

THE IVY SUNDAY ROAST 27.95

Available Sunday 11am to 4pm

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
Champagne Mojito Ron Santiago De Cuba Carta Blanca, Peach, Mint, Lime, Champagne	12.50
The Ivy Iced Tea Tanqueray, Peach syrup, Citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea	10.00
Aperol Spritz Aperol, Orange, Soda, Prosecco	11.00
Salted Caramel Espresso Martini Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate	12.00

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 to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

THE IVY

OXFORD BRASSERIE

ALL DAY MENU

Spiced Gordal Olives With chilli, coriander and lemon 3.95	Truffle Arancini Rice Balls 6.95	Salt-crusted Sourdough Bread 5.25	Rosemary Glazed Almonds 3.95	Zucchini Fritti With lemon, chilli and mint yoghurt 5.95
---	--	---	--	---

STARTERS

Robata Grilled Chicken Skewers With bang bang peanut sauce, sesame, coconut, lime and coriander 11.95	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	Roasted Tomato Soup Red pepper, crumbled Greek-style "cheese", pine nuts and coriander 7.50	Goat's Curd Salad Courgette ribbons, golden raisins, pecans, white endive, fennel pollen and Black Bee honey 9.25
Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 10.95	Whiskey Barrel Wood Smoked Salmon Chive cream cheese, salmon roe, lemon and dark rye bread 13.75	Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 13.95	Burrata with Lovage Pesto Pea and herb purée with broad beans, pine nuts and cornflowers 11.50	Crispy Tempura Nobashi Prawns Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce 14.95

THE IVY CLASSICS

Truffle Chicken Milanese Free-range fried hen's egg, brioche-crumb, truffle cream and Parmigiano Reggiano 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	Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 18.95
--	--	---	--

STEAKS

Sirloin Steak 8oz/227g Hand-selected and Himalayan salt wall dry-aged 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 36.95	Selection of House Sauces Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce 3.95 each
--	---	---	--

Malaysian Monkfish, Prawn and Coconut Curry Chilli, choy sum, crispy sweet potato and jasmine rice 23.95	Grilled Chicken Salad Baby gem, endive, quinoa, radish, chickpeas, chilli, sesame seeds, coriander cress with a yoghurt and lime dressing 16.95	Crab and Queen Scallop Nero Linguine Squid ink pasta with tomato, basil, parsley and chilli 24.95	Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce 15.95	Pan-roasted Fillet of Salmon Pink peppercorn hollandaise sauce, charred broccoli, lemon and watercress 23.95
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 Oxheart Tomatoes Courgette ribbons, smoked aubergine, broad beans, red pesto and sherry vinaigrette 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	Plant-based Malaysian Curry Sweet potato, toasted coconut, red chilli, coriander and jasmine rice 16.95	

SIDES

Creamed Spinach with pangrattato, toasted pine nuts and grated Parmesan 5.50	Baby Gem Lettuce with herb dressing, cheese and pine nuts 4.95	Mashed Potato with extra virgin olive oil 4.75
Sprouting Broccoli with lemon oil and sea salt 5.95	Thick Cut Chips 5.50	Jasmine Rice with toasted coconut and coriander 3.95
Tomato and Coriander Salad with sherry vinegar dressing 4.75	Truffle and Parmesan Chips 6.50	Green Beans with roasted almonds 4.95
	Garden Peas with broad beans and baby shoots 4.50	

THE IVY MONTHLY SPECIALS

Ginger and Soy-glazed Slow-roasted Aubergine

Coconut yoghurt, almonds, cracked durum wheat, golden raisins, cauliflower and red pepper tapenade
16.95

John Dory Fillets with Toasted Almonds

Lemon, capers, almonds, beurre noisette, parsley and watercress
22.95

Roasted Lamb Rump

Crushed peas, broad beans, sun-blushed tomatoes, pine nuts, pesto and a red wine sauce
24.95

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.

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 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 12.5% will be added to your bill.