menu

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 6.95 rice balls

Zucchini fritti 5.95 with lemon, chilli and mint yoghurt

Salt-crusted 5.25 sourdough bread

Starters

Roasted tomato soup, red pepper, crumbled Greek-style "cheese", pine nuts and coriander

Goat's curd salad. courgette ribbons, golden raisins, pecan nuts, white endive, fennel pollen and Black Bee honey

Robata grilled chicken skewers with bang bang peanut sauce, sesame, coconut, lime and coriander

Maines

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

Chicken Caesar salad, grilled chicken, baby gem, avocado, rocket, pine nuts, Parmesan tuile, ciabatta croutons, Caesar and anchovy dressing

Chargrilled halloumi with mixed grains, avocado, edamame beans, toasted almonds, crispy shallots and spicy red pepper dressing

Pan-fried sea bass with shrimps, samphire, tomato concassé, creamed mashed potato and white wine velouté (£4.95 supplement)

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

pangrattato, toasted pine nuts and grated Parmesan	1170
Sprouting broccoli, lemon oil and sea salt	5.50
Extra virgin olive oil mashed potato	4.75

fle	and Parmesan chips
_	Desserts -

Add a Dessert for an additional £5

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

White chocolate mousse, pistachio, raspberries and chocolate shard

Fourme d'Ambert. a French blue cheese from the Auvergne region, served with rye crackers, apple and celery

4.95

3.95

5.50



Scan for allergy & nutritional information

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 12.5% will be added to your bill.