

SPARKLING *125ml*

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	7.25
The Ivy Collection Champagne, <i>Champagne, France</i>	10.25
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.75
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	15.95

THIRST QUENCHERS

The Ivy Royale Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	10.75
Peach Bellini Peach pulp and Prosecco	8.50
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
Ruby Grapefruit Spritz Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
White Port & Tonic Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, served with a mint sprig and lemon twist	8.50

GIN & TONIC SELECTION

Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.50
Pink G&T Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	9.50
Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.50
Rhubarb & Raspberry G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
Summer Apple G&T 30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	11.50

NON-ALCOHOLIC COCKTAILS

Rosemary Lemonade Rosemary infusion, lemon and lime with sparkling water	3.50
Peach & Elderflower Iced Tea Peach, elderflower and lemon with Ivy 1917 and afternoon tea blends	4.50
Grove Sour Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	5.95
Strawberry & Vanilla Soda A blend of strawberry, fruits and vanilla with Fever-Tree Soda water	5.95
Elderflower Garden Seedlip Garden, Æcorn Dry non-alcoholic, Aperitif, elderflower cordial and Fever-Tree Elderflower Tonic,	5.95

BREAKFAST

Until 11:30am
Monday – Friday
Until 11am
Saturday – Sunday

BRUNCH

From 11am
Saturday – Sunday

SET MENU

11:30am – 6:30pm
Monday – Friday

Two courses – 16.50

Three courses – 21.00

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.

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

THE IVY

ST JOHN'S WOOD

ALL DAY MENU

From 11.30am

Salt-crusted sourdough bread – 3.95 with salted butter	Truffle arancini – 5.50 Fried Arborio rice balls with truffle cheese	Zucchini fritti – 5.75 Crispy courgette fries with lemon, chilli and mint yoghurt	Salted smoked almonds – 3.25 Hickory smoked and lightly spiced	Spiced green olives – 3.50 Gordal olives with chilli, coriander and lemon
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STARTERS

Garden pea soup – 5.75 Crushed peas with ricotta, mint and lemon balm	Heritage tomato and feta salad – 6.95 Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing	Raw market salad – 6.95 Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing	Duck liver parfait – 7.25 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche
Asparagus with truffle hollandaise – 8.25 Warm asparagus spears with truffle hollandaise and baby watercress	Oak smoked salmon – 9.75 Smoked salmon, black pepper and lemon with dark rye bread <i>Add crab and dill cream - 3.75</i>	Steak tartare – 9.25 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Tempura prawns with salt and pepper squid – 8.75 Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha
Crispy duck salad – 8.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Buffalo mozzarella – 8.95 Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint	Prawn cocktail – 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Crab and apple salad – 11.95 Cucumber, watermelon, radish, edamame and coriander
Marinated yellowfin tuna – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	Lobster and samphire risotto – 12.95 Arborio risotto rice with lobster, samphire and basil		

MAINS

Fish & chips – 14.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	Salmon and asparagus – 16.95 Pan-fried salmon supreme with asparagus tortellini and a Champagne sauce	Grilled sea bass fillet – 22.95 Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing	Salmon and smoked haddock fish cake – 13.75 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
Lobster linguine – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	Grilled chicken salad – 14.95 Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing	Monkfish and prawn curry - 17.95 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps	Blackened cod fillet – 16.95 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

STEAKS

Minute steak – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
Steak Tartare – 19.50 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips
Sirloin <i>8oz/227g</i> – 23.95 21 day Himalayan Salt Wall dry-aged
Fillet steak <i>7oz/198g</i> – 29.50 Succulent, prime centre cut, grass-fed
Rib-eye on the bone <i>12oz/340g</i> – 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak

SAUCES

Béarnaise • Green peppercorn • Red wine and rosemary
• Hollandaise • Roasted mushroom – 2.75

SIDES

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

SANDWICHES *11:30am – 5pm*

Heirloom tomato open sandwich – 9.95
Mixed heirloom tomatoes, Greek feta-style "cheese" spread, baby gem leaves, pickled onions and baby basil

Roast beef sandwich – 14.95
Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips

Smoked salmon and crab open sandwich – 11.95
Smoked salmon and crab with crushed avocado, grapefruit and baby watercress

The Ivy hamburger – 14.25
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.75

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

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

DESSERTS

Cappuccino cake – 7.50
Warm chocolate cake, milk mousse and coffee sauce

Crème brûlée – 6.50
Classic set vanilla custard with a caramelised sugar crust

Chocolate bombe – 8.75
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Pistachio and raspberry ice cream sundae – 7.95
Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce

Apple tart fine – 8.50
Baked apple tart with vanilla ice cream and Calvados flambé
(14 mins cooking time)

Mini chocolate truffles – 3.50
With a liquid salted caramel centre