

WINE

Soranzo, Prosecco Superiore, Veneto, Italy	6.00
TIMG, Montoy, Champagne, France	8.95
Grenache Blanc, Lierre, Languedoc, France	5.00
Gavi, Voltolino, Piemonte, Italy	7.25
Chablis, La Chablisienne 'Le Finage', Burgundy, France	11.00
Grenache Rouge, Lierre, Languedoc, France	5.00
Malbec, Catena 'Vista Flores', Mendoza, Argentina	9.25
Plaisir de Chateau Siaurac, Lalande de Pomerol, Bordeaux, France	12.00

THIRST QUENCHERS

Peach bellini <i>Peach pulp & Prosecco</i>	8.25
Aperol spritz <i>Over ice with an orange twist</i>	8.25
Ivy G&T <i>Beefeater gin, cucumber and lime with Fever-Tree Mediterranean tonic water</i>	8.75

COCKTAILS

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
Garden of the abbey <i>Elderflower vodka, cucumber, apple, lime, cider sparkle</i>	9.25
Negroni tasting set <i>Fruity & light with Dolin bittersweet strawberry vermouth Delicate & herbal with Ivy gin Rich & punchy 'Boulevardier' with Bulleit bourbon</i>	9.00
Espresso martini <i>Served with hot cross bun, crème brûlée and amaretto infusions</i>	7.50
Bloody Mary <i>Choice of Caesar, Red Snapper or Smoked</i>	8.00

COOLERS & JUICES

Peach and 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>	4.00
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Cream soda <i>Chocolate and vanilla</i>	3.75

BREAKFAST

Until 11:30AM
Served Daily

BRUNCH

From 11:30AM
Saturday & Sunday

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

From 11:30AM

STARTERS

Chicken liver parfait <i>Caramelised hazelnut, pear and stem ginger compote, toasted ciabatta</i>	6.75	Mushrooms on toast <i>Creamed wild mushrooms with marjoram, Gran Moravia tuille on toasted brioche</i>	7.25	Mozzarella di bufala <i>Glazed figs with red endive, sourdough croutons and truffle honey</i>	8.50
Wasabi prawns with salt and pepper squid <i>Crunchy fried prawns, salt and pepper squid with wasabi mayonnaise and miso sauce</i>	8.75	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	Oak smoked salmon <i>Smoked salmon, black pepper and lemon with granary toast</i>	9.50
Tuna carpaccio <i>Raw yellowfin tuna with spiced avocado, lime crème fraîche and coriander shoots</i>	8.95	Seared scallops <i>Baked celeriac puree with Granny Smith apple, crispy shallots and baby watercress</i>	10.95	Smoked salmon and crab <i>Oak smoked salmon with crab and dill cream, granary toast</i>	11.50
		Apple and Stilton salad <i>Shaved apple with crushed hazelnuts, golden raisins and celery, Stilton dressing</i>	6.50		

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

Market special MP
Sourced daily

Simply grilled fish MP
Sourced daily

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

Halloumi, quinoa, kale, avocado and mixed seed salad
Mixed green leaves with kohlrabi, pomegranate and a citrus ponzu sauce
12.95

Roasted butternut squash with grains

Buckwheat, chickpea, pumpkin seeds and pomegranate, with crumbled feta, harissa yoghurt and coriander dressing
12.50

Grilled chicken salad

Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing
13.50

Seared yellowfin tuna
Salad of fennel, clementine, pistachio, black olive and herbs with a citrus dressing
14.95

English rib-eye 12oz/340g
Casterbridge West Country, dry aged rib eye
23.95

English fillet 7oz/200g
Succulent prime centre cut, grassfed English fillet
26.50

SAUCES

Green peppercorn Hollandaise ♦ **Béarnaise**
Red wine and rosemary
2.75

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	Line caught swordfish <i>Red pepper with olive, chimichurri toasted fregola, lemon and baby basil</i>	15.50	Fish & chips <i>Traditional battered cod, served with mashed peas, thick cut chips and tartare sauce</i>	14.50
Roast salmon fillet <i>Broccoli and courgette couscous, freekeh grains, lemon, herb sauce on the side</i>	14.50	Whole lemon sole <i>Beurre noisette, lemon, capers and parsley</i>	17.50	Chargrilled Banham half chicken <i>Lemon and thyme butter, thick cut chips</i>	14.75
Aromatic duck curry <i>Fragrant coconut duck curry with lemongrass, lime, chilli, roasted cashews and steamed jasmine rice</i>	14.75	Slow roasted lamb shoulder <i>Creamed potato, roasted root vegetables, parsley and shallot crust with a garlic and rosemary sauce</i>	16.25	Crab linguine <i>Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket</i>	13.95
		Roasted chicken breast <i>Olive oil mashed potato, watercress and wild mushroom sauce</i>	13.75	Steak tartare <i>Hand chopped beef striploin, Tabasco dressing, cornichon, shallot, parsley, egg yolk and thick cut chips</i>	19.50

SIDES & SAUCES

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

SANDWICHES

11:30AM - 5PM

HLT <i>Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise</i>	9.75
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
Smoked salmon and crab open sandwich <i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i>	11.95
Steak sandwich "French dip" <i>Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips</i>	13.50

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

Warm flourless chocolate cake <i>Caramelised banana with vanilla cream and chocolate sauce</i>	7.50
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	7.95
Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.50
Ice creams and sorbets <i>Selection of dairy ice creams and fresh fruit sorbets</i>	5.25
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

SET MENU

11:30AM - 5PM
Monday - Friday

Two courses 16.50 **Three courses 21**
Please ask your server for the menu