

THIRST QUENCHERS

<b>The Ivy Bloody Mary</b> <i>Market Grill spice mix, tomato juice, vodka</i>	8.00
<b>Ivy G&amp;T</b> <i>Beefeater gin, cucumber &amp; lime with Fever-Tree Mediterranean tonic</i>	8.75
<b>Peach Bellini</b> <i>Peach pulp &amp; Prosecco</i>	8.50
<b>Aperol Spritz</b> <i>Over ice with an orange twist</i>	9.50

SPARKLING

125ml

<b>Prosecco, BisoL, Jeio, Veneto, Italy</b>	6.00
<b>The Ivy Collection Champagne, Montoy, Champagne, France</b>	9.75
<b>Laurent-Perrier, Champagne, France</b>	13.50
<b>Laurent-Perrier, Cuvee Rosé, Champagne, France</b>	15.95

COOLERS & JUICES

<b>Peach &amp; elderflower iced tea</b> <i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	4.50
<b>Green juice</b> <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
<b>Mixed berry smoothie</b> <i>Strawberry, raspberry, blueberry, banana</i>	4.50
<b>Power up</b> <i>Wheatgrass, pineapple, papaya, orange</i>	4.95
<b>Beet it</b> <i>Beetroot, carrot, apple juice</i>	4.00
<b>Home-made ginger beer</b> <i>Freshly pressed ginger juice, lemon, sugar &amp; soda water</i>	4.75
<b>Strawberries &amp; Cream Soda</b> <i>A blend of strawberry, fruits and vanilla with soda</i>	5.95

TEA & COFFEE

<b>Breakfast blend, Afternoon tea blend, Ceylon, Earl Grey, Darjeeling</b>	3.75
<b>Sencha, Jasmine pearls</b>	4.50
<b>Fresh mint, Camomile, Peppermint, Verbena</b>	3.50
<b>Pot of coffee and cream</b>	3.75
<b>Hot chocolate</b> <i>milk / mint / white</i>	4.25
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.25
<b>Vanilla shakerato</b> <i>Espresso shaken with ice, served in a martini glass</i>	4.00
<b>Salted caramel espresso martini</b>	8.00

BREAKFAST  
Until 11AM

PRE & POST THEATRE MENU

4:30PM – 7PM    9:30PM – 11:30PM

Monday – Sunday (excl Saturday)

Two courses 16.50    Three courses 21.00

Please ask your server for the menu

A discretionary optional service charge of 12.5% will be added to your bill  
Please notify your waiter of any food allergies or intolerances when ordering

BRUNCH

From 11AM  
Saturday & Sunday

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

**Salted smoked almonds** 3.25  
*Smoked and lightly spiced with Cornish salt*

**Salt-crusted sourdough bread**  
*With salted butter*  
3.95

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

**Truffle arancini** 5.50  
*Fried Arborio rice balls with truffle and Parmesan*

STARTERS

<b>Seasonal soup</b> <i>Spring tomato broth with ricotta, courgette, orzo pasta, basil and olive croutons</i>	5.50
<b>Tuna carpaccio</b> <i>Yellowfin tuna with tomato, watermelon, ponzu dressing, miso mayo and sesame</i>	9.95
<b>Crispy duck salad</b> <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger</i>	7.95
<b>Smoked salmon and crab</b> <i>Oak smoked salmon, crab and dill cream with rye soda bread</i>	11.50
<b>Asparagus with truffle hollandaise</b> <i>Warm asparagus spears with truffle hollandaise and baby watercress</i>	7.95
<b>Oak smoked salmon</b> <i>Smoked salmon, black pepper and lemon with rye soda bread</i>	9.50

**Eggs Benedict and chips** 11.50  
*Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips*

**Eggs Royale and chips** 12.25  
*Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut 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 thick cut chips*

<b>Duck liver parfait</b> <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	6.95
<b>Prawn cocktail</b> <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	9.75
<b>Soft goat's cheese salad</b> <i>Shaved apple with golden raisins, hazelnuts, pickled walnuts and Belgian endive</i>	6.50
<b>Steak tartare</b> <i>Hand chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	9.25
<b>Mozzarella di bufala</b> <i>Asparagus and edamame with roasted pine nuts, pesto and baby basil</i>	8.95

**Steak sandwich "French dip"** 13.50  
*Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips*

**HLT** 9.75  
*Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise*

**Truffle chicken sandwich and chips** 11.95  
*Warm truffled chicken with mayonnaise, toasted white bloomer, fried hen's egg, chips and green salad*

**Hot buttermilk pancakes** 8.95  
*Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce*

MAINS

**Roast half chicken** 14.95  
*(off the bone)  
Crispy skin with gremolata, rosemary jus and watercress*

**Chicken Milanese** 15.75  
*Brioche crumbed  
chicken breast with marinated tomato, capers and rocket*

**The Ivy hamburger** 14.25  
*Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips*  
Add West Country Cheddar 1.50

**Steak, egg & chips** 14.50  
*Thinly beaten rump steak, thick cut chips and two fried hen's eggs*

**Steak tartare** 19.50  
*Hand chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips*

**Rib-eye 12oz/340g** 27.95  
*Dry aged British rib-eye (on the bone)*

**Grilled chicken salad** 13.50  
*Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing*

**Crab linguine** 15.95  
*Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket*

**The Ivy shepherd's pie** 13.95  
*Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash*

**Grilled whole lobster** 34.00  
*Garlic and parsley butter with watercress and thick cut chips*

**Roast salmon fillet** 15.95  
*Asparagus spears, baby watercress and a herb sauce on the side*

**Simply grilled fish** MP  
*Sourced daily*

**Chargrilled halloumi with Padrón peppers** 13.95  
*Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce*

**Salmon and smoked haddock fish cake** 13.50  
*Crushed pea and herb sauce with a soft poached hen's egg and baby watercress*

**Yellowfin tuna** 17.95  
*Seared tuna salad with shaved fennel, edamame and cucumber, wasabi mousse and daikon cress*

**Fish & chips** 14.50  
*Traditional battered cod served with mashed peas, thick cut chips and tartare sauce*

SIDES & SAUCES

<b>Baked sweet potato, harissa yoghurt, mint and coriander dressing</b>	3.75
<b>San Marzanino tomato and basil salad with Pedro Ximenez dressing</b>	3.95
<b>Peas, sugar snaps and baby shoots</b>	3.25
<b>Herbed green salad</b>	3.25

<b>Thick cut chips</b>	3.50
<b>Truffle and Parmesan chips</b>	4.50
<b>Green peppercorn sauce</b>	2.75
<b>Béarnaise sauce</b>	2.75
<b>Red wine and rosemary sauce</b>	2.75
<b>Hollandaise sauce</b>	2.75

<b>Tenderstem broccoli, lemon oil and sea salt</b>	3.75
<b>Creamed spinach, toasted pine nuts and Gran Moravia</b>	3.95
<b>Olive oil mashed potato</b>	3.50
<b>Green beans and roasted almonds</b>	3.75

DESSERTS

<b>Crème brûlée</b> <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.50
<b>Lemon meringue Alaska</b> <i>Baked meringue with lemon ice cream, lemon curd sauce and baby basil</i>	7.25
<b>Apple tart fine</b> <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	7.95
<b>Chocolate bombe</b> <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.50
<b>Strawberry ice cream sundae</b> <i>Vanilla ice cream with meringue, shortbread and a warm strawberry sauce</i>	7.95
<b>Vanilla panna cotta</b> <i>Warm rhubarb and raspberry compote, almond tuile</i>	6.75
<b>Flourless cappuccino cake</b> <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.25
<b>Ice creams and sorbets</b> <i>Selection of dairy ice creams and fruit sorbets</i>	5.25
<b>Frozen berries</b> <i>Mixed berries with yoghurt sorbet, warm white chocolate sauce</i>	6.95
<b>Selection of three cheeses</b> <i>Unpasteurised Gillot Camembert, Cashel blue, Quicke's mature Cheddar, olive croutons, chutney and rye crackers</i>	9.95
<b>Mini chocolate truffles</b> <i>With a liquid salted caramel centre</i>	3.50

3PM – 5PM

CREAM TEA

8.75

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

AFTERNOON TEA

19.75

SAVOURIES

**Truffled chicken brioche roll**  
**Marinated cucumber and dill finger sandwich**  
**Smoked salmon on gluten-free dark rye with cream cheese and chives**

SWEET

**Warm fruited scone with Cornish 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

27.50

**Afternoon tea with a glass of Champagne**  
*Includes a choice of teas, infusions or coffees*