

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>	125ml 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
Rhubarb & Strawberry Bellini	11.50
Rhubarb & Strawberry purée stirred down with Prosecco	
Virgin Rossini	6.50
Rhubarb & Strawberry purée, Fever-Tree White Grape & Apricot Soda	
Bloody Mary	10.00
Absolut, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Mint, Tajin	
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://www.gifts.ivycollection.com) to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.



From 11am - 5pm | Sunday

SUNDAY LUNCH 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

Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 11.95	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	Buffalo Mozzarella Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts 10.75
Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 15.95	Severn & Wye Smoked Salmon The Ivy 1917 Cure, with lemon and dark rye 14.50	Twice-baked Gratinated Cheese Soufflé Basil and lovage pesto, toasted pine nuts 10.95	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
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Malaysian Monkfish, Prawn and Coconut Curry
Chilli, choy sum, crispy sweet potato and jasmine rice
24.95

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

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

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

BRUNCH SPECIALS

Eggs Benedict with Hand-pulled Ham
Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise
16.95

Eggs Royale with The Ivy 1917 Cure Smoked Salmon
Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise
18.50

Buttermilk Pancakes
Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce
10.95

Avocado Benedict
Toasted muffin, poached free-range hen's eggs, thick cut chips, hollandaise and sesame
15.95

NIGHTCAP

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

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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.