

SPARKLING

	<i>125ml</i>
Prosecco, Bisol, Jeio, Veneto, Italy	7.25
The Ivy Collection Champagne, Champagne, France	9.95
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	16.50

THIRST QUENCHERS

The Ivy Royale	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
Peach Bellini	8.50
Peach pulp and Prosecco	
Aperol Spritz	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
Ruby Grapefruit Spritz	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
White Port & Tonic	8.50
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	

GIN & TONIC SELECTION

The Ivy Special G&T	9.50
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
Pink G&T	9.50
Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	
Seville G&T	10.50
Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	
Normandy Apple G&T	11.50
30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	
Autumn G&Tea	12.50
Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz	

NON-ALCOHOLIC COCKTAILS

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

All day dining. Every day.

OPEN FOR BREAKFAST

Until 11:30am Monday - Friday | Until 11am Saturday - Sunday

<p style="text-align: center;">ALL DAY MENU</p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p> <p style="text-align: center;">BRUNCH MENU</p> <p>Served from 11am-4pm Saturdays, Sundays & Bank Holidays</p>	<p style="text-align: center;">SET MENU</p> <p>Served from 11.30am - 10pm Monday - Thursday 11.30am - 7pm Friday</p> <p style="text-align: center;">-</p> <p>Two courses - 16.50 Three courses - 21.00</p>
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Gift vouchers available for every occasion.

THE IVY

ST ALBANS BRASSERIE

ALL DAY MENU

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

White onion soup - 5.95 Onion Lyonnaise, truffle mascarpone and toasted brioche	Laverstoke Park Farm buffalo mozzarella - 8.95 Crispy artichokes, pear and truffle honey	Prawn cocktail - 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Crispy duck salad - 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
Roast pumpkin tortellini - 9.50 Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce	Lobster and samphire risotto - 12.95 Arborio risotto rice with lobster, samphire and basil	Tempura prawns with salt and pepper squid - 8.95 Crunchy fried prawns, wasabi miso sauce, Sriracha	Seared Atlantic scallops - 12.50 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb
Marinated yellowfin tuna - 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	Steak tartare - 9.25 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Duck liver parfait - 7.50 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche	Oak smoked salmon and crab - 12.75 With dill cream and dark rye bread

MAINS

Fish & chips - 14.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	Roast fillet of salmon - 15.95 Sprouting broccoli, Champagne and caper cream sauce	Lemon sole on the bone - 23.95 Beurre noisette with lemon, caper and parsley	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	Roast chicken - 16.50 Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket	Monkfish and prawn curry - 17.95 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps	Yellowfin tuna - 21.95 Braised tuna steak with mussels, tomato, saffron, chilli sauce, red peppers and rosemary

MARKET SPECIAL MP

Of the day

STEAKS

Minute steak - 15.95
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

Steak Tartare - 19.75
Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

Sirloin 8oz/227g - 23.95
21 day Himalayan Salt Wall dry-aged

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

Rib-eye on the bone 12oz/340g - 31.95
21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle

2.95 each

SIMPLY GRILLED FISH MP

Sourced daily

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

SANDWICHES

11:30am - 5pm

Halloumi open sandwich	11.95
Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	
Roast beef sandwich	15.95
Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	
Prawn and avocado open sandwich	12.95
Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	

AFTERNOON TEA

3pm - 5pm

Cream Tea - 7.95
Freshly baked fruit scones, Dorset clotted cream and strawberry preserve
<i>Includes a choice of teas, infusions or coffees</i>
Afternoon Tea - 19.75
<i>Savouries</i>
Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich on basil bread
Smoked salmon on beetroot bread with cream cheese and chives
<i>Sweet</i>
Warm fruit scones with Dorset clotted cream and strawberry preserve
Raspberry Tarte Tropézienne
Potted chocolate and caramel
Blackberry and Champagne trifle
<i>Includes a choice of teas, infusions or coffees</i>
Champagne Afternoon Tea - 28.50
Afternoon tea with a glass of Champagne
<i>Includes a choice of teas, infusions or coffees</i>

DESSERTS

<p>Malted banana ice cream - 7.50 Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile</p> <p>Chocolate bombe - 8.75 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</p> <p>Apple tart fine - 8.50 Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)</p>	<p>Crème brûlée - 6.50 Classic set vanilla custard with a caramelised sugar crust</p> <p>Pistachio and raspberry ice cream sundae - 8.25 Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce</p> <p>Mini chocolate truffles - 3.50 With a liquid salted caramel centre</p>
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Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.