

<p>BREAKFAST</p> <p>Until 11:30AM <i>Until 11AM</i> Saturday & Sunday</p>
<p>BRUNCH</p> <p>From 11AM Saturday & Sunday</p>

Salt-crusted sourdough bread <i>With salted butter</i> 3.95
Truffle arancini <i>Fried Arborio rice balls with truffle cheese</i> 5.50

<p>BRUNCH</p> <p>From 11AM</p>
<p>Zucchini fritti <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i> 5.75</p>

Salted smoked almonds <i>Hickory smoked and lightly spiced</i> 3.25
Spiced green olives <i>Gordal olives with chilli, coriander and lemon</i> 3.50

<p>SET MENU</p> <p>11:30AM – 6:30PM Monday - Friday</p>
<p>Two courses 16.50 Three courses 21.00</p>

◇ **TEA & COFFEE** ◇

Ivy 1917 breakfast blend <i>Intense and rich</i> 3.75	Rosebud, Oolong 5.75
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i> 3.75	Pot of coffee and cream 3.75
Ceylon, Earl Grey, Darjeeling 3.75	Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato 3.50
Sencha, Jasmine pearls 4.50	Hot chocolate 4.25 <i>milk / mint / white</i>
Fresh mint, Camomile, Peppermint, Verbena 3.50	Iced coffee 4.00
	Espresso martini 8.00 <i>Served with hot cross bun, crème brûlée and amaretto infusions</i>

<p>◇ SPARKLING ◇</p>
<p>PROSECCO, BISOL 6.50 <i>Jeio, Veneto, Italy</i></p> <p>THE IVY COLLECTION CHAMPAGNE 9.75 <i>Champagne, France</i></p> <p>LAURENT-PERRIER, LA CUVÉE BRUT 13.75 <i>Champagne, France</i></p> <p>LAURENT-PERRIER, CUVÉE ROSÉ 15.95 <i>Champagne, France</i></p>

◇ **THIRST QUENCHERS** ◇

THE IVY BLOODY MARY 8.00 <i>Wyborowa vodka, homemade spice mix & tomato juice</i>	ENGLISH SPRITZ 7.00 <i>Earl Grey gin, lemon & orange oleo-saccharum, Cocchi Americano, Prosecco, soda</i>
IVY G&T 8.75 <i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic</i>	PEACH BELLINI 8.50 <i>Peach pulp & Prosecco</i>
1917 ROYALE 8.25 <i>Hibiscus gin, sloe infusion, rose water & The Ivy Champagne</i>	

PEACH & ELDERFLOWER ICED TEA 4.50 <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>
BEET IT 4.50 <i>Beetroot, apple, lemon & ginger</i>

SEEDLIP GARDEN & TONIC 5.95 <i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber & sugar snap peas</i>

STRAWBERRY & VANILLA SODA 5.95 <i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>

MIXED BERRY SMOOTHIE 4.75 <i>Strawberries, raspberries, blueberries, banana, coconut milk & lime</i>

ROSEMARY LEMONADE 3.50 <i>Rosemary infusion, lemon & lime with sparkling water</i>
GREEN JUICE 4.00 <i>Avocado, mint, celery, spinach, apple, parsley</i>

◇ **COOLERS & JUICES** ◇

◇ **SANDWICHES** ◇
11:30AM – 5PM

THE IVY HAMBURGER 14.25 <i>Char grilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i> Add West Country Cheddar 1.50
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HIT OPEN SANDWICH 9.95 <i>Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise</i>
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◆ SHRIMP AND AVOCADO BURGER 15.95 <i>Brioche bun, lettuce, tomato, rocoto chilli mayonnaise and thick cut chips</i>
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STEAK SANDWICH "FRENCH DIP" 13.95 <i>Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips</i>
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◇ **AFTERNOON MENU** ◇
3PM – 5PM

CREAM TEA 7.95 <i>Freshly baked fruited scones, Dorset clotted cream and strawberry preserve</i> <i>Includes a choice of teas, infusions or coffees</i>

<p>AFTERNOON TEA 18.95</p> <p>SAVOURIES <i>Truffled chicken brioche roll. Marinated cucumber and dill finger sandwich. Smoked salmon on dark rye style bread with cream cheese and chives</i></p> <p>SWEET <i>Warm fruited scones with Dorset clotted cream and strawberry preserve. Raspberry cheesecake. Chocolate and salted caramel mousse. Crème brûlée doughnut</i></p>

CHAMPAGNE AFTERNOON TEA 26.50 <i>Afternoon tea with a glass of Champagne</i> <i>Includes a choice of teas, infusions or coffees</i>

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.

◇ **STARTERS** ◇

◆ ROAST PUMPKIN SOUP 5.50 <i>Creamed pumpkin with ricotta, pine nuts and crispy sage</i>

TRUFFLED ORZO PASTA 7.50 <i>Baked truffle pasta with sautéed girolle mushrooms</i>

◆ BUFFALO MOZZARELLA 8.95 <i>Crispy artichokes, pear and truffle honey</i>

◆ ENDIVE AND STILTON SALAD 6.50 <i>Shaved apple, cranberries and caramelised hazelnuts</i>

◆ MARINATED YELLOWFIN TUNA 9.95 <i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>

PRAWN COCKTAIL 9.75 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>

○ OAK SMOKED SALMON 9.95 <i>Smoked salmon, black pepper and lemon with dark rye bread</i>
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◆ CRAB AND AVOCADO TIAN 10.95 <i>Picked white crab with soft herbs, watercress and a Bloody Mary sauce</i>

CRISPY DUCK SALAD 8.50 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>
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DUCK LIVER PARFAIT 6.95 <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>
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◇ **EGGS** ◇

EGGS BENEDICT AND CHIPS 11.50 <i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</i>
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AVOCADO AND SPINACH BENEDICT, CHIPS 10.95 <i>Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips</i>
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HOT BUTTERMILK PANCAKES 8.95 <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>
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EGGS ROYALE AND CHIPS 12.25 <i>Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips</i>

◇ **FISH & SEAFOOD** ◇

FISH & CHIPS 14.50 <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>
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◆ LOBSTER AND FENNEL RISOTTO 26.95 <i>Creamy carnaroli rice with slow-cooked leeks, fennel salad and a lobster dressing</i>
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SALMON AND SMOKED HADDOCK FISH CAKE 13.50 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>
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◆ SHRIMP AND AVOCADO BURGER 15.95 <i>Brioche bun, lettuce, tomato, rocoto chilli mayonnaise and thick cut chips</i>
◆ TERIYAKI SALMON FILLET 16.50 <i>Ginger-pickled cucumber with a wasabi and matcha mayonnaise</i>

MARKET SPECIAL MP <i>Of the day</i>
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SIMPLY GRILLED FISH MP <i>Sourced daily</i>
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◇ **MAINS** ◇

ROASTED BUTTERNUT SQUASH WITH GRAINS 12.75 <i>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce and coriander dressing</i>
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CHICKEN BOURGUIGNON 16.50 <i>Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons</i>
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◆ STEAK AND KIDNEY PUDDING 14.50 <i>Steamed suet pudding, roasted root vegetables and red wine sauce</i>

THE IVY SHEPHERD'S PIE 13.95 <i>Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>

THE IVY HAMBURGER 14.25 <i>Char grilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i> Add West Country Cheddar 1.50
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RIB-EYE 27.95 12oz/340g <i>Dry aged rib-eye (on the bone)</i>
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<i>Béarnaise, Green peppercorn, Red wine & rosemary, Hollandaise</i> 2.75
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CHICKEN MILANESE 15.95 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>
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WARM CHICKEN SALAD 13.95 <i>Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side</i>
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◆ DUKKA SPICED SWEET POTATO 13.95 <i>Aubergine baba ganoush with coconut 'yoghurt', sesame, mixed grains, toasted almonds and a Moroccan tomato sauce</i>
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◇ **SIDES** ◇

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 3.75	San Marzanino tomato and basil salad with Pedro Ximenez dressing 3.95	Peas, sugar snaps and baby shoots 3.25
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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
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Herbed green salad 3.25	Creamed spinach, toasted pine nuts and grated Parmesan 3.95	Sprouting broccoli, lemon oil and sea salt 3.75
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◆ Indicates a new dish