

## SPARKLING 125ml

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	6.95
The Ivy Collection Champagne, <i>Champagne, France</i>	9.95
Coates & Seeley Brut Rose, <i>Hampshire, England</i>	13.50
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.95
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	16.50

## THIRST QUENCHERS

<b>The Ivy Royale</b> 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
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.50
<b>Peach Bellini</b> Peach pulp and Prosecco	8.50
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
<b>Ruby Grapefruit Spritz</b> Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	9.00
<b>White Port &amp; Tonic</b> 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
<b>Virgin Spritz</b> Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	5.95

## GIN & TONIC SELECTION

<b>Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	9.50
<b>Pink G&amp;T</b> Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	9.50
<b>Seville G&amp;T</b> Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	10.50
<b>Rhubarb &amp; Raspberry G&amp;G</b> Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
<b>Summer Apple G&amp;T</b> 30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	11.50
<b>Deep Red G&amp;T</b> Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic	12.00
<b>Gibson G&amp;T</b> Copperhead Gibson Edition Gin, olive brine, fresh rosemary and cocktail onions with Fever-Tree Indian Tonic	13.00

### BREAKFAST PRE & POST BRUNCH

Until 11.30am Monday - Friday	<b>THEATRE MENU</b> 4.30pm - 7pm 9.30pm - 11.30pm Monday - Sunday (excluding Saturday)	From 11am Saturday - Sunday
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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.

## ALL DAY MENU

### MARKET GRILL

From 11.30am

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

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

## MAINS

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

## STEAKS

<b>Jackfruit and peanut bang bang salad</b> – 12.95 Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander	<b>Minute steak</b> – 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	<b>Chicken Milanese</b> – 15.95 Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto
<b>Chargrilled halloumi with Padrón peppers</b> – 13.95 Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce	<b>Steak Tartare</b> – 19.50 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	<b>The Ivy shepherd's pie</b> – 13.95 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash
<b>The Ivy hamburger</b> – 14.25 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add West Country Cheddar 1.75</i>	<b>Sirloin</b> 8oz/227g – 23.95 21 day Himalayan Salt Wall dry-aged	<b>Veal paillard</b> – 19.75 Thinly beaten veal loin with mushroom sauce, green beans, rocket and Parmesan
<b>Roasted lamb rump</b> – 22.75 Asparagus, creamed potato and a morel cream sauce	<b>Fillet steak</b> 7oz/198g – 29.50 Succulent, prime centre cut, grass-fed	<b>Swordfish steak</b> – 18.95 Grilled with a herb crust, celeriac purée and diced tomato
	<b>Rib-eye on the bone</b> 12oz/340g – 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

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