

STARTERS & SNACKS 解嘴馋小菜

| | |
|----------------------------------------------------------------------|----|
| <i>House-made Scotch Egg</i> 苏格兰湾心蛋 | 38 |
| <i>Melton Mowbray Style Pork Pie</i> 英国冻肉派 | 38 |
| <i>Spiced Pumpkin Soup w/Bacon & Toast</i> 南瓜浓汤 配培根+酸面包 | 32 |
| <i>Cumberland / Vegan Sausage (x2)</i> 坎伯兰香肠/纯素香肠 两根 | 38 |
| <i>Welsh Rarebit (Beer Cheese Toastie)</i> 威尔士啤酒芝士面包 | 38 |
| <i>Pork Scratching (Sea Salt & Black Pepper)</i> 海盐黑胡椒味炸猪皮 | 28 |
| <i>Chips & Curry Sauce or Gravy</i> 粗炸薯条 搭配咖喱汁或牛肉酱 | 38 |

BRITISH CLASSICS 英式经典

| | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <i>The "Codfather" Fish & Chips</i> 英伦海岛炸鱼薯条 | 98 |
| <i>200g beer-battered atlantic cod, thick-cut chips, house-made chunky tartare, mushy peas</i> 阿拉斯加深海真鳕鱼、粗切薯条、自制塔塔酱、青豆泥 | |
| [GF] <i>Steak, Egg & Chips</i> 澳洲牛排蛋薯条 | 138 |
| <i>250g angus ribeye, sunny egg, chips, leafy salad, w/herb butter & gravy</i> 安格斯肉眼牛排 (250g)、太阳蛋、厚切薯条、香草黄油、小绿叶色拉 | |
| [GF] <i>The Ivy's Shepherd's Pie</i> 黄金牧羊人薯泥派 | 68 |
| <i>ground lean lamb, mushroom, carrots, red wine, topped w/ parmesan mash</i> 羔羊肉糜、安格斯牛肉糜、蘑菇、胡萝卜、红葡萄酒、帕玛臣芝士黄金薯泥 | |
| <i>Cornish Fish Pie</i> 芝士奶香渔夫派 | 68 |
| <i>cod, halibut, smoked salmon, prawns, peas, in rich creamy sauce topped w/mashed potato</i> 鳕鱼、比目鱼、烟熏三文鱼、大虾、青豆、英国车打芝士酱、土豆泥 | |
| <i>Ultimate Breakfast Burger</i> 终极英式早餐汉堡 | 78 |
| <i>sausage patty, black pudding crumb, sunny egg, brioche bun, w/chips & baked beans</i> 猪肉香料肉饼、黑布丁碎、太阳蛋、番煎；配厚切薯条及茄汁焗豆 | |
| <i>All Day English Breakfast</i> 英式全日早餐 | 88 |
| <i>2 eggs, cumberland sausage, bacon, tomato, mushroom, hash brown, baked beans, toast</i> 两个三皇蛋、坎伯兰英式香肠、英式培根、煎番茄、蘑菇、薯饼、茄汁焗豆、燕麦吐司 | |
| <i>Scallops, Bacon, Black Pudding Spaghetti</i> 培根扇贝意大利面 | 88 |
| <i>pan-seared scallops served w/black pudding, bacon, asparagus in lemon butter</i> 北海道扇贝、培根、英国血肠、芦笋、蒜香柠檬黄油 | |
| <i>Kedgeree with Soft Boiled Egg</i> 苏格兰海军咖喱饭 | 78 |
| <i>curried basmati rice w/smoked salmon, prawns, peas, carrots, mild spicy</i> 烟熏三文鱼、大虾仁、印度进口长米、咖喱香料、青豆、胡萝卜、溏心蛋 (微辣) | |
| [GF] <i>Harissa Salmon w/Mixed Grains & Avocado</i> 北非三文鱼杂谷饭 | 118 |
| <i>pan-fried norwegian salmon (200g), quinoa, spinach, avocado, yoghurt harissa sauce</i> 挪威三文鱼 (200克)、五谷米、藜麦、菠菜、牛油果、希腊酸奶酱 | |
| <i>Bangers & Mash</i> 英式香肠薯泥 | 68 |
| <i>cumberland sausage (x2) served with spring onion mash & onion gravy.</i> available to switch to vegan sausage and vegan sweet potato mash 英国坎伯兰香肠两根、香肠土豆泥、洋葱红酒酱。可换成纯素香肠及红薯泥 | |
| [VG] <i>English Winter Salad</i> 英国冬暖色拉 | 58 |
| <i>roasted beet, parsnip & carrots, parsley, spinach, pistachio, cranberry, add haloumi ¥10</i> 烤防风草、甜菜根、烤胡萝卜、樱桃萝卜、蔓越莓干、欧芹叶、菠菜、开心果。加哈罗米芝士10元 | |

[GF] Gluten Free 不含麸质 | [V] Vegetarian 素食 | [VG] Vegan

LUNCH & SUPPER

WINTER MENU / 2018



BE OUR V.I.P.E
Follow us on WeChat!

PASTRY & PUDS 甜品

| | |
|-----------------------------------------------------|---------|
| <i>House-Made Tea Cakes</i> | from 38 |
| <i>please check at our counter 可在柜台询问</i> | |
| <i>Apple Berry Crumble w/Custard (hot)</i> | 45 |
| 蓝莓苹果金宝酥，配香草卡仕达酱 (热) | |
| <i>Butter Scone w/Clotted Cream & Jam</i> | 38 |
| 原味司康饼 配英国康维尔郡凝脂奶油+草莓果酱 | |
| <i>Lemon Custard Tart w/berries</i> | 32 |
| 酸柠檬挞 搭配莓果 | |

We preach casual English café fare and serve a British-led menu, offering authentic and satisfying breakfast, elevenses, afternoon tea, brunch, supper and drinks.

VENUE / CATERING HIRE: Get in touch if you're planning something special and we'll create a perfect party with you!

我们宣扬纯正英派家乡美食，每天早上8点开始，提供各种来自英国的传统菜肴，包括令人满足的全日早餐、下午茶、周末早午餐晚餐和特饮。私人活动及场地预定：请与我们联系，我们会精心为您打造一个愉悦的私人派对！

SEPT-DEC / 2018

BREAKFAST & BRUNCH

DAILY FROM 8:30AM - 11:30 | WEEKENDS & HOLIDAYS UNTIL 2PM

每天早上8点半至11点半。周末及假日供应至下午两点

COOKED-TO-ORDER 即点即做

Classic Full English Breakfast 英式全早餐 ¥88

2 eggs, english sausage & bacon, thyme butter mushroom, tomato, beans, hash brown, brown toast
两个鸡蛋、坎伯兰香肠、英式背脊培根、香草蘑菇、番茄、茄汁豆、薯饼、烤吐司

Veggie Breakfast 英式素食早餐 ¥88

2 eggs, veggie burger patty, halloumi, thyme butter mushroom, tomato, beans, hash brown, brown toast
两个鸡蛋、素食汉堡饼、哈罗米芝士、香草蘑菇、番茄、茄汁豆、薯饼、烤吐司

Ultimate Steak & Eggs Paleo Breakfast 牛排蛋早餐 ¥138

250g angus rib eye steak, 2 eggs your way, sumac & lemon avocado, grilled asparagus
250g 安格斯肉眼牛排、两个鸡蛋(煎、炒、水波)、盐肤木柠檬牛油果泥、煎芦笋

Billingsgate Scallop & Bacon Breakfast 金丝雀码头扇贝早餐 ¥118

3 pan-seared hokkaido scallops, 2 eggs your way, back bacon, tomato, asparagus, baked beans, brown toast
北海道帆立扇贝3个、两个鸡蛋(煎、炒、水波)、英式背脊培根、香草蘑菇、番茄、茄汁豆、芦笋

Eggs w/ Dukkah & Parma Soldiers 芦笋面包条蘸蛋 ¥68

2 soft boiled eggs, almond dukkah, smashed avocado, asparagus, parma ham, brown toast
两个溏心水煮蛋、埃及度卡牛油果面包条、芦笋、帕玛火腿

Scotch Pancakes or Crumpets 苏格兰班戟 或 英式酵母松饼

with streaky bacon & maple syrup 配美式培根及枫树糖浆 ¥58

(v) with fresh berries, greek yoghurt, maple syrup 配当季莓、希腊酸奶及枫树糖浆 ¥58

On Sourdough Toast 酸面包吐司

welsh rarebit (guinness cheddar cheese toastie) 威尔斯烤芝士面包 ¥38

chilean smoked salmon, smashed avocado, w/horseradish cream 配烟熏三文鱼、牛油果及辣根奶油 ¥68

(v) smashed avocado w/lemon and sumac, topped with one egg your way 配盐肤木柠檬牛油果、默认水波蛋 ¥42

English Muffin & Sarnies 英式麦芬 / 三明治

blt sandwich (bacon, lettuce, tomato, brown toast) 生菜番茄培根三明治 ¥32

bee sandwich (bacon, egg, cheddar, brown toast) 芝士蛋培根三明治 ¥45

english breakfast muffinwich (egg, bacon, sausage, english muffin) 英式早餐麦芬三明治 ¥55

(v) vegetarian breakfast muffinwich (egg, cheddar, veggie patty, english muffin) 素早餐麦芬三明治 ¥42

Fruits & Oats 水果和燕麦

(vg) multi-grain coconut porridge w/berry & apple compote, agave syrup, seeds & nuts 多谷椰奶燕麦粥 ¥45

(v) toasted muesli, dry & fresh fruit, mixed nuts, served w/plain yoghurt & honey 干果谷物酸奶及蜂蜜 ¥38

[+add]

two eggs your way / grilled mushroom / sautéed spinach / hash brown / cheddar / butter & jam ¥15

sausage / back bacon / black pudding / smoked salmon / smashed avo / halloumi cheese ¥20

另加 鸡蛋两个 / 黄油蘑菇 / 炒菠菜 / 薯饼 / 车打芝士片 / 黄油和果酱 ¥15

坎伯兰香肠 / 英式培根 / 英国血肠 / 烟熏三文鱼 / 牛油果泥 / 塞浦路斯哈喽米芝士 ¥20

WORKDAY BRUNCH DRINK ADD-ONS 工作日早餐饮料加点优惠

+ regular coffee / twinnings tea 美式咖啡 / 川宁热红茶 +20

+ latte / cappuccino / flat white / mocha 花式咖啡 +28

+ 12-hour-steeped cold brew coffee 12小时冰萃咖啡 +35

+ cold-pressed orange juice 冷压橙汁 +18

+ farmhouse cold-pressed juice 冷压果蔬汁 +30

BRUNCH COCKTAILS ¥88 FOR 2

早午餐调酒优惠：两杯88元（可选下列任何鸡尾酒）

Vera Lynn (gin, elderflower liquor, ginger ale) 特调接骨木花琴酒

Pimm's Cup (pimm's, fresh fruits, ginger ale) 飘仙一号水果酒

Tea Thyme ("tea vodka" + lemon juice + honey) 特调英国茶酒

Spicy Bloody Mary 血腥玛丽

Classic Gin & Tonic w/Lime 青柠金汤力

WORLD FAMOUS PIES

招牌手作派

AUTUMN & WINTER
2018



- Seriously Beefy** 吉尼斯黑啤牛肉派 55
steak & guinness pie w/angus beef, mushroom, carrot
 经典英国派。选用安格斯牛肉块、蘑菇、胡萝卜，以吉尼斯黑啤长时间炖煮
- Bee Gees** 双芝士牛肉派 55
beef & cheese pie w/ground angus beef, cheddar, mozerella, peas, carrot, pale ale
 安格斯牛肉米、车打芝士、莫则里拉芝士、青豆、胡萝卜。以艾尔啤酒炖煮
- [NEW] **Sgt. Pepper** 威士忌黑胡椒牛肉派 55
black pepper steak pie w/mushroom, carrot, cream, jameson whiskey
 安格斯牛肉块、尊美醇威士忌、胡萝卜、蘑菇、奶油
- [NEW] **Loco Pollo** 西班牙香肠鸡肉派 55
chicken & chorizo pie w/bell pepper, sun-dried tomato, red wine
 鸡腿肉、鸡小胸、西班牙香肠、甜椒、意大利干番茄、红葡萄酒
- Hen Hao** 奶香鸡肉派 50
chicken, leek, & mushroom pie with creamy tarragon & white wine sauce
 鸡腿肉、鸡小胸、韭葱、蘑菇、龙蒿、白葡萄酒长时间炖煮
- The Premiership** 印度咖喱鸡肉派 50
balti chicken curry pie with spinach & tomatoes, medium spicy
 鸡小胸、鸡腿肉、纯正印度咖喱马萨拉调味、菠菜、番茄、英国啤酒
- Notorious P.I.G.** 黑猪肉苹果西打派 50
pork, apple & cider pie using black minced pork, sage, and strongbow cider
 黑猪肉米、苹果、苹果西打酒、鼠尾草
- [V] **Shepherd-less** 田园无肉派 45
vegetarian pie w/assorted mushroom, asparagus, lentils, chia seed, tomato
 蘑菇、香菇、猴头菇、芦笋、扁豆、奇亚籽、自制番茄酱
- [N][V] **Cut the Chatter** 芝士洋葱派 45
cheese, onion & potato pie w/british somerset cheddar, dijon mustard, bechamel
 英国进口车打芝士、勒斯特芝士、土豆、洋葱、法式芥末酱、奶香酱
- [VG] **Buddha's Feast** 纯素罗汉斋派 45
vegan x.o. sauce stir-fry w/seitan, quinoa, baby corn, wood mushroom, carrot, water chestnut. | 素肉米、藜麦、玉米笋、胡萝卜、木耳、荸荠、素x.o.酱
- [N] New & Seasonal (Sept-Dec) 秋季新品 • [V] Vegetarian 素食 • [VG] Vegan 纯素 (无动物成分)



MAKE A PIE MEAL



1 PIE + 1 SIDE + GRAVY ¥70 派 + 一个配菜 + 酱汁

1 PIE + 2 SIDES + GRAVY ¥85 派 + 两个配菜 + 酱汁

THE FULL MONTY ¥88 大满贯派餐

PIE + MASH + PEAS + GRAVY + CHEDDAR CHEESE + CRISPY SHALLOT
 派 + 薯泥 + 青豆泥 + 酱汁 + 芝士碎 + 红葱酥

CHOOSE SIDES & GRAVY 选择配菜及酱汁

Classic Hand-Mashed Potato 香滑土豆泥

Minty Mushy Peas 薄荷青豆泥

Sweet Potato & Carrot Mash 百里香红心薯泥

Mixed Greens (Steamed or Salad/Slaw) 清蒸时蔬

Heinz Baked Beans 亨氏茄汁豆

OR UPGRADE EACH SIDE FOR ¥15

升级超级配菜每份再加十五元

Irish Colcannon Mash 爱尔兰卷心菜土豆泥

Spicy Sweet Potato Mash w/Feta 香辣红薯泥

Cheesy Mustard Mash 芥末芝士土豆泥

Beef or Caramelised Onion Gravy (v)

可选择牛肉浓汁 或者素食洋葱红酒酱