Sparkling

Prosecco, Bolla, An. Veneto, Italy  7.25
The Ivy Collection Champagne, Champagne, France  9.95
Veuve Clicquot Yellow Label, Champagne, France  13.95
Nymester Classic Cuvée, West Sussex, England  14.25
Veuve Clicquot Rosé, Champagne, France  16.36

Thirst Quenchers

The Ivy Royale
Our signature Kit Royal with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cooch Rose. Vermouth topped with The Ivy Collection Champagne
The Ivy Bloody Mary
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka
Peach Bellini
Peach purée and prosecco
Aperol Spritz
Aperol, Prosecco and Fever-Tree Soda with an orange twist
Ruby Grapefruit Spritz
Pamplona Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco
White Port & Tonic
Light and floral Graham’s Blend No.3, White Port and Fever-Tree Naturally Light Indian tonic, served with a mint sprig and lemon twist
Elderflower Garden
Seedlip Garden, Accor Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers

Gin & Tonic Selection

The Ivy Special G&T
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic
Pink G&T
Pink Beefeater Gin, fresh strawberries and mint with Fever-Tree Elderflower Tonic
Seville G&T
Tempranillo Floro de Seville Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic
Ribbush & Raspberry G&G
Slingby Ribbush Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale
Deep Red G&T
Four Pillars Bloody Sherry Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic
Pomme Epvrè
Copperhead Gin, 30cl Double, Jan Apple Cider Liqueur, cinnamon and Fever-Tree Naturally Light Tonic

Market Special Mf

Of the day

The Ivy sheep’s pie – 14.50
Slow-cooked Welsh lamb leg with wintercress, black cabbage casserole, puhrsease and red wine
Aromatic duck curry – 17.95
Coconut-based curry, chilli, Bombay coriander, coconut and sweet potato
Chicken Milanesa – 16.95
Braised-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
Keralan sweet potato curry – 14.50
Choo yam, baboo, corinidor, coconut and sweet potato
Fish & chips – 15.50
Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

Starters

Roast pumpkin soup – 6.25
Creamed pumpkin with truffle ricotta, pine nuts and crispy sage
Yellowfin tuna carpaccio – 9.95
Tuna, pickled ginger, red onion, seaweed, sesame seeds and yuzu dressing
The Ivy Cured smoked salmon – 7.95
Black pepper, lemon, and dusting of cress
Laversham Park Farm buffalo mozzarella – 8.95
Crispy capers, dill and truffle oil
Prawn cocktail – 9.95
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

Eggs Benedict and chips – 11.50
Pulled honey roast ham on toasted muffin, two poached eggs, hollandaise sauce, watercress and thick cut chips
Prawn and avocado open sandwich – 12.95
Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce

Roast beef sandwich – 15.95
Warmed sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips
Avocado Benedict and chips – 10.95
Avocado, two poached eggs, hollandaise sauce, watercress and thick cut chips

Egg Royale and chips – 12.95
The Ivy Cured smoked salmon, two poached eggs, truffle mornay, hollandaise sauce, watercress and thick cut chips
Hot buffalo chicken – 8.95
Roasted buffalo wings with buffalo wild salad

Roast fillet of salmon – 16.25
Spinning broccoli, Champagne and caper cream sauce

Salmon and smoked haddock fish cake – 13.95
Crushed pea and herbs served with a soft poached hen’s egg and baby watercress

Crab and avocado open sandwich – 11.95
Smoked salmon on beetroot bread, smashed avocados, apple, pomegranate seeds, red onion and lemon

Main Courses

Roast beef sirloin – 24.50
21 day Himalayan salt dry aged
Filet of beef Tournedos – 29.95
Succulent, prime centre cut, grass fed
Rib-eye on the bone – 31.95
21 day Himalayan Salt Wall dry-aged, grass fed, UK rib-eye steak
Mini steak – 15.95
Grilled thinly-sliced steak with peppercorn sauce, onions, thick cut chips and watercress
Steak tartare – 19.75
Hand cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parley, egg yolk and toasted granary

Starter saucers – Béarnaise • Green peppercorn • Hollandaise
– 2.95 each

Middle Eastern lamb – 27.50
Hand cut lamb with a medley of Middle Eastern spices and served with rice, yoghurt, mint and coriander, onion, labneh and pita bread

Steak au poivre – 29.95
21 day Himalayan salt dry aged, grass fed, UK rib-eye steak

Grilled halloumi, crushed avocado, and thick cut chips

Steak tartare – 9.50
Hand cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parley, egg yolk and toasted granary

Sides

Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing
San Marzano tomato and basil salad with Pedro Ximénez dressing
Peas, sugar snap and baby beans

Truffle and Parmesan chips

Sourdough bread

Savoury

Grilled halloumi, crushed avocado, and thick cut chips

Vegetarian and vegan menu available on request.

Our signature Kir Royale with Beefeater Gin infused with hibiscus & rosewater, sloe juice and Cooch Rose. Vermouth topped with The Ivy Collection Champagne

Morning Tea

Served daily 7am – 5pm
Cream Tea – 7.95
Fresly baked fruit scones, Dorset clotted cream and strawberry preserve

Afternoon Tea – 19.75
Truffled chicken brochette
Marinated cucumber and garlic finger sandwich on basil bread
Smoked salmon on beetroot bread with cream cheese and chives

Brunch Menu

Served daily 11am – 6.30pm
The Ivy Collection Champagne, West Sussex, England

Available to purchase in the restaurant or online ivycollection.com