

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 <sup>125ml</sup>
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	13.00
Havana 3 year, Peach, Mint, Lime, Champagne	
The Ivy Iced Tea	10.50
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	13.00
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](https://gifts.ivycollection.com) to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

THE IVY

ROYAL TUNBRIDGE WELLS

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

Roasted Scallops

Crispy potato rösti, pea purée, Parmesan sauce and grated truffle

14.95

The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

9.95

Twice-baked Gratinated Cheese Soufflé

Basil and lovage pesto, toasted pine nuts

9.95

Robata Grilled Chicken Skewers

With bang bang peanut sauce, sesame, coconut, lime and coriander

11.95

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

THE IVY CLASSICS

Chicken Milanese

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

18.95

Malaysian Monkfish, Prawn and Coconut Curry

Chilli, choy sum, crispy sweet potato and jasmine rice

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

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

Traditional Fish and Chips

The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce

18.95

Chargrilled Halloumi with Mixed Grains

Avocado, edamame beans, toasted almonds, crispy shallots and spicy red pepper dressing

15.95

The Ivy Classic Shepherd's Pie

Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce

16.95

Lobster Linguine

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

34.95

Feta and Heritage Tomato Salad

Pressed watermelon with avocado, green olives, pistachios and salsa verde

16.95

Mexican-style Flat-iron Chicken

Tomato and pepper salsa, guacamole, queso fresco cheese, blue taco strips, coriander cress

18.95

Pan-fried Sea Bass with Shrimps

Samphire, tomato concassé, creamed mashed potato and white wine velouté

23.95

Scottish Smoked Haddock and Salmon Fishcake

Poached free-range hen's egg with a crushed pea and herb sauce

15.95

STEAKS

Sirloin Steak 8oz/227g

Hand-selected and Himalayan salt wall dry-aged, with watercress

27.95

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

Baby gem lettuce, herb dressing, cheese and pine nuts

4.95

Jasmine rice with toasted coconut and coriander

3.95

Sprouting broccoli, lemon oil and sea salt

5.50

Garden peas, broad beans and baby shoots

4.50

Truffle and Parmesan chips

6.50

Heritage tomato and salsa verde salad

5.50

Green beans and roasted almonds

4.95

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.