

THEIVY

SPINNINGFIELDS

AFTERNOON TEA

3pm – 5pm daily

CREAM TEA

7.95

Freshly baked fruited scones,

Dorset clotted cream and strawberry preserve

Includes a choice of teas, infusions or coffees

AFTERNOON TEA

SAVOURIES

Truffled chicken brioche roll

Marinated cucumber and dill finger sandwich

Smoked salmon on dark rye style bread with

cream cheese and chives

SWEET

Warm fruited scones with Dorset clotted cream and strawberry preserve Raspberry cheesecake Chocolate and salted caramel mousse Crème brûlée doughnut

Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA

Afternoon tea with a glass of Champagne Includes a choice of teas, infusions or coffees



BREAKEAST

Until 11:30am & Until 11am Saturday & Sunday

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PAST	RIES	& TOAST					
Mini pastries with butter and preserves	1.75	Toasted crumpets Served with Marmite, mustard and parsley butter	3.25				
Toast and preserves 3 Choice of white, granary or gluten-free	3.25	1 7	3.75				
THE IVY FULL ENGLISH BREAKFAST Smoked streaky bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans Served with a choice of white, granary or gluten-free toast 13.50		THE IVY VEGETARIAN BREAKFAST					
		Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato hash, flat mushrooms, roast plum tomatoes, watercress and baked beans Served with a choice of white, granary or gluten-free toast 12.50					
					EG	GS	
				Eggs Benedict Pulled honey roast ham, toasted English muffir two poached hen's eggs with hollandaise sauce and watercress		Avocado and spinach Benedict Avocado, raw baby spinach, two poached hen' eggs on toasted English muffins, hollandaise sauce and sesame	7.95 's
Smoked salmon, two poached hen's eggs, toast English muffins with hollandaise sauce	9.50 red	Folded ham and cheese omelette Honey baked ham, Wookey Hole Cheddar wit rocket and grilled tomato	8.95 th				
Scrambled hen's eggs, oak smoked salmon	9.95 6.95 t	Avocado, tomato and sesame Chopped avocado with roast plum tomatoes, poached hen's eggs on toasted granary with sesame dressing	8.25				
LICH	Т &	HEALTHY					
Avocado, lime and coriander with sunflower, pumpkin, linseed, sesame and pomegranate on	7.25	Oak smoked salmon Smoked salmon, black pepper and lemon with dark rye bread	9.95				
dark caraway Caramelised ruby grapefruit Pink ruby grapefruit caramelised with	4.25	Dairy-free coconut "yoghurt" with berries Crushed pistachio, chia seeds, basil and maple syrup	5.95				
demerara sugar Kippers Whole kipper with parsley butter	8.50	Gluten-free organic granola Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond					

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.

JUICES		COOLERS		
Choice of fresh juices Orange, apple, grapefruit, cranberry	3.95	Home-made Ginger Beer Freshly pressed ginger juice, lemon, sugar	4.75	
Green juice	4.75	& soda water		
Avocado, mint, spinach, apple, parsley Beet it Beetroot, carrot, apple & ginger	4.50	Peach & elderflower iced tea Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	4.50	
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	5.95	Vanilla Spiced Sour A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white	5.95	
Mixed berry smoothie Strawberries, raspberries, blueberries, banana coconut milk & lime	4.75	Seedlip Garden & Tonic Non-alcoholic spirit with tonic, cucumber & sugar snap peas	5.95	
	T	EA	3.75	
Ivy 1917 breakfast blend Intense and rich Ivy afternoon tea blend Mellow, elegant, refreshing				
Sencha, Jasmine pearls			4.50	
Fresh mint, Camomile, Peppermint, Verbena			3.50	
Rosebud, Oolong			5.75	
	COI	FFEE	3.75	
Pot of coffee and cream				
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato				
Hot chocolate milk / mint / white Vanilla shakerato Espresso shaken with ice, served in a martini glass				
Coca-Cola, Diet Coke, Coke Zero			2.95	

Fever-Tree soft drinks range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade

BRUNCH

Acqua Panna still mineral water 750ml

San Pellegrino sparkling mineral water 750ml

From 11am
Saturday & Sunday



SET MENU

11:30am – 6:30pm Monday – Friday

Two courses 16.50 Three courses 21.00

Please ask your server for the menu

3pm – 5pm Daily 2.95

3.50

3.50

CREAM TEA 7.95

AFTERNOON TEA 18.95

CHAMPAGNE TEA 26.50

AFTERNOON

From 11.30am Until 5pm

SAVOURY

HLT open sandwich 9.75 Roast beef sandwich 14 95 Grilled halloumi, avocado, black olives, red Warm sirloin of beef with caramelised onions horseradish cream, red wine sauce pepper, tomato, baby gem and herb mayonnaise and thick cut chips The Ivy hamburger 14 25 Chargrilled in a potato bun with mayonnaise. Smoked salmon and 11 95 horseradish ketchup and thick cut chips crab open sandwich Smoked salmon and crab with crushed avocado, Add West Country Cheddar - 1.50 grapefruit and baby watercress 13 95 The Ivy shepherd's pie Slow-braised lamb leg with beef and Wookev 13.95 Miso-glazed chicken salad Hole Cheddar potato mash Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon

15 95

Salmon and smoked haddock fish cake 13.50

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Brioche bun, lettuce, tomato, rocoto chilli

Selection of three cheeses

voghurt sauce

9.95

Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers

DESSERTS

Apple tart fine

Shrimp and avocado burger

mayonnaise and thick cut chips

Baked apple tart with vanilla ice cream and Calvados flambé (14 min cooking time) 8.25

Crème brûlée

Classic set vanilla custard with a caramelised sugar crust 6.50

Mini chocolate truffles

With a liquid salted caramel centre 3.50

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce 8.50

Strawberry ice cream sundae

Vanilla ice cream with meringue, shortbread and a warm strawberry sauce 7.95

Cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce 7.25

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

8.25

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce 6.95

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets
5.25

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