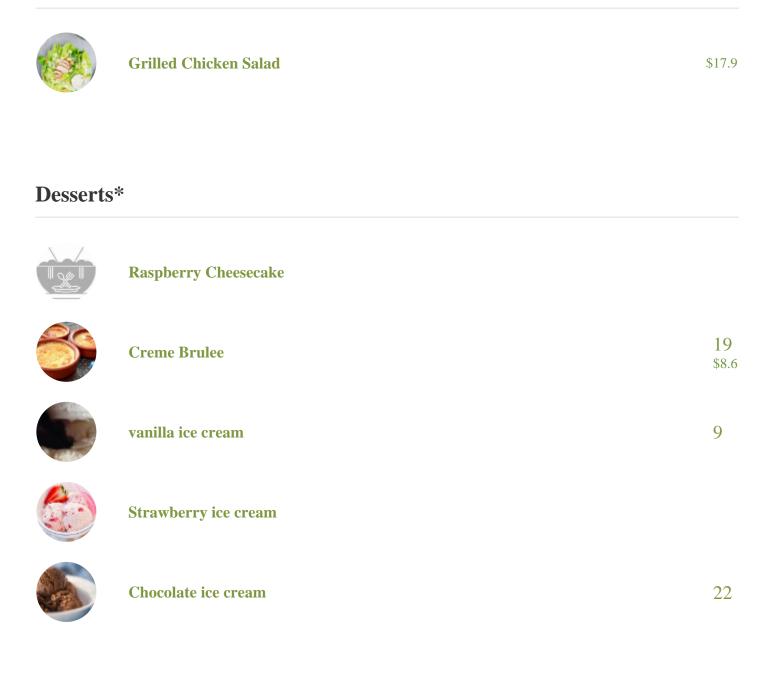
#### Salads\*



#### Non alcoholic drinks



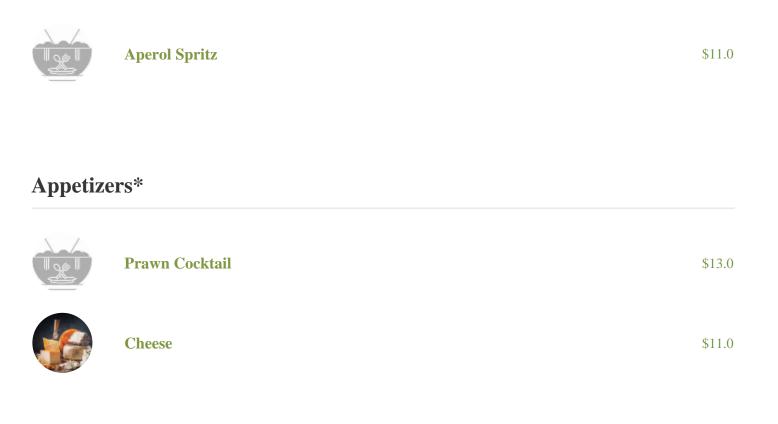
**Cream Soda** 



Lemon

\$5.0

#### **Alcoholic Drinks**



### Sashimi

•	Tuna Carpaccio	\$11.9
1	Tuna Carpaccio	\$11.9

### Mains



Eggs Benedict and chips



\$15.3



# Sandwiches



#### Fish dishes\*



#### **Sweets**



**Greek Yoghurt** 

#### Sauces\*

		-	
	~	2	
-	34	6	
		1	

# **Starters**

Mozzarella di bufala and clementine	\$11.9
Wasabi prawns with salt and pepper squid	\$11.6
Spinach, avocado and bacon salad	\$8.6
Smoked salmon and crab	\$15.3

# Cocktails

1×1	The Ivy Café Royale	\$9.0
	Garden of the abbey	\$12.3
	Negroni tasting set	\$12.0

# **Spirits**



**Remy Martin VSOP** 

\$12.6

### Sweet



Lemon lime profiterole

# **Donuts - Ungefüllt**



Cinnamon

# Ice cream\*



Vanilla ice cream

# Main

	1	1	
Í	ΠQ	øl	Ì
1	1	S,	٢.

#### The Ivy café hamburger



\\_\_\_\_\_\_ "\_\_\_%

Dukka spiced aubergine and sweet potato	\$18.5
Roasted butternut squash with grains	\$16.6
Aromatic duck curry	\$19.6

\$18.9



Chargrilled Banham half chicken	\$19.6
Chargrilled Banham half chicken	\$19.6

# Classics

The Ivy Café shepherd's pie	\$17.9
Steak, egg chips	\$19.3

# Wine

Soranzo, Prosecco Superiore, Veneto, Italy	\$8.0
The Ivy Collection Champagne, Montoy, Champagne, France	\$11.9

Grenache Blanc, Lierre, Languedoc, France	\$6.6
Gavi, Voltolino, Piemonte, Italy	\$9.6
Chablis, La Chablisienne Le Finage', Burgundy, France	\$14.6
Grenache Rouge, Lierre, Languedoc, France	\$6.6
Malbec, Catena Vista Flores', Mendoza, Argentina	\$12.3
Plaisir de Chateau Siaurac, Lalande de Pomerol, Bordeaux, France	\$16.0

### Häägen Dazs



### **American Food**



Eggs Benedict

#### Häagen Dazs Eiscreme



Strawberries

### Happy Hour - Classic Cocktails



\$18.3

#### Pizza klein Ø 24cm



Banana

#### **Roasted Chicken Breast Sandwich**



**Roasted Chicken Breast** 

# Aperitivos

/	7		1	
Í		- Qé		Ì
٩	." =	<u>×</u>		7

# Coolers



Peach elderflower iced tea

### Tea



Ivy breakfast blend

# Coffee



Pot of coffee cream

\$5.0

# **Thirst Quenchers**



Ivy G&T

\$11.6

\$6.0

\$5.0

#### **Featured Items**



# Sparkling



The Ivy Collection Champagne, Montoy, Champagne, Franc

#### Armagnac

	1	1	
Í	ا م	ا ھ	Ì
	2	5.	

**Clos Martin VSOP year Folle Blanche** 

\$12.3

#### Calvados



**Dupont VSOP pays d'Auge** 



Camut year pays d'Auge

\$16.6

\$14.0

# Course 1



Coppa ham

# Course 2



Steak, garlic butter and thick cut chips

# Cognac

Maxime Trijol VSOP Grande Champagne	\$16.6
Leyrat XO Vieille Reserve	\$29.9

#### **Sweet Wines**

Moscato d'Asti, Vietti Cascinetta, Piedmont, Italy	\$8.6
Warre's LBV Port, Douro, Portugal	\$9.3



# **Hot Drink**



### Sides & Sauces

Creamed kale and spinach	\$5.3
Peas, sugar snaps and baby shoots	\$4.3
Crispy root vegetables	\$5.0
Sliced San Marzano tomato	\$4.7
Herbed green salad	\$4.3
Tenderstem broccoli, lemon oil and sea salt	\$5.0
Red wine and rosemary sauce	\$3.7

\$5.7





Creamed kale and spinach,

#### \$5.3

\$3.7

#### **Dessert & Coffee**



**Chocolate Salted Caramel Mousse** 

#### **Coolers & Juices**



Peach and elderflower iced tea

\$6.0

#### **Cream Tea**



Freshly baked fruited scones, clotted cream and strawberry preserve

\$11.6

#### **Champagne Afternoon Tea**



Afternoon tea with a glass of Champagne

# Herbal Liqueurs

Amaro Averna, Amaro Montenegro, Fernet Branca	\$10.0
Kamm Sons ginseng liqueur, Sacred sweet spiced vermouth	\$10.0

# Uncategorized

	Choice of Fresh Juices	\$5.3
	Green Juice	\$5.3
	Beet It	\$5.3
	Mixed Berry Smoothie	\$6.0
	Rosemary Lemonade	\$4.7
A	Virgin Mary	\$6.3
	Breakfast Pastries	\$6.3



Toast	and	Preserves
-------	-----	-----------



× / "\*

∥ ∿¢

)	Toasted Crumpets	\$4.3
	The Ivy Café Full English Breakfast	\$17.9
)	The Ivy Café Vegetarian Breakfast	\$16.6
	Eggs Royale	\$12.3
)	Scrambled Eggs with Smoked Salmon	\$13.0
)	Two Hen's Eggs	\$9.2
)	Folded Ham and Cheese Omelette	\$11.9
)	Avocado, Tomato and Sesame	\$11.0
	Avocado and Spinach Benedict	\$10.6
)	Crushed Avocado on Gluten Free Toast	\$9.6
)	Oak Smoked Salmon	\$12.6

\$4.3

	1	_/	
Í	ΠQ	ار	Ì
1	4	<u>&gt;</u>	ŗ

#### Kippers

	Baked Honey and Maple Granola	\$6.3
	Caramelised Ruby Grapefruit	\$5.7
	Yoghurt and Berries	\$8.3
	Ivy Afternoon Tea Blend	\$5.0
	Ceylon, Earl Grey, Darjeeling	\$5.0
	Sencha, Jasmine Pearls	\$6.0
	Fresh Mint, Camomile, Peppermint, Verbena	\$4.7
	Rosebud, Oolong	\$7.6
	Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato	\$4.3
	Appletiser, Orangina, Perrier	\$4.3
2-6-		





#### Acqua Panna Still Mineral Water



#### San Pellegrino Sparkling Mineral Water

4	-	hal		í.	ih.
		σ			
٦		2	ς.		7

\ "<u>\*</u>

\ |<u>\_%</u>

AA

9	Peach Bellini	\$11.0
	Espresso Martini	\$10.0
D	Zucchini Fritti	\$6.6
9	Salted Smoked Almonds	\$4.3
9	Truffle Arancini	\$7.3
	Chicken Liver Parfait	\$9.0
SH.	Crispy Duck Salad	\$10.6
9	Wild Mushrooms on Toasted Brioche	\$10.6
	Seasonal Soup	\$7.3
_		







)	Seared Yellowfin Tuna	\$22.5
	Cote de Boeuf	
	English Fillet	
	Roast Salmon Fillet	\$21.2
	Line Caught Swordfish	\$20.6
)	Slow Roasted Lamb Shoulder	\$21.6
)	Crab Linguine	\$18.5
)	Market Special	
	Simply Grilled Fish	
	Chicken Milanese	<b>9</b> \$20.9



	1	1	
Í	10		Ì
٩	2	S.	7

Thick	Cut	Chips
-------	-----	-------



Truffle and Parmesan Chips	\$6.0
Green Peppercorn Sauce	\$3.7
Béarnaise Sauce	\$3.7
Smoked Salmon and Crab Open Sandwich	\$15.9



**Truffled Chicken Brioche Roll** 



Marinated Cucumber and Dill Sandwich Finger



Smoked Salmon on Gluten Free Dark Rye



Warm Fruited Scone



Flourless Cappuccino Cake



**Apple Tart Fine** 



**Chocolate Bombe** 

\$11.3

\$10.6

\$9.6

\$4.7



#### Mini Chocolate Truffles



Smoked Mackerel



Seasonal Risotto



Roast Salmon



**Roast Chicken Breast** 



Fourme d'Ambert



Iced Coffee	\$5.3
Cherry Ice Cream Sundae	\$10.0
Coffee Panna Cotta	\$8.6



Frozen Berries	\$9.2
----------------	-------



Ice Creams and Sorbets



\$7.0



#### Raspberries



#### Blueberries







**Crushed Meringue** 



Honeycomb







Popping Candy







Dark Chocolate



White Chocolate







**Olive Oil Mashed Potato** 

\$4.7