× •	SPARKLING	125ml—
*	Prosecco, Bisol, Jeio, Veneto, Italy	9.00
tP.	The Ivy Collection Champagne	13.00
🛓 💆 🛛	Champagne, France	
	Laurent-Perrier, La Cuvée Brut, Champagne, France	18.50
	Laurent-Perrier, Cuvée Rosé, Champagne, France	23.00
ہ ا		
	Peach Bellini Peach pulp & Prosecco	9.00
	The Ivy Royale	14.00
)	Our signature Kir Royale with rose liqueur, Plymouth sloe gin & hibiscus topped with Ivy Champ	name
	Aperol Spritz	10.50
	Aperol, Prosecco & soda over ice with an orange twis	
•		
	Ivy Special G&T wine glass	10.00
	Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	
	Rosemary & Basil G&T balloon	12.00
	Míl Irish gin, London essence grapefruit & rosemary	/
	tonic served with rosemary sprig & a grapefruit twis	
9	Elderflower & Juniper G&T rocks Juniper-rich Plymouth gin paired with	12.00
	Fever-Tree elderflower tonic	
	T & T high-ball	12.00
	Tanqueray 10 gin & Schweppes 1783 salty lemon	
	tonic with a slice of pink grapefruit	12.00
	Jasmine & Peppermint G&T ceramic cup Monkey 47 gin, Fever-Tree aromatic tonic served	13.00
	over Chartreuse-washed ice, finished with a pepperm	int
7	mist & jasmine pearls	
	Wild G&T bamboo high-ball Glendalough wild botanical Irish gin with	11.00
•	Fever-Tree Indian tonic & a wedge of fresh orange	
0		
/	Peach & elderflower iced tea	4.00
	Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
	Green juice	3.00
	Avocado, mint, celery, spinach, apple, parsley	3.00
	London Essence Co. Rhubarb	3.00
	& Cardamom Crafted Soda Naturally light soda with earthy, tart rhubarb &	
	aromatic cardamom	
	Rosemary Lemonade	3.75
	A refreshing blend of lemon, lime & Fever-Tree soda	
	with homemade rosemary syrup Choice of fresh inices	3.00
	Choice of fresh juices Orange, apple, grapefruit	3.00
0	Seedlip Garden & Tonic	8.00
	Non-alcoholic spirit with tonic, cucumber & sugar snap	
•	Strawberries & Cream Soda A blend of strawberry, fruits & vanilla with soda	8.00
	BREAKFAST BRUNCH	(
	Until II:30AM "// Гот нА!	
	(Until nAM Saturday & Sunday) Saturday & S	unday
	SET MENU	
9	n:30AM – 6:30PM Monday – Friday	
	1000 Thung	(~ -

Two courses 19.95 Three courses 24.95 Please ask your server for the menu

1

¥

A discretionary service charge of 12.5% will be added to your bill on tables of four and above. Allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens on our dishes.

.....

Peas, sugar snaps and baby shoots 3.95

Jasmine rice

Green beans and roasted almonds 4.50

Caramelised onion, Tuffle mascarpone, crispy sage with Cheddar croutons Smoked salmon, black pepper and lemon with dark rye bread Truffled orzo pasta 10.50 Steak tartare with 11 Baked truffle pasta with sautéed girolle mushrooms 10.50 Steak tartare with 11 Prawn cocktail 11.50 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and 11.50 Crispy duck salad 9.7 Marie Rose sauce Warm crispy duck salad 9.5 to asted cashews, watermelon, beansprouts, coriander and ginger 9.7 Soft Stilton cheese with golden raisins, caramelised hazelnuts, celery and Belgian endive purée, toasted sesame and coriander shoots 11.95 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger 8.7 Carilled tuna loin Grilled sea bass fillet 24.95 Salmon and sm haddock fish care and ginger Salad of artichoke, tomato, green beans, Provençal olives Nocellara olives and a caper Crushed pea and ressing with a soft poached and baby watercree and baby	Fried Arborio v Fried Arborio v 1.50 Raw marker Thinly shaved houmous, map 1.25 Roasted sca Grilled choriz g, roasted butter Wasabi prav and pepper 7.5 Crunchy fried with wasabi v Mozzarella San Marzani sourdough cro Smoked sal Oak smoked sa with dark rye moked 15.75 sake herb sauce ed hen's egg	d market vegetables with avocado ple and wholegrain mustard dressing allops 13.75 izo and ras el hanout rnut squash wns with salt 11.95 r squid d prawns, salt and pepper squid mayonnaise and miso sauce di bufala 9.95 ino tomatoes with Nocellara olives, routons, pesto and baby basil Imon and crab 13.50 ralmon, crab and dill cream	Grilled halloumi, avocado, black olives, red pepper; tomato, baby gem and herb mayonnaise The Ivy hamburger 16.4 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips Add Dubliner cheese 1.50 Smoked salmon and crab open sandwich 14.9 Smoked salmon and crab with crushed avocado, grapefruit and baby watercress Steak sandwich "French dip" 16.7 Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips Truffle chicken sandwich and chips 14.4 Warm truffled chicken with mayonnaise, fried hen's egg; chips and green salad AFTERNOON MENU 3PM – 5PM CREAM TEA 8.75 Freshly baked fruited scones, Rodda's clotted cream and strawberry preserv
White onion soup 6.95 Oak smoked salmon 11 Caramelised onion, truffle mascarpone, rrispy sage with Cheddar croutons Smoked salmon, black pepper and lemon with dark rye bread 11 Baked truffle pasta with sautéed rirolle mushrooms 10.50 Steak tartare with 11 Baked truffle pasta with sautéed rirolle mushrooms 11.50 Steak tartare with 11 Classic prawn cocktail with baby gem, wocado, cherry tomatoes and 11.50 cornichons, shallot, parsley, egg yolk and granary toast Apple and Stilton salad 7.50 toasted cashews, watermelon, beansprouts, coriander and ginger 9.1 Soft Stilton cheese with golden raisins, aramelised hazelnuts, celery and Belgian endive 11.95 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche 8.1 Salad of artichoke, tomato, green beans, Provençal olives and basil sauce and basil sauce and basil sauce and basil sauce and shallot dressing Nocellara olives and a caper and ginger crushed pea and ressing with a soft poache and baby waterere Fish & chips Mate consider and shallot dressing Salmon and smallot dressing with a soft poache and baby waterere	Thinly shaved houmous, map 1.25 Roasted sca Grilled choriz g roasted butter Wasabi prav and pepper 75 Crunchy fried with wasabi n Mozzarella San Marzani sourdough cro Smoked sal Oak smoked sa with dark rye noked 15.75 sake herb sauce ed hen's egg	d market vegetables with avocado ple and wholegrain mustard dressing allops 13.75 izo and ras el hanout rnut squash wns with salt 11.95 r squid d prawns, salt and pepper squid mayonnaise and miso sauce di bufala 9.95 ino tomatoes with Nocellara olives, routons, pesto and baby basil Imon and crab 13.50 ralmon, crab and dill cream e bread Blackened cod fillet Baked in a banana leaf with citrus-pickled fennel, grilled broccoli,	Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips Add Dubliner cheese 1.50 Smoked salmon and crab open sandwich 14.9 Smoked salmon and crab with crushed avocado, grapefruit and baby watercress Steak sandwich "French dip" 16.7 Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips Truffle chicken sandwich and chips 14.9 Warm truffled chicken with mayonnaise, fried hen's egg; chips and green salad AFTERNOON MENU 3PM – 5PM CREAM TEA 8.75 Freshly baked fruited scones,
Baked truffle pasta with sautéed truffle pasta with sautéed truffle mushrooms Dubliner whiskey Prawn cocktail 11.50 Classic prawn cocktail with baby gem, twocado, cherry tomatoes and 11.50 Marie Rose sauce 11.50 Apple and Stilton salad 7.50 Soft Stilton cheese with golden raisins, aramelised hazelnuts, celery and Belgian endive 11.95 Kellowfin tuna with ponzu dressing, avocado murée, toasted sesame and coriander shoots 11.95 Crilled tuna loin Grilled sea bass fillet 24.95 Salad of artichoke, tomato, green beans, Provençal olives and basil sauce 21.95 Nocellara olives and a caper 21.95 Crushed pea and ressing 21.95 Fish & chips Mare chips Singlust dressing 21.95 Singlust dressing 21.95	Grilled choriz roasted butter Wasabi prav and pepper 75 Crunchy fried with wasabi n Mozzarella San Marzani sourdough cro Smoked sal Oak smoked sa with dark rye noked 15.75 sake herb sauce ed hen's egg	izo and ras el hanout rnut squash wns with salt 11.95 r squid d prawns, salt and pepper squid mayonnaise and miso sauce di bufala 9.95 ino tomatoes with Nocellara olives, routons, pesto and baby basil Imon and crab 13.50 ralmon, crab and dill cream bread Blackened cod fillet Baked in a banana leaf with citrus-pickled fennel, grilled broccoli,	Smoked salmon and crab with crushed avocado, grapefruit and baby watercress Steak sandwich "French dip" Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips Truffle chicken sandwich and chips Warm truffled chicken with mayonnaise, fried hen's egg; chips and green salad AFTERNOON MENU 3PM – 5PM CREAM TEA 8.75 Freshly baked fruited scones,
With the contrain If Note Warn contraction and granary toast Warn crispy duck salad 9.3 Marie Rose sauce Warm crispy duck with five spice dressing; toasted cashews, watermelon, beansprouts, coriander and ginger pple and Stilton salad 7.50 oft Stilton cheese with golden raisins, toasted cashews, watermelon, beansprouts, uramelised hazelnuts, celery and Belgian endive Duck liver parfait 8.3 una carpaccio 11.95 Ellowfin tuna with ponzu dressing, avocado Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted sesame and coriander shoots FISH & SEAFOOD Grilled tuna loin Grilled sea bass fillet 24.95 Salad of artichoke, tomato, Baby plum tomatoes, fennel, haddock fish ca and basil sauce and shallot dressing with a soft poached 21.95 Single solution Single solution Fish & chips Mark chips Single solution	and pepper 75 Crunchy fried with wasabi m Mozzarella San Marzani 575 sourdough cro Smoked sal Oak smoked sa with dark rye 15.75 sake herb sauce ed hen's egg	r squid d prawns, salt and pepper squid mayonnaise and miso sauce di bufala 9.95 ino tomatoes with Nocellara olives, routons, pesto and baby basil Imon and crab 13.50 ralmon, crab and dill cream e bread Blackened cod fillet Baked in a banana leaf with citrus-pickled fennel, grilled broccoli,	Steak sandwich "French dip" 16.' Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips 14.! Truffle chicken sandwich and chips 14.! Warm truffled chicken with mayonnaise, fried hen's egg; chips and green salad 14.! AFTERNOON MENU 3PM - 5PM CREAM TEA 8.75 Freshly baked fruited scones,
pple and Stilton salad 7.50 toasted cashews, watermelon, beansprouts, coriander and ginger oft Stilton cheese with golden raisins, tramelised hazelnuts, celery and Belgian endive Duck liver parfait 8.1 una carpaccio 11.95 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche 8.1 Ellowfin tuna with ponzu dressing, avocado turée, toasted sesame and coriander shoots 11.95 Salad of artichoke, tomato, green beans, Provençal olives Grilled sea bass fillet 24.95 Salmon and sm haddock fish ca and shallot dressing and basil sauce and shallot dressing and shallot dressing with a soft poached and basy watercree Fish & chips Out but toget and basil sauce	Mozzarella San Marzani sourdough cro Smoked sal Oak smoked se with dark rye noked 15.75 sake herb sauce ed hen's egg	di bufala9.95ino tomatoes with Nocellara olives, routons, pesto and baby basilImon and crab13.50ralmon, crab and dill cream e breadBlackened cod fillet Baked in a banana leaf with citrus-pickled fennel, grilled broccoli,	Warm truffled chicken with mayonnaise, fried hen's egg; chips and green salad • • • • • • • • • • • • • • • • • • •
una carpaccio 11.95 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche Una carpaccio 11.95 tamarind glaze with pear and ginger compote, toasted brioche Grilled tuna loin Grilled sea bass fillet 24.95 Salad of artichoke, tomato, green beans, Provençal olives Baby plum tomatoes, fennel, and basil sauce Nocellara olives and a caper and shallot dressing Crushed pea and f with a soft poached and baby watercree Fish & chips Omega basil sauce Single state	Smoked sal Oak smoked sa with dark rye noked 15.75 sake herb sauce ed hen's egg	Imon and crab 13.50 salmon, crab and dill cream bread Blackened cod fillet Baked in a banana leaf with citrus-pickled fennel, grilled broccoli,	3PM – 5PM CREAM TEA 8.75 Freshly baked fruited scones,
Grilled tuna loin Salad of artichoke, tomato, green beans, Provençal olives and basil sauce 21.95Grilled sea bass fillet Baby plum tomatoes, fennel, Nocellara olives and a caper and shallot dressingSalmon and sm haddock fish ca Crushed pea and I with a soft poached and baby watercredFish & chipsoo	c ake herb sauce ed hen's egg	Baked in a banana leaf with citrus-pickled fennel, grilled broccoli,	CREAM TEA 8.75 Freshly baked fruited scones,
Salad of artichoke, tomato, green beans, Provençal olives and basil sauce 21.95Baby plum tomatoes, fennel, Nocellara olives and a caper and shallot dressinghaddock fish ca Crushed pea and b with a soft poacher and baby watercreeFish & chipsOO	c ake herb sauce ed hen's egg	Baked in a banana leaf with citrus-pickled fennel, grilled broccoli,	8.75 Freshly baked fruited scones,
Fish & chips	533	19.50	Includes a choice of teas, infusions or coffees
Traditional battered cod served with mashed peas, Market special MP of the day Simply gril Source	o Iled fish MP ed daily	Roast salmon fillet Tenderstem broccoli, smoked almonds and a soft	AFTERNOON TEA 19.75 Savouries
hick cut chips and tartare sauce 16.95 Steak, egg & chips 16.95 Sirloin 80z/22	27g 26.50	 herb sauce on the side 19.95 Grilled whole lobster 	Truffled chicken brioche roll Marinated cucumber and dill finger sandwich
Chicken bourguignon Flat-iron chicken with crispy skin, creamed potato andOThinly beaten rump steak, thick cut chips and two fried hen's eggsDry-aged, grass-feSteak tartare with23.50Succulent prime ce	fed 9g 32.50	Garlic and parsley butter with watercress and thick cut chips 42.50	Smoked salmon on on dark rye style bread with cream cheese and chives SWEET
bacon lardons Dubliner whiskey grass-fed 18.95 Hand-chopped beef striploin, Rib-eye 12oz/3 Tabasco dressing, cornichons, shallot, Dry-aged grass-fed		Crab linguine Pasta and courgette linguine,	Warm fruited scones with Rodda's clotted cream and strawberry preserve Raspberry cheesecake
VEGETABLES parsley, egg yolk and thick cut chips SAUCES	0	chilli, smoked garlic, lemon and rocket	Chocolate and salted caramel mousse
Chargrilled halloumiBéarnaiseGreen peppercornwith Padrón peppersRed wine and rosemary	Hollandaise	19.75 ◦ ◦ The Ivy hamburger	Crème brûlée doughnut Includes a choice of teas, infusions or coffees
an Marzanino tomatoes, olives and a chilli and mint sauce	(Chargrilled in a potato bun with mayonnaise, horseradish	CHAMPAGNE AFTERNOON TEA 32.50 Afternoon tea with a glass of Champagne
15.95Monkfish and prawn curry 21.50Slow-cooked lanRoasted butternut coconut "yoghurt", coriander andHerb crust, creame swede and a rosen	mary sauce	ketchup and thick cut chips Add Dubliner cheese 1.50 16.50	Includes a choice of teas, infusions or coffees Cappuccino cake 8.50
uckwheat, chickpeas, pumpkin seeds and pomegranate with crumbled bean curd, harissaMiso-coated Chicken MilaneseMiso-coated chicken breastSaver polato CrispsMiso-coated chicken breastMiso-coated chicken breast	17.95 ith a salad of herbs,	The Ivy shepherd's pie Slow-braised lamb shoulder with beef and Dubliner cheese	Warm chocolate cake, milk mousse and coffee sauce Apple tart fine 9.50
sauce and coriander dressing with a fried egg, Parmesan apples, grapes, pon 14.95 and truffle cream sauce tarragon yoghurt s		potato mash 15.95	Baked apple tart with vanilla ice cream and Calvados flambé Whiskey crème brûlée 7.93
Baked sweet potato, harissa coconut 4.50 Thick cut chips	4.50 Herbed gr	reen salad 3.95	Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Tenderstem broccoli, lemon oil 4.50

4.50

and sea salt

and honeycomb centre with hot salted caramel sauce Our exclusive Private Dining Room: The Jonathan Swift Room is now

available for private hire please ask one of our staff members for more information