauce  
Peppercorn Sauce | Wild Mushroom Sauce

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

### SIDES

San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing 4.25  
Truffle and Parmesan chips 5.95  
Sprouting broccoli, lemon oil and sea salt 5.25  
Green beans and roasted almonds 4.75

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

Creamed polenta with pesto, Parmesan and pine nuts 4.75  
Baby gem lettuce, herb dressing, cheese and pine nuts 5.50  
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)

## 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](http://IVYCOLLECTION.COM)