

Introducing  
**THE IVY**  
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**AUGUST SEASONAL SPECIALS**

**DRINKS**

<b>Watermelon Aperol Spritz</b> Aperol, Lillet Rose, watermelon and strawberry juice, lime, Prosecco	9.95
<b>Strawberry &amp; Mint Martini</b> Sipsmith London Dry, mint, strawberry, citric blend, Champagne	12.50

**WINE OF THE MONTH**

<b>Grillo, La Segreta, Planeta</b> Sicilia, Italy, 2021	Glass 10.00 Bottle 40.00
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**STARTERS**

Goat's curd salad with golden raisins, shaved courgette, fennel pollen, white endive and Black Bee honey	10.50
Dressed crab and avocado tian, sliced radish, tomato, coriander and spinach crispbread	14.95

**MAINS**

Feta and heritage tomato salad, pressed watermelon with avocado, green olives, pistachio nuts and salsa verde	15.95
Lobster linguine, vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley	35.95
Chargrilled chicken salad, grapes, pine nuts, red quinoa, shaved radish, green beans, soft herb dressing	17.50
Pan-roasted fillet of salmon, pink peppercorn hollandaise, charred asparagus, lemon and watercress	19.95

**Available**

Monday - Wednesday | 11.30am - 10.00pm  
Thursday - Friday | 11.30am - 6.30pm

**THE IVY SENSATION**

**This week's selected seasonal special available for a sensational 14.95**

Add a 125ml glass of special wine to accompany your dish 4.95

**ALL DAY DREAMERS SET MENU**

2 courses 18.95 | 3 courses 23.95

Menu is not served during bank holidays

Please ask your server or visit our website for more details.

**THE IVY**

SINCE 1917

**IVY CLASSICS**

**FOR THE TABLE**

Spiced green gordal olives with chilli, coriander and lemon	4.25
Honey and rosemary glazed almonds	3.95
Truffle arancini rice balls	7.95
Salt-crusted sourdough bread	5.95
Zucchini fritti with lemon, chilli and mint yoghurt	6.95

**STARTERS**

<b>Duck Liver Parfait</b> Caramelised hazelnuts, apricot and apple chutney, toasted brioche	8.95
<b>Salt and Pepper Squid Tempura</b> Miso wasabi mayonnaise, sriracha, coriander and lime	11.50
<b>Steak Tartare</b> Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk served with toasted granary	13.95
<b>Gratinated Cheese and Basil Soufflé</b> Pesto and toasted pine nuts	10.75
<b>Whiskey Barrel Wood Smoked Salmon</b> Chive cream cheese, salmon roe, lemon and dark rye bread	13.95
<b>Roasted Scallops</b> Crispy potato rösti, pea purée and Parmesan sauce	15.50

**MAINS**

<b>Truffle Chicken Milanese</b> Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano	19.95
<b>The Ivy Shepherd's Pie</b> Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	17.50
<b>Traditional Fish &amp; Chips</b> The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce	19.50
<b>Steak Tartare and Thick Cut Chips</b> Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk	25.95
<b>Scottish Smoked Haddock and Salmon Fishcake</b> Crushed garden peas, fresh herb sauce, poached free-range hen's egg	16.95
<b>The Ivy Hamburger</b> Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips	17.50
<i>Add West Country Cheddar</i>	2.50
<i>Add dry-cured bacon</i>	2.95
<b>Fillet of Beef 7oz/198g</b> Succulent, prime centre cut, grass-fed	35.75
<b>Sirloin Steak 8oz/227g</b> 21 day Himalayan salt wall dry-aged	28.50
<b>Scorched Dry-aged Rib-eye Steak 12oz/340g</b> Charred dry herb, garlic and red wine sauce	38.95
<b>Sauces</b>	3.95 each
Béarnaise   Hollandaise   Red Wine Sauce   Peppercorn Sauce	

**SIDES**

Extra virgin olive oil mashed potato	4.75	Garden peas, broad beans and baby shoots	4.50
Thick cut chips	5.95	Baby gem lettuce, herb dressing, cheese and pine nuts	5.75
Tomato and basil salad with sherry vinegar dressing	5.25	Green beans and roasted almonds	4.95
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	5.50	Jasmine rice with toasted coconut and coriander	3.95
Sprouting broccoli, lemon oil and sea salt	5.95	Truffle and Parmesan chips	6.95

**ASIA**



**DRINKS**

<b>Pomello Spritz</b> Pomello, Prosecco, soda water with a pink grapefruit slice	15.00
<b>Ki No Bi G&amp;T</b> Ki No Bi Japanese Gin, Fever-Tree Indian Tonic, ginger	16.00
<b>Sake Rice Wine Akashi-Tai Honjozo 50ml</b> Mellow, light and crisp, a favourite of the Akashi-Tai Toji (master brewers) themselves	5.50

**SUSHI & STARTERS**

Tuna sashimi with ponzu dressing, fennel, sesame and coriander	14.50
Salmon, avocado and asparagus maki sushi roll with wasabi mayonnaise, sesame	11.95
Crispy roasted soya strips and peanut bang bang salad, chayote, sesame, white mooli and shredded Chinese leaf	9.50
Warm crispy duck salad with five spice dressing, roasted cashew nuts, watermelon, sesame seeds, ginger and coriander	10.50
Yakitori chicken skewers with spiced peanut, sesame, coconut, lime and coriander	12.95

**MAINS**

Prawn and coconut Malaysian curry, chilli, choy sum, crispy sweet potato and jasmine rice	23.95
Korean glazed pork belly, avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli	21.95
Blackened cod baked in a banana leaf with soy marinade, citrus-pickled fennel, yuzu and herb sauce served with broccoli	20.95
Ginger and soy-glazed slow-roasted aubergine, coconut yoghurt, almonds, cracked durum wheat, golden raisins, cauliflower and red pepper tapenade	17.95

**GIFT VOUCHERS**

Visit [www.gifts.ivycollection.com](http://www.gifts.ivycollection.com) to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.



Scan for allergy & nutritional information

**Vegetarian and vegan menu available on request.**  
Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.