

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>	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
Watermelon & Strawberry Bellini	11.50
Prosecco with Watermelon & Strawberry purée	
Virgin Rossini	6.50
Watermelon & Strawberry purée, Fever-Tree White Grape & Apricot Soda	
Bloody Mary	10.00
Vodka, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Mint, Tajin	
Salted Caramel Espresso Martini	13.00
Vodka, 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

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

Robata Grilled Chicken Skewers With bang bang peanut sauce, sesame, coconut, lime and coriander 12.95	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	Roasted Tomato Soup Red pepper, crumbled Greek-style "cheese", pine nuts and coriander 8.50	Goat's Curd Salad Courgette ribbons, golden raisins, pecans, white endive, fennel pollen and Black Bee honey 10.25
Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 11.95	Whiskey Barrel Wood Smoked Salmon Chive cream cheese, salmon roe, lemon and dark rye bread 14.75	Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 14.95	Burrata with Lovage Pesto Pea and herb purée with broad beans, pine nuts and cornflowers 12.50	Crispy Tempura Nobashi Prawns Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce 15.95

THE IVY CLASSICS

Truffle Chicken Milanese Free-range fried hen's egg, brioche-crumbs, truffle cream and Parmigiano Reggiano 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	Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 19.50
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STEAKS

Sirloin Steak 8oz/227g Hand-selected and Himalayan salt wall dry-aged 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 37.95	Selection of House Sauces Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce 4.50 each
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Malaysian Monkfish, Prawn and Coconut Curry Chilli, choy sum, crispy sweet potato and jasmine rice 24.95	Grilled Chicken Salad Baby gem, endive, quinoa, radish, chickpeas, chilli, sesame seeds, coriander cress and courgette dressing 17.50	Chargrilled Halloumi with Oxheart Tomatoes Courgette ribbons, smoked aubergine, broad beans, red pesto and sherry vinaigrette 16.95	Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce 16.95
Blackened Cod Fillet Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce 20.95	Lobster Linguine Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 35.95	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	Plant-based Malaysian Curry Sweet potato, toasted coconut, red chilli, coriander and jasmine rice 17.95

SIDES

Creamed Spinach with pangrattato, toasted pine nuts and grated Parmesan 5.95	Baby Gem Lettuce with herb dressing, cheese and pine nuts 5.75	Mashed Potato with extra virgin olive oil 4.95
Sprouting Broccoli with lemon oil and sea salt 5.95	Thick Cut Chips 6.50	Jasmine Rice with toasted coconut and coriander 4.50
Tomato and Coriander Salad with sherry vinegar dressing 5.25	Truffle and Parmesan Chips 7.50	Green Beans with roasted almonds 5.50
	Garden Peas with broad beans and baby shoots 4.75	

THE IVY SUNDAY ROAST

Available Sunday 11am to 4pm

Dry-aged beef with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy

27.95

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

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Scan for allergy & 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.