

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

The Ivy Guest Champagne, <i>Champagne, France</i>	14.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	16.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	16.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	17.50

Champagne Mojito

Havana 3 year, Peach, Mint, Lime, Champagne

The Ivy Iced Tea

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

Aperol Spritz

Aperol, Orange, Soda, Prosecco

Salted Caramel Espresso Martini

Absolut, Tosolini Coffee, Salted caramel, Espresso, Chocolate

BREAKFAST SPECIAL MENU 15.95

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

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 4.25	Truffle Arancini Rice Balls 7.95	Salt-crusted Sourdough Bread 6.25	Honey and Rosemary Glazed Almonds 4.25	Zucchini Fritti With lemon, chilli and mint yoghurt 6.95
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STARTERS

Oak Smoked Duck Liver Parfait Caramelised hazelnuts, apricot and apple chutney, toasted brioche 8.95	The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 10.75	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 13.95	Robata Grilled Chicken Skewers With bang bang peanut sauce, sesame, coconut, lime and coriander 12.95	Twice-baked Gratinated Cheese Soufflé Basil and lovage pesto, toasted pine nuts 10.95
Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 15.95	Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 11.95	Severn & Wye Smoked Salmon The Ivy 1917 Cure, with lemon and dark rye 14.50	Buffalo Mozzarella Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts 10.75	Classic Prawn Cocktail With avocado, Marie Rose sauce and tomatoes 14.95

THE IVY CLASSICS

Chicken Milanese Brioche-crumbed chicken breast with baby plum tomatoes, capers, rocket, Parmesan and pesto 19.95	The Ivy Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 17.50 Add West Country Cheddar 2.50 Add dry-cured bacon 2.95	The Ivy Classic Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 17.50	Mexican-style Flat-iron Chicken Tomato and pepper salsa, guacamole, queso fresco cheese, blue taco strips, coriander cress 19.95
Malaysian Monkfish, Prawn and Coconut Curry Chilli, choy sum, crispy sweet potato and jasmine rice 24.95	Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 19.50	Lobster Linguine Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 35.95	Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce 16.95
Blackened Cod Fillet Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce 20.95	Chargrilled Halloumi with Mixed Grains Avocado, edamame beans, toasted almonds, crispy shallots and spicy red pepper dressing 16.95	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 27.50	Pan-fried Sea Bass with Shrimps Samphire, tomato concassé, creamed mashed potato and white wine velouté 24.95
			Feta and Heritage Tomato Salad Pressed watermelon with avocado, green olives, pistachios and salsa verde 17.95

STEAKS

Sirloin Steak 8oz/227g Hand-selected and Himalayan salt wall dry-aged, with watercress 28.95	Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 35.75	Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak 37.95
Selection of House Sauces 4.50 each Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce		

SIDES

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	5.75	Baby gem lettuce, herb dressing, cheese and pine nuts	5.75	Jasmine rice with toasted coconut and coriander	4.50
Sprouting broccoli, lemon oil and sea salt	5.95	Garden peas, broad beans and baby shoots	4.75	Truffle and Parmesan chips	7.50
Heritage tomato and salsa verde salad	5.95	Green beans and roasted almonds	5.50	Thick cut chips	6.50
				Extra virgin olive oil mashed potato	4.95

THE IVY MONTHLY SPECIALS

Turbot and Brown Shrimp Meunière

Pan-fried baby turbot on the bone with lemon, capers and beurre noisette
34.95

Linguine with Courgette Ribbons

Crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce
16.95

Aromatic Moroccan Lamb Rump

Harissa spiced couscous, golden raisins, broad beans, pine nuts with a ras el hanout tomato sauce
25.95

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 allergen & 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.