



2 Courses £19.17

Our £19.17 set menu is not just a price; it's a key to a time capsule of tastes. Open it and savour the flavours that have graced our tables for over a century. It has something for everyone.

For the table

Truffle arancini 7.95 rice balls

Zucchini fritti with lemon, 6.95 chilli and mint yoghurt

Starters

Salt-crusted 6.25 sourdough bread

Emilia Romagna cured coppa ham

with shredded celeriac salad and

toasted Italian ciabatta bread

Buffalo mozzarella, baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts Scottish smoked haddock and salmon fish cake, served with a shaved fennel and dill salad, horseradish and mustard dressing

Mains

🖀 The Ivy original shepherd's pie with slow-braised lamb and beef, Cheddar mash, rosemary and red wine sauce

Feta and heritage tomato salad, pressed watermelon with avocado, green olives, pistachio nuts and salsa verde Malaysian prawn curry vol-au-vent, choi sum, shaved coconut, red chili and coriander

Chargrilled, thinly-beaten, grass-fed rump steak, served with a fried free-range hen's egg and thick cut chips (£4.95 supplement)

Sides

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan Sprouting broccoli, lemon oil and sea salt Thick cut chips	5.75	Extra virgin olive oil mashed potato	4.95	Baby gem lettuce, herb dressing, cheese and pine nuts	5.75
	5.95	Green beans and roasted almonds	5.50	Jasmine rice with toasted coconut and coriander	4.50
	6.50	Garden peas, broad beans and baby shoots	4.75	Truffle and Parmesan chips	7.50

Desserts

Add a Dessert for an additional £5

Crème brûlée, classic set vanilla custard with a caramelised sugar crust

Scan for allergy

& nutritional

information

Classic frozen berries, selected berries and redcurrants with yoghurt sorbet and white chocolate sauce

Hazelnut and dark chocolate sundae, bourbon vanilla ice cream, crushed hazelnuts and meringue



Ivy Classic dishes

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.

THE INT 1917

IN 1917 ABELE GIANDOLINI OPENED A SMALL RESTAURANT IN THE HEART OF LONDON'S THEATRELAND. HIS AIM WAS TO PROVIDE FINE CUISINE FOR CULTURED PALATES. AMONG THE FAMOUS FIGURES OF THE '20S, THE IVY WAS A SYNONYM FOR QUALITY: IT BECAME AN EXCLUSIVE MEETING PLACE AND A FRIENDLY RENDEZVOUS