

**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** 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

**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**  
**— CAFE —**  
WIMBLEDON

**ALL DAY MENU**

<b>Spiced Green Gordal Olives</b> With chilli, coriander and lemon 3.95	<b>Truffle Arancini Rice Balls</b> 6.95	<b>Salt-crusted Sourdough Bread</b> 5.25	<b>Honey and Rosemary Glazed Almonds</b> 3.95	<b>Zucchini Fritti</b> With lemon, chilli and mint yoghurt 5.95
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**STARTERS**

<b>Oak Smoked Duck Liver Parfait</b> Caramelised hazelnuts, apricot and apple chutney, toasted brioche 8.75	<b>The Ivy Classic Crispy Duck Salad</b> Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 9.95	<b>Twice-baked Gratinated Cheese Soufflé</b> Basil and lovage pesto, toasted pine nuts 9.95	<b>Robata Grilled Chicken Skewers</b> With bang bang peanut sauce, sesame, coconut, lime and coriander 11.95
<b>Roasted Scallops</b> Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 14.95	<b>Salt and Pepper Squid Tempura</b> Miso wasabi mayonnaise, sriracha, coriander and lime 10.95	<b>Severn &amp; Wye Smoked Salmon</b> The Ivy 1917 Cure, with lemon and dark rye 13.50	<b>Buffalo Mozzarella</b> Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts 9.75

**THE IVY CLASSICS**

<b>Chicken Milanese</b> Brioche-crumbed chicken breast with baby plum tomatoes, capers, rocket, Parmesan and pesto 18.95	<b>The Ivy Burger</b> 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	<b>The Ivy Classic Shepherd's Pie</b> Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 16.95	<b>Mexican-style Flat-iron Chicken</b> Tomato and pepper salsa, guacamole, queso fresco cheese, blue taco strips, coriander cress 18.95
<b>Malaysian Monkfish, Prawn and Coconut Curry</b> Chilli, choy sum, crispy sweet potato and jasmine rice 23.95	<b>Traditional Fish and Chips</b> The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 18.95	<b>Lobster Linguine</b> Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 34.95	<b>Pan-fried Sea Bass with Shrimps</b> Samphire, tomato concassé, creamed mashed potato and white wine velouté 23.95
<b>Blackened Cod Fillet</b> Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce 19.95	<b>Chargrilled Halloumi with Mixed Grains</b> Avocado, edamame beans, toasted almonds, crispy shallots and spicy red pepper dressing 15.95	<b>Feta and Heritage Tomato Salad</b> Pressed watermelon with avocado, green olives, pistachios and salsa verde 16.95	<b>Scottish Smoked Haddock and Salmon Fishcake</b> Poached free-range hen's egg with a crushed pea and herb sauce 15.95

**STEAKS**

<b>Sirloin Steak 8oz/227g</b> Hand-selected and Himalayan salt wall dry-aged, with watercress 27.95	<b>Rib-eye on the Bone 12oz/340g</b> 21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak 36.95
<b>Selection of House Sauces</b> 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.