

❖❖ — SPARKLING — ❖❖	
Prosecco, Bisol, Jeio, Veneto, Italy	7.25
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

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

❖❖ — THIRST QUENCHERS — ❖❖	
Peach bellini	9.50
Peach pulp & Prosecco	
Aperol spritz	9.50
Over ice with an orange twist	
Ivy G&T	9.75
Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic	

❖❖ — COCKTAILS — ❖❖	
City Garden Royale flute	10.75
Our signature Kir Royale with Briottet Rose liqueur, Sipsmith sloe gin & hibiscus topped with Champagne	
Candy floss fizz coupe	10.25
Fairy floss & Champagne complemented with rosé, lychee, ginger & Havana 3 year old rum	
Dashwood blossom coupe	9.50
Beefeater gin, fresh grapes & mint shaken with nettle cordial & a splash of aloe vera juice	
Garden Collins long	8.75
Lavender & rosemary infused Beefeater gin shaken with elderflower cordial & lemon, topped with soda, garnished with herbs from our herb garden	
CiTea cup wine glass	9.00
Pimm's no. 1 & green tea charged with home made apple & mint lemonade topped with a strawberry & cucumber air	
Globetrotter's punch coupe	9.50
Havana 3 year old rum, Koko Kanu coconut rum, lychee, kaffir lime, coriander, pineapple & a touch of chilli	

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

BREAKFAST	BRUNCH
Until 11:30AM	From 11AM
Monday-Friday	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	
Salted smoked almonds	3.25
Smoked and lightly spiced with Cornish salt	

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

Roast salmon fillet	16.95
Asparagus spears, baby watercress and soft herb sauce on the side	
Grilled whole lobster	34.00
Parsley and garlic butter served with thick cut chips	
Blackened cod fillet	16.95
Baked in banana leaf with a miso glaze, spring onion, radish and herb salad, yuzu mayonnaise	

City Garden shepherd's pie	13.50
Slow braised lamb shoulder with beef and Wookey Hole Cheddar potato mash	
City Garden hamburger	14.75
Chargrilled in a potato bun with mayonnaise, Bloody Mary ketchup and thick cut chips	
Add West Country Cheddar 1.50	
Roast rack of lamb	22.50
Mustard and herb crust with creamed potato, garlic, spring vegetables, rosemary sauce	

❖❖ — STEAKS — ❖❖	
Rib-eye 12oz/340g	27.95
Dry aged British rib-eye (on the bone)	
Fillet 7oz/200g	29.50
Prime centre cut grass fed English	
Grilled fillet with braised feather blade	34.50
British beef fillet with rich braised feather blade, watercress and a Merlot truffle sauce	

❖❖ — 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

ALL DAY MENU
From 11:30AM
Salt crusted sourdough bread
With salted butter
4.25

Atlantic sea scallops	13.50
Pea purée with broad beans, lemon zest, sea cress and crispy shallots	
Oak smoked salmon	9.50
Smoked salmon, black pepper and lemon with granary toast	
Asparagus with truffle hollandaise	10.95
Warm asparagus spears with truffle hollandaise and baby watercress	
Tempura prawns	10.95
Crunchy fried prawns with green papaya, cucumber, edamame and a matcha tea sauce	
Lobster and prawn cocktail	14.95
Chilled lobster and prawn cocktail with baby gem, cherry tomatoes and Marie Rose sauce	

FISH & SEAFOOD

Crab linguine	17.95
<i>Pasta and courgette linguine with Devon crab, chilli, smoked garlic, lemon and rocket</i>	
Whole Dover sole	37.00
<i>Beurre noisette, lemon, capers and parsley</i>	
Salmon and smoked haddock fish cake	16.95
<i>Spinach and herb sauce with a soft poached hen's egg, baby watercress</i>	

❖❖ — Simply grilled fish MP — ❖❖
Sourced daily

Chicken Milanese	16.25
Brioche crumbed chicken Milanese with fried hen's egg and black truffle mayonnaise	
Chargrilled halloumi	13.95
Red pepper sauce, toasted fregola, sundried cherry tomatoes and a mint chilli sauce	
Pugliese burrata salad	16.95
Raw garden vegetables and picked herbs with toasted seeds and watercress sauce	

❖❖ — BEEF WELLINGTON — ❖❖
FOR 4 PEOPLE TO SHARE
Fillet of beef wrapped in truffled mushrooms and puff pastry with dauphinoise potatoes, tenderstem broccoli, bone marrow, green salad and foie gras sauce
24 HR PRE ORDER 180.00
❖❖ — RECOMMENDED WINE PAIRING — ❖❖
Chateau La Lague, 3eme Cru Classe, Madmoiselle L, Haut Medoc, Bordeaux, France, 2012
Magnum 110.00 1.5l Bottle

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

Zucchini fritti	5.75
Crispy courgette fries with lemon, chilli and mint yoghurt	
Truffle arancini	5.50
Fried Arborio rice balls with truffle and Parmesan	

Steak tartare	9.25
Hand chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary	
Crispy duck salad	9.25
Warm crispy duck with five spice dressing, toasted casheus, watermelon, beansprouts, coriander and ginger	
Roasted foie gras	15.95
Baked Braeburn apples, toasted brioche, tamarind glaze and red amaranth	
Field mix salad	7.75
Thinly shaved garden vegetables with avocado houmous, Manuka honey and wholegrain mustard dressing	

Seared yellowfin tuna	18.95
Salad of sesame crusted tuna fillet with shaved fennel, edamame, wasabi sauce and daikon cress	
Fish & chips	14.50
Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	
Line caught swordfish	17.50
Red pepper sauce with cherry tomatoes, toasted fregola, pesto, lemon and baby basil	

Roast half chicken (off the bone)	14.95
Crispy skin with gremolata, rosemary jus and watercress	
Grilled chicken salad	13.95
Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing	
Roasted butternut squash with grains	13.75
Buckwheat, chickpea, pumpkin seeds and pomegranate with crumbled feta, harissa yoghurt and coriander dressing	

❖❖ — STEAKS — ❖❖	
Steak tartare	21.50
Hand chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	
Steak, egg & chips	14.50
Thinly beaten rump steak, thick cut chips and two fried hen's eggs	
❖❖ — Market special MP — ❖❖	
Sourced daily	

Green peppercorn sauce	2.75
Béarnaise sauce	2.75
Red wine and rosemary sauce	2.75
Hollandaise sauce	2.75

❖❖ — SANDWICHES — ❖❖	
11:30AM – 5PM	

HLT	9.75
Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem with herb mayonnaise	
City Garden hamburger	14.75
Chargrilled in a potato bun with mayonnaise, Bloody Mary ketchup and thick cut chips	
Add West Country Cheddar 1.50	
Smoked salmon and crab open sandwich	11.95
Smoked salmon and crab with crushed avocado, grapefruit and baby watercress	
Steak sandwich "French dip"	13.95
Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips	
Truffle chicken sandwich and chips	11.95
Warm truffled chicken with mayonnaise, toasted white bloomer, fried hen's egg, chips and green salad	

AFTERNOON MENU
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
Crème brûlée doughnut
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

Flourless cappuccino cake	7.75
Warm chocolate cake, milk mousse and coffee sauce	
Apple tart fine	7.95
Baked apple tart with vanilla ice cream and Calvados flambé	
Crème brûlée	6.75
Classic set vanilla custard with a caramelised sugar crust	
Chocolate bombe	8.50
Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce	
Selection of three cheeses	12.95
Truffled unpasteurised Camembert, Beauvale blue, Quicke's farmhouse Cheddar, olive bread, chutney and rye crackers	
Mini chocolate truffles	3.50
With a liquid salted caramel centre	