

# THE IVY

SINCE 1917

## 1917 menu

2 Courses £19.17

Our £19.17 set menu is not just a price; it's a key to a time capsule of tastes. Open it and savour the flavours that have graced our tables for over a century. It has something for everyone.

### For the table

Truffle arancini 6.95  
rice balls

Zucchini fritti with lemon, 5.95  
chilli and mint yoghurt

Salt-crusted 5.25  
sourdough bread

### Starters

Roasted tomato soup,  
red pepper, crumbled Greek-style  
"cheese", pine nuts and coriander

Crispy chicken bang bang salad  
with cucumber, peanuts,  
sesame and chilli

Confit rabbit croquettes,  
mustard and tarragon sauce  
with balsamic onions

Kiln-roast salmon rilette  
served with dark rye bread,  
crushed avocado, basil pesto  
and fresh herb salad

Goat's curd salad,  
courgette ribbons, golden raisins, pecans,  
white endive, fennel pollen  
and Black Bee honey

### Mains

Plant-based Malaysian curry  
with sweet potato, toasted coconut,  
red chilli, coriander and jasmine rice

◆ The Ivy original shepherd's pie  
with slow-braised lamb and beef with  
Cheddar mash, rosemary and red wine sauce

Chargrilled, thinly-beaten, grass-fed rump steak,  
with a fried free-range hen's egg and thick cut chips  
(£4.95 supplement)

Grilled chicken salad  
with baby gem, endive, quinoa, radish,  
chickpeas, chilli, sesame seeds, coriander cress  
with a yoghurt and lime dressing

Pan-fried haddock, fregola and red peppers  
with a spicy tomato salsa and a soft herb sauce

Chargrilled halloumi  
with oxheart tomatoes, courgette ribbons,  
smoked aubergine, broad beans, red pesto  
and sherry vinaigrette

### Sides

Creamed Spinach 5.50  
with pangrattato, toasted  
pine nuts and grated Parmesan

Garden Peas 4.50  
with broad beans and baby shoots

Tomato and Coriander Salad 4.75  
with sherry vinegar dressing

Sprouting Broccoli 5.95  
with lemon oil and sea salt

Baby Gem Lettuce 4.95  
with herb dressing, cheese  
and pine nuts

Jasmine Rice 3.95  
with toasted coconut  
and coriander

Mashed Potato 4.75  
with extra virgin olive oil

Green Beans 4.95  
with roasted almonds

Truffle and Parmesan Chips 6.50  
Thick Cut Chips 5.50

### Desserts

◆ Classic frozen berries,  
selected berries and redcurrants with  
yoghurt sorbet, white chocolate sauce

Add a Dessert for an additional £5

Camembert, unpasteurised  
soft French cheese, served with rye  
crackers, apple and celery

Crème brûlée,  
classic set vanilla custard  
with a caramelised sugar crust

◆ The Ivy chocolate bombe,  
classic melting dome  
with vanilla ice cream, honeycomb  
and hot caramel sauce  
(£3.75 supplement)

Apple and ginger crumble,  
pistachios, apricot, vanilla  
ice cream and lemon balm



Scan for allergy  
& nutritional  
information

#### ◆ Ivy Classic dishes

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 12.5% will be added to your bill.