

## 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
<b>Rhubarb &amp; Strawberry Bellini</b>	11.50
Rhubarb & Strawberry purée stirred down with Prosecco	
<b>Virgin Rossini</b>	6.50
Rhubarb & Strawberry purée, Fever-Tree White Grape & Apricot Soda	
<b>Bloody Mary</b>	10.00
Absolut, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Mint, Tajin	
<b>Salted Caramel Espresso Martini</b>	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 11.00am to 4pm | Saturday, Sunday & Bank Holidays

## BRUNCH MENU

<b>Spiced Green Gordal Olives</b> With chilli, coriander and lemon 4.25	<b>Truffle Arancini Rice Balls</b> 7.95	<b>Salt-crusted Sourdough Bread</b> 6.25	<b>Honey and Rosemary Glazed Almonds</b> 4.25	<b>Zucchini Fritti</b> With lemon, chilli and mint yoghurt 6.95
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## STARTERS

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

## THE IVY CLASSICS

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

## STEAKS

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

<b>Eggs Benedict with Hand-pulled Ham</b> Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise 16.95
<b>Eggs Royale with The Ivy 1917 Cure Smoked Salmon</b> Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise 18.50
<b>Buttermilk Pancakes</b> Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce 10.95
<b>Avocado Benedict</b> 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

## 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.