

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 13.50
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	15.50
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	16.00
Veuve Clicquot Rosé, <i>Champagne, France</i>	16.75
Rhubarb & Strawberry Bellini	11.00
Rhubarb & Strawberry purée stirred down with Prosecco	
Virgin Rossini	6.00
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	12.00
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://www.gifts.ivycollection.com) to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

THE IVY

HARROGATE BRASSERIE & GARDEN

From 11am - 5pm | Sunday

SUNDAY LUNCH 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
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STARTERS

Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 10.95	The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 9.95	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 12.95	Robata Grilled Chicken Skewers With bang bang peanut sauce, sesame, coconut, lime and coriander 11.95	Buffalo Mozzarella Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts 9.75
Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 14.95	Severn & Wye Smoked Salmon The Ivy 1917 Cure, with lemon and dark rye 13.50		Twice-baked Gratinated Cheese Soufflé Basil and lovage pesto, toasted pine nuts 9.95	Classic Prawn Cocktail With avocado, Marie Rose sauce and tomatoes 13.95

THE IVY CLASSICS

Chicken Milanese Brioche-crumbed chicken breast with baby plum tomatoes, capers, rocket, Parmesan and pesto 18.95	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	The Ivy Classic Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 16.95	Mexican-style Flat-iron Chicken Tomato and pepper salsa, guacamole, queso fresco cheese, blue taco strips, coriander cress 18.95
Malaysian Monkfish, Prawn and Coconut Curry Chilli, choy sum, crispy sweet potato and jasmine rice 23.95	The Ivy Sunday Roast Dry-aged steak with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine sauce 32.00	Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 18.95	
Blackened Cod Fillet Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce 19.95	Chargrilled Halloumi with Mixed Grains Avocado, edamame beans, toasted almonds, crispy shallots and spicy red pepper dressing 15.95	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 26.50	Lobster Linguine Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 34.95

STEAKS

Sirloin Steak 8oz/227g Hand-selected and Himalayan salt wall dry-aged, with watercress 27.95	Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 34.75	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

BRUNCH SPECIALS

Eggs Benedict with Hand-pulled Ham Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise 15.95
Eggs Royale with The Ivy 1917 Cure Smoked Salmon Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise 17.50
Buttermilk Pancakes Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce 9.95
Avocado Benedict Toasted muffin, poached free-range hen's eggs, thick cut chips, hollandaise and sesame 14.95

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 12.5% will be added to your bill.