

THIRST QUENCHERS

Bloody Mary <i>Choice of Caesar, Red Snapper or Smoked</i>	8.00
Ivy G&T <i>Beefeater gin, cucumber and lime with Fever-Tree Mediterranean tonic water</i>	8.75
The Ivy Café royale <i>Hibiscus gin, sloe infusion, rose water, Crémant</i>	6.75
London spritz <i>Earl Grey gin, lemon and orange oleo sacchurum, Cocchi Americano, Prosecco, soda</i>	6.50

SPARKLING

Soranzo, Prosecco Superiore, Veneto, Italy	6.00
TIMG, Montoy, Champagne, France	8.95

COOLERS & JUICES

Peach & elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.50
Rosemary lemonade <i>Rosemary infusion, lemon & lime with sparkling water</i>	3.50
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Mixed berry smoothie <i>Raspberry, strawberry, blueberry, banana</i>	4.50
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Cream soda <i>Chocolate and vanilla</i>	3.75

TEA & COFFEE

Ivy 1917 breakfast blend <i>Intense, rich, punchy</i>	3.75
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75
Pot of coffee & cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Hot chocolate <i>Milk / mint / white</i>	4.25
Iced coffee	4.00
Espresso martini <i>Served with hot cross bun, crème brûlée and amaretto infusions</i>	7.50

BREAKFAST

Until 11:30AM

Served Daily

SET MENU

11:30AM - 5PM

Monday - Friday

Two courses 16.50 Three courses 21

Please ask your server for the menu

A discretionary optional service charge of 12.5% will be added to your bill
Please notify your waiter of any food allergies or intolerances when ordering

Spiced green olives 3.50

Gordal olives with chilli, coriander and lemon

Zucchini fritti 4.95

Crispy courgette fries with lemon

THE IVY CAFE

BRUNCH

From 11:30AM

STARTERS

Chicken liver parfait <i>Caramelised hazelnut, pear and stem ginger compote, toasted ciabatta</i>	6.75	Seasonal soup <i>Roast iron bark pumpkin soup with truffled goat's curd and sage leaves</i>	5.50	Steak tartare <i>Hand chopped beef striploin with Tabasco dressing, cornichon, shallot, parsley, egg yolk and toasted granary</i>	9.25
Crispy duck salad <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger</i>	7.95	Prawn cocktail <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	9.75	Smoked salmon and crab <i>Oak smoked salmon with crab and dill cream, granary toast</i>	11.50
Tuna carpaccio <i>Raw yellowfin tuna with spiced avocado, lime crème fraîche and coriander shoots</i>	8.95	Apple and Stilton salad <i>Shaved apple with crushed hazelnuts, golden raisins and celery, Stilton dressing</i>	6.50	Mozzarella di bufala <i>Glazed figs with red endive, sourdough croutons and truffle honey</i>	8.50

MAINS

Eggs Benedict and chips <i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</i>	11.50	Truffle chicken sandwich and chips <i>Warm truffled chicken with mayonnaise, toasted white bloomer, a fried hen's egg, chips and green salad</i>	11.95	Eggs Royale and chips <i>Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips</i>	12.25
Steak sandwich "French dip" <i>Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips</i>	13.50	Avocado and spinach Benedict, chips <i>Sliced avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips</i>	10.95	HLT <i>Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise</i>	9.75

CLASSICS

The Ivy Café shepherd's pie

Slow braised lamb shoulder with beef and Wookey Hole Cheddar potato mash

13.50

Steak, egg & chips

Thinly beaten rump steak, thick cut chips and two fried hen's eggs

14.50

Chicken Milanese

Brioche crumbed chicken Milanese with fried hen's egg, salad mâche and black truffle mayonnaise

15.75

Salmon and smoked haddock fish cake

Creamed kale and spinach, soft poached hen's egg and hollandaise sauce

13.50

Simply grilled fish MP

Sourced daily

Halloumi, quinoa, kale, avocado and mixed seed salad

Mixed green leaves with kohlrabi, pomegranate and a citrus ponzu sauce

12.95

Crab linguine

Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket

13.95

Seared yellowfin tuna

Salad of fennel, clementine, pistachio, black olive and herbs with a citrus dressing

14.95

The Ivy Café beefburger <i>Chargrilled ground beef in a potato bun with mayonnaise and thick cut chips Add West Country Cheddar 1.50</i>	13.75	Whole lemon sole <i>Beurre noisette, lemon, capers and parsley</i>	17.50	Roast salmon fillet <i>Broccoli and courgette couscous, freekeh grains, lemon, herb sauce on the side</i>	14.50
Fish & chips <i>Traditional battered cod, served with mashed peas, thick cut chips and tartare sauce</i>	14.50	Chargrilled Banham half chicken <i>Lemon and thyme butter, thick cut chips</i>	14.75	Steak tartare <i>Hand chopped beef striploin, Tabasco dressing, cornichon, shallot, parsley, egg yolk and thick cut chips</i>	19.50
		Line caught swordfish <i>Red pepper with olive, chimichurri toasted fregola, lemon and baby basil</i>	15.50		

SIDES & SAUCES

Creamed kale and spinach,	3.95	Thick cut chips	3.50	Red wine and rosemary sauce	2.75
Gran Moravia and toasted pine nuts		Truffle and Parmesan chips	4.50	Green peppercorn sauce	2.75
Peas, sugar snaps and baby shoots	3.25	Herbed green salad	3.25	Hollandaise sauce	2.75
Crispy root vegetables, crushed black pepper and parsley gremolata	3.75	Olive oil mashed potato	3.25	Béarnaise sauce	2.75
Sliced San Marzano tomato, Pedro Ximenez and basil salad	3.50	Tenderstem broccoli, lemon oil and sea salt	3.75	Wild mushroom and marjoram sauce	2.75

DESSERTS

Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.50
Warm flourless chocolate cake <i>Caramelised banana with vanilla cream and chocolate sauce</i>	7.50
Blackberry shortcake sundae <i>Blackberries, roast hazelnuts, vanilla ice cream, baked meringue and shortcake</i>	6.95
Chocolate bombe <i>Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.50
Coffee panna cotta <i>Set vanilla cream with coffee liqueur</i>	6.50
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	7.95
Frozen berries <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	6.95
Ice creams and sorbets <i>Selection of dairy ice creams and fresh fruit sorbets</i>	5.25
Cheese <i>Truffled unpasteurised Camembert with rye crackers</i>	8.25
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

3PM - 5PM

CREAM TEA

8.75

Freshly baked fruited scones, clotted cream and strawberry preserve

Includes a choice of teas, infusions or coffees

AFTERNOON TEA

19.75

SAVOURIES

Truffled chicken brioche roll

Marinated cucumber and dill sandwich finger

Smoked salmon on gluten free dark rye with cream cheese and chives

SWEET

Warm fruited scone with Cornish clotted cream and strawberry preserve

Raspberry cheesecake

Chocolate & salted caramel mousse

Lemon & lime profiterole

Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA

27.50

Afternoon tea with a glass of Champagne

Includes a choice of teas, infusions or coffees