

SPARKLING

PROSECCO, BISOL, <i>Jeio, Veneto, Italy</i>	7.75
THE IVY COLLECTION CHAMPAGNE, <i>Champagne, France</i>	10.95
VEUVE CLICQUOT YELLOW LABEL, <i>Champagne, France</i>	13.95
NYETIMBER CLASSIC CUVÉE, <i>West Sussex, England</i>	14.25
VEUVE CLICQUOT ROSÉ, <i>Champagne, France</i>	16.50

THIRST QUENCHERS

THE IVY ROYALE Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	12.50
SCRUMPERS SPECIAL Hendrick's Gin, 30&40 Double Jus Cider Brandy Liqueur, lemon, apple, cucumber & Fever-Tree Ginger Beer	9.95
PEACH BELLINI Peach pulp and Prosecco	8.95
APEROL SPRITZ Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.95
THE IVY VLS Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	9.75
ORANGE & BERGAMOT SPRITZ Grey Goose L'Orange Vodka and Italicus Rosolio Bergamot liqueur combine beautifully with Prosecco in a fresh citrus Spritz	11.95
PASSIONATE SPRITZ A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	10.95
GIN & TONIC SELECTION	
THE IVY SPECIAL G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	10.50
PINK G&T Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	9.95
BLOOD ORANGE G&T Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	10.50
RHUBARB & RASPBERRY G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
HEMINGWAY G&T 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	9.95
BLACK FOREST G&T Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	12.75
SINGLE ESTATE G&T A classic, premium G&T served with Ramsbury Single Estate Gin from the heart of Wiltshire, Fever-Tree Naturally Light Tonic Water and finished with apple & lime	10.95
PESCA FRUTTO G&T Villa Ascenti Rosa Peach-infused Gin with Moscato D'Asti sparkling wine, peach bitters & Fever-Tree Elderflower Tonic	11.95

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

ALL DAY MENU

SPICED GREEN OLIVES 3.50 Gordal olives with chilli, coriander and lemon	HONEY GLAZED ALMONDS 3.25 Rosemary and sea salt	SALT-CRUSTED SOURDOUGH BREAD 4.25 With salted butter	TRUFFLE ARANCINI 5.95 Fried Arborio rice balls with truffle cheese	OATMEAL-ROLLED LATHALLAN HAGGIS BON BONS 4.95 Malt whisky and wholegrain mustard mayonnaise	ZUCCHINI FRITTI 5.95 Crispy courgette fries with lemon, chilli and mint yoghurt
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STARTERS

PEA VELOUTÉ 6.75 Lemon and thyme ricotta with crushed peas and black pepper	DUCK LIVER MANDARIN PAREFAIT 8.95 Orange chutney and toasted brioche	BUFFALO MOZZARELLA WITH SALSA VERDE 9.25 Crushed pistachios, courgettes, basil and a green herb dressing	PRAWN COCKTAIL 10.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
TWICE-BAKED CHEESE SOUFFLÉ 8.50 Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce	WARM ASPARAGUS WITH HOLLANDAISE 9.25 Poached hen's egg with quinoa, pesto and watercress	TEMPURA PRAWNS WITH SALT AND PEPPER SQUID 9.50 Crunchy fried prawns, wasabi miso sauce, Sriracha	ROASTED SCALLOPS 11.95 Crispy potato rösti, pea purée, Parmesan sauce and grated truffle
OAK SMOKED SCOTTISH SALMON 9.95 Black pepper, lemon and dark rye bread	YELLOWFIN TUNA CARPACCIO 10.50 Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna	WHISKY STEAK TARTARE 9.50 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	CRISPY DUCK SALAD 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

MAINS

MONKFISH AND PRAWN CURRY 17.95 Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps	PAN-FRIED SALMON SUPREME 16.95 Warm asparagus with durum wheat, cauliflower, raisins and a green herb sauce	KERALAN SWEET POTATO CURRY 14.95 Choy sum, broccoli, coriander and coconut with steamed jasmine rice	BLACKENED COD FILLET 17.95 Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	LOBSTER LINGUINE 29.95 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion
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THE IVY CLASSICS

CHICKEN MILANESE 16.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	FISH & CHIPS 14.50 Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce	THE IVY BUCHANAN STREET SHEPHERD'S PIE 13.95 Slow braised lamb leg and beef, red wine sauce, Cheddar potato mash	WHISKY STEAK TARTARE 19.75 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 14.25 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
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ROASTS & GRILL

THE IVY BUCHANAN STREET HAMBURGER 13.95 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips Add Isle of Mull Cheddar - 1.95 Add pancetta - 2.75	FILLET OF BEEF 7oz/198g 29.95 Succulent, prime centre cut, grass-fed	PERUVIAN CHICKEN 15.95 Glazed roast chicken with Peruvian spices, avocado salad and jalapeño sauce
SOLE MEUNIÈRE 19.95 Whole lemon sole, beurre noisette, lemon, caper and parsley	CÔTE DE BOEUF 12oz/340g 32.95 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	ROASTED ARTICHOKE SALAD 13.95 Baby gem lettuce with Belgian endive, avocado sesame houmous, couscous and a lemon herb sauce
GRILLED CHICKEN SALAD 14.95 Avocado sesame houmous, baby gem lettuce, endive, ras el hanout couscous and lemon herb sauce	SIRLOIN STEAK 8oz/227g 25.95 21 day Himalayan Salt Wall dry-aged	VEAL RIB-EYE 24.50 Grilled veal steak with pommes aligot, crispy prosciutto, tomato, red pepper, sage leaves, red wine sauce
MINUTE STEAK 16.50 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress		

SAUCES 2.95 EACH

Béarnaise | Hollandaise | Red wine sauce | Peppercorn sauce

SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing 3.95	Green beans and roasted almonds 3.95	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan 3.95
Truffle and Parmesan chips 4.95	Jasmine rice with toasted coconut and coriander 3.50	Extra virgin olive oil mashed potato 3.75
Green leaf salad with mixed herbs 3.25	Thick cut chips 3.95	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 4.25
Sprouting broccoli, lemon oil and sea salt 4.25	Peas, sugar snaps and baby shoots 3.50	

Vegetarian and vegan menu available on request

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.

DESSERTS

CRÈME BRÛLÉE Classic set vanilla custard with a caramelised sugar crust	6.95
APPLE TART FINE Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	8.50
FROZEN BERRIES Mixed berries with yoghurt sorbet and warm white chocolate sauce	7.25
CHOCOLATE BOMBE Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.95
RUM BABA Plantation rum soaked sponge with Chantilly cream and raspberries	8.25

AFTERNOON TEA

3pm - 5pm

CREAM TEA - 7.95

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

SUMMER GARDEN AFTERNOON TEA - 24.95

SAVOURIES

Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich on basil bread
Oak smoked Scottish salmon on beetroot bread with cream cheese and chives

SWEET

Lemon & raspberry doughnut with pink lemonade
Vanilla meringue butterfly
Chocolate caramel flower pot
Pistachio nasturtium crème brûlée
Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA - 33.95

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

SET MENU

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