

**SPARKLING**

- PROSECCO, BISOL, JEIO, Veneto, Italy 125ML 8.50
- THE IVY COLLECTION CHAMPAGNE, Champagne, France 11.75
- VEUVE CLICQUOT YELLOW LABEL, Champagne, France 14.50
- NYETIMBER CLASSIC CUVÉE, West Sussex, England 14.50
- VEUVE CLICQUOT ROSÉ, Champagne, France 16.50

**THIRST QUENCHERS**

- THE IVY ROYALE 12.50  
Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne
- FRENCH GARDEN 75 12.25  
Hendrick's Gin, St. Germain Elderflower Liqueur, sugar, lime, cucumber & The Ivy Collection Champagne
- PEACH BELLINI 9.25  
Peach pulp and Prosecco
- APEROL SPRITZ 10.25  
Aperol, Prosecco and Fever-Tree Soda with an orange twist
- PALOMA SPRITZ 10.85  
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco
- SPARKLING PEAR HIGHBALL 12.50  
Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon & The Ivy Collection Champagne
- PASSIONATE SPRITZ 10.95  
A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco

**GIN & TONIC SELECTION**

- THE IVY SPECIAL G&T 10.75  
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic
- PINK G&T 10.50  
Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic
- BLOOD ORANGE G&T 10.75  
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic
- RHUBARB & RASPBERRY G&G 11.50  
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale
- HEMINGWAY G&T 10.25  
Flavours inspired by a classic Hemingway Daiquiri cocktail using Plymouth Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry
- BLACK FOREST G&T 12.95  
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic
- APPLE BLOSSOM G&T 10.95  
Served with Ramsbury Single Estate Gin from the heart of Wiltshire, 30/40 Double Jus Apple Cider Liqueur and Fever-Tree Naturally Light Tonic Water and finished with apple & lime
- ELDERFLOWER G&T 11.50  
Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime & fresh basil

**ALL DAY MENU**

- SPICED GREEN OLIVES 3.75 VG, AD, AG  
Gordal olives with chilli, coriander and lemon
- TRUFFLE ARANCINI 5.95  
Fried Arborio rice balls with truffle cheese
- SALT-CRUSTED SOURDOUGH BREAD 4.50  
With salted butter
- HONEY GLAZED ALMONDS 3.50 V, AD, AG  
Rosemary and sea salt
- ZUCCHINI FRITTI 5.95  
Crispy courgette fries with lemon, chilli and mint yoghurt

**STARTERS**

- ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP 6.95 V, AG  
Creamed pumpkin and butternut squash with truffle ricotta, pine nuts and crispy sage
- THE IVY CURE SMOKED SALMON 10.50  
Black pepper, lemon and dark rye bread
- TRUFFLED WILD MUSHROOMS 9.50 V, AG  
Potato rösti, creamed mushroom, fried quail's egg and grated truffle
- DUCK LIVER MANDARIN PARFAIT 8.95  
Orange chutney and toasted brioche
- TWICE-BAKED CHEESE SOUFFLÉ 8.75 V, AG  
Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce
- SALT AND PEPPER SQUID 9.50  
Wasabi and miso mayonnaise, Sriracha, Szechuan salt, coriander and lime
- CRISPY DUCK SALAD 8.95 V, AD, AG  
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger
- STEAK TARTARE 9.95 V, AD, AG  
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary
- ROASTED SCALLOPS 12.95 V, AG  
Aligot potato, crispy prosciutto, tomato, red pepper, capers and red wine sauce
- LAVERSTOKE PARK FARM BUFFALO MOZZARELLA 9.25 V, AG  
Crispy artichokes, pear and truffle honey
- PRAWN COCKTAIL 11.95 V, AG  
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

**MAINS**

- AROMATIC DUCK CURRY 18.95 V, AD, AG  
Coconut-based Kerala sauce with chilli, choy sum, sweet potato and jasmine rice
- LOBSTER LINGUINE 29.95 V, AG  
Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion
- ROAST BUTTERNUT SQUASH WITH GRAINS 15.50 V, AG  
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing
- BLACKENED COD FILLET 17.95 V, AD, AG  
Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise
- ROAST SALMON FILLET 17.25 V, AD, AG  
Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce

**THE IVY CLASSICS**

- CHICKEN MILANESE 17.50 V, AG  
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
- FISH & CHIPS 14.75 V, AD, AG  
Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce
- THE IVY SHEPHERD'S PIE 14.50 V, AG  
Slow-braised lamb leg and beef, red wine sauce, Cheddar potato mash
- STEAK TARTARE 19.75 V, AD, AG  
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips
- SALMON AND SMOKED HADDOCK FISH CAKE 14.75 V, AG  
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

**ROASTS & GRILL**

- THE IVY HAMBURGER 14.25 V, AG  
Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and thick cut chips  
Add West Country Cheddar - 1.95  
Add pancetta - 2.75
- FILLET OF BEEF 7oz/198g 29.95 V, AD, AG  
Succulent, prime centre cut, grass-fed
- RIB-EYE ON THE BONE 12oz/340g 32.95 V, AD, AG  
21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak
- MINUTE STEAK 17.95 V, AG  
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
- SIRLOIN STEAK 8oz/227g 25.95 V, AD, AG  
21 day Himalayan Salt Wall dry-aged
- ROAST CHICKEN 17.95 V, AD, AG  
Roasted half chicken (off the bone) with wild mushroom sauce, green beans and rocket
- GRILLED SEA BASS 23.95 V, AD, AG  
Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce

**SAUCES 2.95 EACH**

- Béarnaise | Hollandaise | Red wine sauce
- Peppercorn sauce | Wild mushroom

**DAILY MARKET SPECIALS**

- Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan 3.95
- Extra virgin olive oil mashed potato 3.95
- Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 4.25

**SIDES**

- San Marzanino tomato and basil salad with Pedro Ximénez dressing 3.95 V, AD, AG
- Green beans and roasted almonds 4.25 V, AG
- Truffle and Parmesan chips 5.25 V, AD, AG
- Jasmine rice with toasted coconut and coriander 3.50 V, AD, AG
- Green leaf salad with mixed herbs 3.50 V, AD, AG
- Thick cut chips 3.95 V, AD, AG
- Sprouting broccoli, lemon oil and sea salt 4.50 V, AD, AG
- Peas, sugar snaps and baby shoots 3.75 V, AG

**Vegetarian and vegan menu available on request. V-Vegetarian, VG-Vegan, AG-Avoiding Gluten, AD-Avoiding Dairy.**  
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.

**SANDWICHES**

11.30am - 4pm

- PRAWN AND AVOCADO OPEN SANDWICH 14.75  
Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce
- ROAST BEEF SANDWICH 15.95 V, AD  
Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips
- CHARGRILLED HALLOUMI BURGER 13.95 V, AG  
Brioche bun, lettuce, tomato, chilli and mint sauce, thick cut chips

**CREAM TEA**

11.30am - 4pm

- 8.50  
Freshly baked fruit scones, clotted cream and strawberry preserve  
Includes a choice of teas, infusions or coffees

**DESSERTS**

- FROZEN BERRIES 7.50 V, AG  
Mixed berries with yoghurt sorbet and warm white chocolate sauce
- ICE CREAMS AND SORBETS 6.00 V, AG  
Selection of dairy ice creams and fruit sorbets with butter shortbread
- TIRAMISU 7.95 V, AG  
Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder
- STICKY TOFFEE PUDDING 8.25 V, AG  
Salted caramel sauce, dates, clotted cream and gold flakes
- CHOCOLATE BOMBE 8.95 V, AG  
Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce

**SET MENU**

Available Monday - Friday  
Please ask your server or visit our website for more details

**GIFT VOUCHERS**

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you. Available to purchase in the restaurant or online [ivycollection.com](http://ivycollection.com)