THE IVY
VICTORIA QUARTER
LEEDS

1917 MENU

2 COURSES FOR 19.17

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

Excluding bank holidays.
Please ask your server for more details.

APERITIF

	125ml
The Ivy Guest Champagne, *Champagne, France*	13.50
Veuve Clicquot Yellow Label, *Champagne, France*	15.50
Nyetimber Classic Cuvee, *West Sussex, England*	16.00
Veuve Clicquot Rosé, *Champagne, France*	16.75

Champagne Mojito 12.50
Havana 3 year, Peach, Mint, Lime, Champagne

The Ivy Iced Tea 10.00
Beefeater 24, Peach syrup and citric blend, topped with our in-house Iced tea blend of Earl Grey, Breakfast and Jasmine Tea

Aperol Spritz 11.00
Aperol, Orange, Soda, Prosecco

Salted Caramel Espresso Martini 12.00
Absolut, Tosolini Coffee, Salted caramel, Espresso, Chocolate

BREAKFAST SPECIAL MENU
15.95

Monday – Friday until 11.30am
Saturday – Sunday until 11am

AFTERNOON TEA

Available 3-5pm

PRIVATE DINING

When it comes to creating special occasions, we go above and beyond. **Scan the QR code to find out more.**

GIFT VOUCHERS

Visit **gifts.ivycollection.com** to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

ALL DAY MENU

Spiced Green Gordal Olives
With chilli, coriander and lemon
3.95

Truffle Arancini Rice Balls
6.95

Salt-crusted Sourdough Bread
5.25

Honey and Rosemary Glazed Almonds
3.95

Zucchini Fritti
With lemon, chilli and mint yoghurt
5.95

STARTERS

Oak Smoked Duck Liver Parfait
Caramelised hazelnuts, apricot and apple chutney, toasted brioche
8.75

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce
9.95

Tableside Steak Tartare with Toast
Hand-cut sirloin steak served with shallot, cornichons, capers, parsley, egg yolk and the option to add extra The Ivy chilli whisky sauce
12.95

Robata Grilled Chicken Skewers
With bang bang peanut sauce, sesame, coconut, lime and coriander
11.95

Twice-baked Gratinated Cheese Soufflé
Basil and lovage pesto, toasted pine nuts
9.95

Roasted Scallops
Crispy potato rösti, pea purée, Parmesan sauce and grated truffle
14.95

Salt and Pepper Squid Tempura
Miso wasabi mayonnaise, sriracha, coriander and lime
10.95

Severn & Wye Smoked Salmon
The Ivy 1917 Cure, with lemon and dark rye
13.50

Buffalo Mozzarella
Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts
9.75

Classic Prawn Cocktail
With avocado, Marie Rose sauce and tomatoes
13.95

THE IVY CLASSICS

Chicken Milanese
Brioche-crumbed chicken breast with baby plum tomatoes, capers, rocket, Parmesan and pesto
18.95

The Ivy Burger
Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips
16.95
Add West Country Cheddar 1.95
Add dry-cured bacon 2.75

The Ivy Classic Shepherd's Pie
Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce
16.95

Mexican-style Flat-iron Chicken
Tomato and pepper salsa, guacamole, queso fresco cheese, blue taco strips, coriander cress
18.95

Malaysian Monkfish, Prawn and Coconut Curry
Chilli, choy sum, crispy sweet potato and jasmine rice
23.95

Traditional Fish and Chips
The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce
18.95

Lobster Linguine
Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley
34.95

Scottish Smoked Haddock and Salmon Fishcake
Poached free-range hen's egg with a crushed pea and herb sauce
15.95

Pan-fried Sea Bass with Shrimps
Samphire, tomato concassé, creamed mashed potato and white wine velouté
23.95

Blackened Cod Fillet
Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce
19.95

Chargrilled Halloumi with Mixed Grains
Avocado, edamame beans, toasted almonds, crispy shallots and spicy red pepper dressing
15.95

Tableside Steak Tartare with Chips
Hand-cut sirloin steak served with shallot, cornichons, capers, parsley, egg yolk and the option to add extra The Ivy chilli whisky sauce
26.50

Feta and Heritage Tomato Salad
Pressed watermelon with avocado, green olives, pistachios and salsa verde
16.95

STEAKS

Sirloin Steak 8oz/227g
Hand-selected and Himalayan salt wall dry-aged, with watercress
27.95

Fillet of Beef 7oz/198g
Succulent, prime centre cut, grass-fed
34.75

Rib-eye on the Bone 12oz/340g
21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak
36.95

Selection of House Sauces 3.95 each
Béarnaise | Hollandaise | Red Wine Sauce | Peppercorn Sauce

SIDES

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.95
Sprouting broccoli, lemon oil and sea salt	5.50
Heritage tomato and salsa verde salad	5.50
Baby gem lettuce, herb dressing, cheese and pine nuts	4.95
Garden peas, broad beans and baby shoots	4.50
Green beans and roasted almonds	4.95
Jasmine rice with toasted coconut and coriander	3.95
Truffle and Parmesan chips	6.50
Thick cut chips	5.50
Extra virgin olive oil mashed potato	4.75

THE IVY MONTHLY SPECIALS

Seared Atlantic Scallops
Truffle risotto, samphire and a Parmesan foam
32.95

Linguine with Courgette Ribbons
Crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce
15.95

Aromatic Moroccan Lamb Rump
Harissa spiced couscous, golden raisins, broad beans, pine nuts with a ras el hanout tomato sauce
24.95

NIGHTCAP

Finish your evening off with a nightcap from our selected cocktails
Sunday to Thursday after 9pm

Introducing
THE IVY
Premier Rewards App

Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.

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 12.5% will be added to your bill.