

BREAKFAST

Until 11:30AM
Until 11AM
Saturday & Sunday

BRUNCH

From 11AM
Saturday & Sunday

Salt-crusted
sourdough bread
With salted butter
3.95

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.50

BRUNCH

From 11AM

Zucchini fritti
Crispy courgette fries with
lemon, chilli and mint yoghurt
5.75

Salted smoked almonds
Hickory smoked and
lightly spiced
3.25

Spiced green olives
Gordal olives with chilli,
coriander and lemon
3.50

SET MENU

11:30AM – 6:30PM
Monday - Friday

Two courses 16.50
Three courses 21.00

ROAST PUMPKIN SOUP 5.50

Creamed pumpkin with ricotta,
pine nuts and crispy sage

TRUFFLED ORZO PASTA 7.50

Baked truffle pasta with sautéed
girolle mushrooms

MARINATED YELLOWFIN TUNA 9.95

Citrus ponzu dressing and wasabi mayonnaise
with chilli and coriander

OAK SMOKED SALMON 9.95

Smoked salmon, black pepper and
lemon with dark rye bread

EGGS BENEDICT
AND CHIPS 11.50

Pulled honey roast ham on toasted
English muffins, two poached hen's
eggs, hollandaise sauce, watercress
and chips

AVOCADO AND SPINACH
BENEDICT, CHIPS 10.95

Avocado, raw baby spinach, two
poached hen's eggs on toasted
English muffins, hollandaise sauce
and sesame, with chips

HOT BUTTERMILK
PANCAKES 8.95

Strawberries, raspberries and
blackberries with Greek yoghurt, lemon
balm and warm strawberry sauce

EGGS ROYALE
AND CHIPS 12.25

Smoked salmon, two poached hen's
eggs, toasted English muffins,
hollandaise sauce, watercress
and chips

STARTERS

PRAWN COCKTAIL 9.75

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

BUFFALO MOZZARELLA 8.95

Crispy artichokes, pear and truffle honey

CRAW AND AVOCADO TIAN 10.95

Picked white crab with soft herbs,
watercress and a Bloody Mary sauce

CRISPY DUCK SALAD 8.50

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

TEA & COFFEE

Ivy 1917 breakfast blend
Intense and rich
3.75

Ivy afternoon tea blend
Mellow, elegant,
refreshing
3.75

Ceylon, Earl Grey,
Darjeeling 3.75

Sencha, Jasmine pearls
4.50

Fresh mint, Camomile,
Peppermint, Verbena
3.50

Rosebud, Oolong 5.75
Pot of coffee and cream
3.75

Cappuccino, Latte,
Americano, Flat white,
Espresso, Macchiato
3.50

Hot chocolate 4.25
milk / mint / white

Iced coffee 4.00

Espresso martini 8.00
Served with hot cross
bun, crème brûlée and
amaretto infusions

SPARKLING

PROSECCO, BISOL 6.50

Jeio, Veneto, Italy

THE IVY COLLECTION
CHAMPAGNE 9.75

Champagne, France

LAURENT-PERRIER,
LA CUVÉE BRUT 13.75

Champagne, France

LAURENT-PERRIER,
CUVÉE ROSÉ 15.95

Champagne, France

THIRST QUENCHERS

THE IVY BLOODY
MARY 8.00

Wyborowa vodka,
homemade spice mix
& tomato juice

PEACH BELLINI
8.50

Peach pulp & Prosecco

BUCKS FIZZ 9.50

Orange juice & The Ivy
Collection Champagne

STRAWBERRY
SPRITZ

wine glass 9.75
Strawberry & vanilla
blend topped with The Ivy
Collection Champagne

IVY G&T 8.75

Beefeater gin, cucumber
& lime with Fever-Tree
Mediterranean tonic

COOLERS & JUICES

PEACH & ELDERFLOWER

ICED TEA 4.50

Peach, elderflower & lemon
with Ivy 1917 & afternoon
tea blends

BEET IT 4.50

Beetroot, apple,
lemon & ginger

SEEDLIP GARDEN
& TONIC 5.95

Seedlip Garden distilled
non-alcoholic spirit served
with Fever-Tree Indian tonic,
cucumber & sugar snap peas

STRAWBERRY &
VANILLA SODA 5.95

A blend of strawberry, fruits
& vanilla with Fever-Tree
soda water

MIXED BERRY
SMOOTHIE 4.75

Strawberries, raspberries,
blueberries, banana, coconut
milk & lime

ROSEMARY

LEMONADE 3.50

Rosemary infusion, lemon
& lime with sparkling water

GREEN JUICE 4.00

Avocado, mint, celery, spinach,
apple, parsley

SANDWICHES

11:30AM – 5PM

THE IVY HAMBURGER 14.25

Chargrilled in a potato bun with
mayonnaise, horseradish ketchup
and chips

Add West Country Cheddar 1.50

HIT OPEN SANDWICH 9.95

Grilled halloumi, avocado, black olives,
red pepper, tomato, baby gem and herb
mayonnaise

SHRIMP AND AVOCADO
BURGER 15.95

Brioche bun, lettuce, tomato, rocoto
chilli mayonnaise and chips

STEAK SANDWICH
"FRENCH DIP" 13.95

Roast beef with caramelised onions,
horseradish mustard mayonnaise,
Burgundy sauce dip and chips

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

CHAMPAGNE
AFTERNOON TEA
26.50

Afternoon tea with a glass
of Champagne

Includes a choice of teas,
infusions or coffees

MARKET SPECIAL MP

Of the day

SIMPLY GRILLED FISH MP

Sourced daily

WARM CHICKEN SALAD 13.95

Grilled miso-coated chicken with a salad of herbs,
barley, apples, grapes, sesame, pomegranate and
a tarragon yoghurt sauce on the side

ROASTED BUTTERNUT SQUASH
WITH GRAINS 12.75

Buckwheat, chickpeas, pumpkin seeds,
sesame and pomegranate with crumbled bean curd,
harissa sauce and coriander dressing

THE IVY SHEPHERD'S PIE 13.95

Slow-braised lamb shoulder with beef
and Wookey Hole Cheddar potato mash

CHICKEN MILANESE 15.95

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

RIB-EYE 27.95 12oz/340g

Dry aged rib-eye (on the bone)

STEAK TARTARE 19.50

Hand-chopped beef striploin with a Tabasco
mustard dressing, cornichons, shallot, parsley,
egg yolk and chips

Béarnaise, Green peppercorn,
Red wine & rosemary, Hollandaise

2.75

CHICKEN BOURGUIGNON 16.50

Flat-iron chicken with crispy skin, creamed potato,
chestnut mushrooms and bacon lardons

DUKKAH SPICED
SWEET POTATO 13.95

Aubergine baba ganoush with coconut 'yoghurt',
sesame, mixed grains, toasted almonds and
a Moroccan tomato sauce

THE IVY HAMBURGER 14.25

Chargrilled in a potato bun with mayonnaise,
horseradish ketchup and chips

Add West Country Cheddar 1.50

SIDES

Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing
San Marzanino tomato and basil salad
with Pedro Ximenez dressing
Peas, sugar snaps and baby shoots

3.75

3.95

3.25

Chips
Truffle and Parmesan chips
Olive oil mashed potato
Jasmine rice with toasted sesame
Green beans and roasted almonds

3.75

4.50

3.50

3.50

3.75

Herbed green salad
Creamed spinach, toasted pine nuts
and grated Parmesan
Sprouting broccoli, lemon oil
and sea salt

3.25

3.95

3.75

A discretionary optional service charge of 12.5% will be added to your bill. Please always inform your server of any allergies 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.