

SPARKLING 125ml

- Prosecco, Bisol, Jeio, Veneto, Italy 6.95
- The Ivy Collection Champagne 9.75
Champagne, France
- Laurent-Perrier, La Cuvée Brut, Champagne, France 13.75
- Laurent-Perrier, Cuvée Rosé, Champagne, France 15.95

THIRST QUENCHERS

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

COCKTAILS

- The Ivy Royale flute 10.75
Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne
- Salted Caramel Espresso Martini coupe 8.00
A classic espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup
- The Ivy Sling hi-ball 9.50
Based on a classic "Raffles" Singapore Sling recipe. A Plymouth gin base with Cherry Heering, Benedictine, bitters, lime, pineapple & grenadine
- Whiskey Sour rocks 9.75
Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters
- Classic Champagne Cocktail flute 11.50
Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters

COOLERS & JUICES

- Peach & Elderflower iced tea 4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends
- Green juice 4.00
Avocado, mint, celery, spinach, apple, parsley
- Mixed Berry Smoothie 4.50
Strawberry, raspberry, blueberry, banana
- Power up Wheatgrass, pineapple, papaya, orange 4.95
- Beet it Beetroot, carrot, apple juice 4.00
- Home-made Ginger Beer 4.75
Freshly pressed ginger juice, lemon, sugar & soda water
- Strawberry & Vanilla Soda 5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water
- Vanilla Spiced Sour 5.95
A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white

BREAKFAST

Until 11:30AM

Monday - Friday

Until 11AM

Saturday & Sunday

BRUNCH

From 11AM

Saturday & Sunday

PRE & POST

THEATRE MENU

4:30PM - 7PM

9:30PM - 11:30PM

Monday - Sunday

(excl Saturday)

Two courses Three courses

16.50

21.00

Please ask your server for the menu

Spiced green olives 3.50

Gordal olives with chilli, coriander and lemon

Zucchini fritti 5.75

Crispy courgette fries with lemon, chilli and mint yoghurt

- Roast pumpkin soup 5.50
Creamed pumpkin with ricotta, pine nuts and crispy sage
- Endive and Stilton salad 6.50
Shaved apple, cranberries and caramelised hazelnuts
- Buffalo mozzarella 8.95
Crispy artichokes, pear and truffle honey
- Marinated yellowfin tuna 9.95
Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander
- Tempura prawns with salt and pepper squid 8.75
Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha

Grilled tuna loin

Salad of artichoke, tomato, green beans, Provençal olives and basil sauce
17.95

Fish & chips

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

Blackened cod fillet

Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise
16.95

VEGETABLES

Dukkah spiced sweet potato
Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce
13.95

Roasted butternut squash with grains

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing
12.75

- Baked sweet potato, harissa coconut 3.75
"yoghurt", mint and coriander dressing
- San Marzanino tomato and basil salad 3.95
with Pedro Ximenez dressing
- Peas, sugar snaps and baby shoots 3.25

THE IVY

ALL DAY MENU

From 11:30AM

STARTERS

- Raw market salad 6.75
Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing
- Crispy duck salad 8.50
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
- Steak tartare 9.25
Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary
- Smoked salmon and crab 11.75
Oak smoked salmon, crab and dill cream with dark rye bread

MAINS

Grilled sea bass fillet 22.95
Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing

Market special MP of the day

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

Simply grilled fish MP Sourced daily

STEAKS

Steak, egg & chips 14.95
Thinly beaten rump steak, thick cut chips and two fried hen's eggs

Béarnaise

Chicken bourguignon 16.50
Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons

Chicken Milanese 15.95
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

Sirloin 8oz/227g 22.95
Flavourful, mature, grass-fed

Fillet 7oz/198g 29.50
Succulent, prime centre cut, grass-fed

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

SAUCES

Green peppercorn Red wine and rosemary 2.75

Slow-cooked lamb shoulder 17.25
Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce

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

SIDES

- Thick cut chips 3.75
- Truffle and Parmesan chips 4.50
- Olive oil mashed potato 3.50
- Jasmine rice with toasted sesame 3.50
- Green beans and roasted almonds 3.75

Salted smoked almonds 3.25

Hickory smoked and lightly spiced

Truffle arancini 5.50

Fried Arborio rice balls with truffle cheese

Salt-crusted sourdough bread 3.95

With salted butter

- Duck liver parfait 6.95
Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche
- Truffled orzo pasta 7.50
Baked truffle pasta with sautéed girolle mushrooms
- Oak smoked salmon 9.95
Smoked salmon, black pepper and lemon with dark rye bread
- Prawn cocktail 9.75
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
- Roasted scallops 11.95
Grilled chorizo and ras el hanout roasted butternut squash

Crab linguine

Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket
16.95

Roast salmon fillet

Sprouting broccoli, smoked almonds and a herb sauce on the side
15.95

Monkfish and prawn curry

Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps
17.50

Grilled whole lobster

Garlic and parsley butter with watercress and thick cut chips
34.00

The Ivy hamburger

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

The Ivy shepherd's pie

Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash
13.95

- Herbed green salad 3.25
- Creamed spinach, toasted pine nuts and grated Parmesan 3.95
- Sprouting broccoli, lemon oil and sea salt 3.75

SANDWICHES

11:30AM - 5PM

- HLT open sandwich 9.75
Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise
- The Ivy hamburger 14.25
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.50
- Smoked salmon and crab open sandwich 11.95
Smoked salmon and crab with crushed avocado, grapefruit and baby watercress
- Steak sandwich "French dip" 13.95
Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips
- Truffle chicken sandwich and chips 11.95
Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad

DESSERTS

- Cappuccino cake 7.25
Warm chocolate cake, milk mousse and coffee sauce
- Apple tart fine 8.25
Baked apple tart with vanilla ice cream and Calvados flambé
- Crème brûlée 6.50
Classic set vanilla custard with a caramelised sugar crust
- Chocolate bombe 8.50
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce
- Mini chocolate truffles 3.50
With a liquid salted caramel centre

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

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.