GIFT VOUCHERS

Visit **gifts.ivycollection.com** to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

APERITIF

	125ml
Wild Idol, Naturally Alcohol Free Sparkling White *Rheinhessen, Germany*	10.50
The Ivy Guest Champagne, *Champagne, France*	15.00
Veuve Clicquot Yellow Label, *Champagne, France*	17.00
Nyetimber Classic Cuvee, *West Sussex, England*	17.50
Veuve Clicquot Rosé, *Champagne, France*	18.25

Aperol Spritz 12.50
Aperol, orange, Fever-Tree Soda, Prosecco

Watermelon & Strawberry Bellini 12.00
Prosecco, watermelon & strawberry purée

Pomelle Spritz 15.00
Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, pink grapefruit slice

Chase Pink Pomelo G&T 14.50
Fever-Tree Indian Tonic, grapefruit

SUNDAY ROAST

Available Sunday 11am to 4pm

BREAKFAST SPECIAL MENU 18.25

Monday – Friday until 11.30am
Saturday – Sunday until 11am

AFTERNOON TEA

Available 3-5pm

PRIVATE DINING

When it comes to creating special occasions, we go above and beyond. **Scan the QR code to find out more.**

THE IVY
BOURNEMOUTH BRASSERIE

ALL DAY MENU

Spiced Gordal Olives
With chilli, coriander and lemon
4.75

Truffle Arancini Rice Balls
7.25

Salt-crusted Sourdough Bread
5.95

Rosemary Glazed Almonds
4.25

Zucchini Fritti
With lemon, chilli and mint yoghurt
6.95

STARTERS

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce
11.50

Roasted Scallops
Crispy potato rösti, pea purée, Parmesan sauce and grated truffle
15.95

Buffalo Mozzarella with Lovage Pesto
Asparagus spears, broad beans, pine nuts and basil
11.25

Duck Liver Parfait
Caramelised hazelnuts, apricot and apple chutney with toasted brioche
10.95

Heirloom Tomato and Watermelon Salad
Plant-based cream cheese, pistachios, olives with a tomato and sherry dressing
10.95

Steak Tartare with Toast
Hand-cut sirloin steak served with shallots, cornichons, capers, parsley, mustard and egg yolk
14.25

Salt and Pepper Squid
Miso wasabi mayonnaise, sriracha, coriander and lime
12.25

Roasted Tomato Soup
Red pepper, crumbled Greek-style "cheese", pine nuts and coriander
9.75

The Ivy 1917 Cure Smoked Salmon
Black pepper, lemon and dark rye bread
15.75

Crab and Avocado Tian
Dressed crab with avocado, sliced radish, tomato, coriander and spinach crispbread
13.50

MAINS

Chicken Milanese with Truffle Sauce
Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche
21.95

Traditional Fish and Chips
The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce
19.95

The Ivy Classic Shepherd's Pie
Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce
19.75

Scottish Smoked Haddock and Salmon Fishcake
Poached free-range hen's egg with a crushed pea and herb sauce
18.25

GRILL

The Ivy Burger
Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips
19.75

Add West Country Cheddar 2.95
Add dry-cured bacon 2.95

The Ivy Steak and Chips 18.95
With a choice of peppercorn sauce or garlic butter

Sirloin Steak 8oz/227g
Hand-selected 21 day aged premium beef 29.95

Fillet of Beef 7oz/198g
Succulent, prime centre cut, grass-fed 36.75

Rib-eye on the Bone 12oz/340g
21 day Himalayan salt wall dry-aged, grass-fed
38.95

Selection of House Sauces
Béarnaise | Hollandaise
Red Wine | Peppercorn
4.25 Each

Monkfish and Prawn Keralan Curry
Sweet potato, red fish, chilli, spinach and aromatic rice
25.50

Gochujang Glazed Aubergine Salad
With sesame, pickled radish, wonton, sticky rice, jalapeño and avocado dressing
18.95

Blackened Cod Fillet
Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce
24.75

Crab and Queen Scallop Nero Linguine
Squid ink pasta with tomato, basil, parsley and chilli
26.95

Korean Glazed Grilled Chicken Salad
With sesame, avocado, yuzu-pickled mooli, sticky rice, miso and ponzu dressing
18.95

Keralan Plant-based Curry
Sweet potato with spinach, broccoli, tomato, coconut, coriander and aromatic rice
21.50

Pan-roasted Fillet of Salmon
Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress
26.50

Steak Tartare with Chips
Hand-cut sirloin steak served with shallots, cornichons, capers, parsley, mustard and egg yolk
29.75

Mediterranean Sea Bass Fillet
Smoked aubergine, toasted almonds, olive, tomato and sherry dressing
25.25

SIDES

Creamed Spinach 6.25
with pangrattato, toasted pine nuts and grated Parmesan

Mashed Potato 4.95
with extra virgin olive oil

Baby Gem Lettuce 5.95
with herb dressing, cheese and pine nuts

Tenderstem Broccoli 6.75
with lemon oil and sea salt

Garden Peas 5.50
with broad beans and baby shoots

Aromatic Rice 4.95
with toasted coconut and coriander

Truffle and Parmesan Chips 6.95

Buttered Green Beans 5.50
with roasted almonds

Heritage Tomatoes 6.50
with sherry vinegar dressing

Thick Cut Chips 6.25

MONTHLY SPECIALS

Linguine with Courgette Ribbons
Crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce
16.95
Gavi, Michele Chiarlo, Piemonte, Italy £16.00 175ml glass

Ras el Hanout Spiced Duck and Sweet Potato Tagine
Toasted almonds, olives, aubergine and harissa couscous
24.95
The Ivy Rosé de Provence, Côtes de Provence, France £13.50 175ml glass

Chimichurri-glazed Tuna and Tomato Salsa
Crushed avocado, coriander and olives
25.50
Sauvignon Blanc, St Clair Origin, Marlborough, New Zealand £14.50 175ml glass

1917 HERITAGE MENU

2 COURSES FOR 20.95

Monday - Thursday 11:30am - Close
Friday 11:30am - 6:30pm

Excluding bank holidays.
Please ask your server for more details.

Introducing
THE IVY
Premier Rewards App

Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.

Scan for allergy & nutritional information

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 allergen / ingredient information is available via the QR code. A discretionary optional service charge of 12.5% will be added to your bill.