

❖❖————— THIRST QUENCHERS —————❖❖

City Garden Bloody Mary	8.50
<i>City Garden spice mix, tomato juice, vodka</i>	
CiTea cup	9.00
<i>Pimm’s no. 1 & green tea charged with home made apple & mint lemonade topped with a strawberry & cucumber air</i>	
Ivy G&T	9.75
<i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic</i>	
Aperol spritz	9.50
<i>Over ice with an orange twist</i>	

Classic Champagne Cocktail <i>serves 6</i>	
<i>The Ivy Collection Champagne, rose, 3 citrus sugar, Angostura orange bitters, Bergamot mist</i>	
65.00	

❖❖————— SPARKLING —————❖❖

Prosecco, Bisol, Jeio, Veneto, Italy	7.25
<i>125ml</i>	
The Ivy Collection Champagne, Montoy, Champagne, France	10.25
Nyetimber, Classic Cuvee, West Sussex, England	12.50
Ruinart, R, Champagne, France	13.50
Ruinart, Rosé, Champagne, France	15.95

❖❖————— COOLERS & JUICES —————❖❖

Peach & elderflower iced tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Green juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Mixed berry smoothie	4.50
<i>Strawberry, raspberry, blueberry, banana</i>	
Homemade ginger beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	
Power up	4.95
<i>Wheatgrass, pineapple, papaya, orange</i>	
Beet it	4.00
<i>Beetroot, carrot, apple juice</i>	

❖❖————— SYPHON COFFEE —————❖❖

La Esmeralda Private Collection, Geisha, Panama	9.00
<i>100% Geisha grown at high altitude to produce fruity & floral flavours with high acidity</i>	

❖❖————— TEA & COFFEE —————❖❖

Breakfast blend, Afternoon tea blend, Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Pot of coffee & cream	3.75
Hot chocolate	4.25
<i>milk / mint / white</i>	
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Coffee tonic	4.50
<i>Fever-Tree Mediterranean tonic, espresso, lemon twist</i>	
Vanilla shakerato	4.00
<i>Espresso shaken with ice, served in a martini glass</i>	

Salted caramel espresso martini	8.00
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ALL DAY MENU	
From 4PM	
<i>Saturday only</i>	
<i>Please ask your server for the menu</i>	

Spiced green olives	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
Salted smoked almonds	3.25
<i>Smoked and lightly spiced with Cornish salt</i>	

❖❖————— STARTERS —————❖❖

Seasonal soup	6.50
<i>Garden pea with picked mint, ricotta and lemon zest</i>	
Tuna carpaccio	9.95
<i>Yellowfin tuna with tomato, watermelon, ponzu dressing, miso mayonnaise and toasted sesame</i>	
Soft goat’s cheese salad	7.50
<i>Caramelised hazelnuts, Belgian endive, mixed grapes and picked herbs</i>	
Burrata and peach	9.95
<i>Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint</i>	
Smoked salmon and crab	11.50
<i>Oak smoked salmon with crab and dill cream, granary toast</i>	

Eggs Benedict and chips	11.50
<i>Pulled honey roast ham on toasted English muffins, two poached hen’s eggs, hollandaise sauce, watercress and thick cut chips</i>	
Eggs Royale and chips	12.25
<i>Smoked salmon, two poached hen’s eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips</i>	
Lobster Benedict	16.95
<i>Chopped lobster, asparagus, two poached hen’s eggs on toasted brioche with hollandaise sauce</i>	
Hot buttermilk pancakes	8.95
<i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	
Steak sandwich “French dip”	13.95
<i>Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips</i>	

❖❖————— MAINS —————❖❖

Steak, egg & chips	14.50
<i>Thinly beaten rump steak, thick cut chips and two fried hen’s eggs</i>	
Chicken Milanese	16.25
<i>Brioche crumbed chicken Milanese with fried hen’s egg and black truffle mayonnaise</i>	
Grilled chicken salad	13.95
<i>Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing</i>	
City Garden hamburger	14.75
<i>Chargrilled ground beef in a potato bun with mayonnaise, Bloody Mary ketchup and thick cut chips</i>	
Add West Country Cheddar 1.50	
Chargrilled halloumi	13.95
<i>Red pepper sauce, toasted fregola, sundried cherry tomatoes and a mint chilli sauce</i>	
Grilled whole lobster	34.00
<i>Parsley and garlic butter served with thick cut chips</i>	
Fish & chips	14.50
<i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>	
Roast salmon fillet	16.95
<i>Asparagus spears, baby watercress and soft herb sauce on the side</i>	

❖❖————— SIDES & SAUCES —————❖❖

Baked sweet potato, yoghurt and kale pesto	3.75
Peas, sugar snaps and baby shoots	3.25
Tenderstem broccoli, lemon oil and sea salt	3.75
Thick cut chips	3.75

BRUNCH	
<i>From 11AM</i>	
<i>Saturday & Sunday</i>	
Salt crusted sourdough bread	
<i>With salted butter</i>	
4.25	

❖❖————— Zucchini fritti 5.75 —————❖❖

Steak tartare	9.25
<i>Hand chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	
Crispy duck salad	9.25
<i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger</i>	
Oak smoked salmon	9.50
<i>Smoked salmon, black pepper and lemon with granary toast</i>	
Lobster and prawn cocktail	14.95
<i>Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce</i>	
Asparagus with truffle hollandaise	10.95
<i>Warm asparagus spears with truffle hollandaise and baby watercress</i>	

Avocado and spinach Benedict, chips	10.95
<i>Avocado, raw baby spinach, two poached hen’s eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips</i>	
HLT	9.75
<i>Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise</i>	
Smoked salmon and crab open sandwich	11.95
<i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i>	
Truffle chicken sandwich and chips	11.95
<i>Warm truffled chicken with mayonnaise, toasted white bloomer, fried hen’s egg, chips and green salad</i>	

Salmon and smoked haddock fish cake	16.95
<i>Spinach and herb sauce with a soft poached hen’s egg, baby watercress</i>	
Roast half chicken (off the bone)	14.95
<i>Crispy skin with gremolata, rosemary jus and watercress</i>	
Pugliese burrata salad	16.95
<i>Raw garden vegetables and picked herbs with toasted seeds and watercress sauce</i>	
Steak tartare	21.50
<i>Hand chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>	

Simply grilled fish	MP
<i>Sourced daily</i>	

Seared yellowfin tuna	18.95
<i>Salad of sesame crusted tuna fillet with shaved fennel, edamame, wasabi sauce and daikon cress</i>	
Rib-eye 12oz/340g	27.95
<i>Dry aged British rib-eye (on the bone)</i>	
City Garden shepherd’s pie	13.50
<i>Slow braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>	

Green beans and roasted almonds	3.75
Truffle and Parmesan chips	4.50
Herbed green salad	3.25
Olive oil mashed potato	3.50
Sliced San Marzano tomato, basil salad and Pedro Ximenez	3.75

❖❖————— DESSERTS —————❖❖

Crème brûlée	6.75
<i>Classic set vanilla custard with a caramelised sugar crust</i>	
Apple tart fine	7.95
<i>Baked apple tart with vanilla ice cream and Calvados flambe</i>	
Strawberry ice cream sundae	7.95
<i>Vanilla ice cream with meringue, shortbread and a warm strawberry sauce</i>	
Chocolate bombe	8.50
<i>Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	
Panna cotta	6.75
<i>Vanilla panna cotta with peaches, raspberry liqueur sauce and almond tuile</i>	
Flourless cappuccino cake	7.75
<i>Warm chocolate cake, milk mousse and coffee sauce</i>	
Ice creams and sorbets	6.00
<i>Selection of dairy ice creams and fruit sorbets</i>	
Frozen berries	7.50
<i>Mixed berries with yoghurt sorbet, warm white chocolate sauce</i>	
Selection of three cheeses	12.95
<i>Truffled unpasteurised Camembert, Beauvale blue, Quicke’s farmhouse Cheddar, olive bread, chutney and rye crackers</i>	
Mini chocolate truffles	3.50
<i>With a liquid salted caramel centre</i>	

3PM – 5PM	
CREAM TEA	
8.75	
Freshly baked fruited scones, clotted cream and strawberry preserve	
<i>Includes a choice of teas, infusions or coffees</i>	
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	
Crème brûlée doughnut	
<i>Includes a choice of teas, infusions or coffees</i>	
CHAMPAGNE AFTERNOON TEA	
27.50	
Afternoon tea with a glass of Champagne	
<i>Includes a choice of teas, infusions or coffees</i>	

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