

THE IVY SUNDAY ROAST 27.95

Available Sunday 11am to 4pm

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

Champagne Mojito 13.50

Ron Santiago De Cuba Carta Blanca, Peach, Mint, Lime, Champagne

The Ivy Iced Tea 11.00

Tanqueray, Peach syrup and citric blend, topped with our in-house Iced tea blend of Earl Grey, Breakfast and Jasmine Tea

Aperol Spritz 11.00

Aperol, Orange, Soda, Prosecco

Salted Caramel Espresso Martini 13.00

Ketel One, Coffee Liqueur, 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.



ALL DAY 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

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-crumb, 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

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

Malaysian Monkfish, Prawn and Coconut Curry
Chilli, choy sum, crispy sweet potato and jasmine rice
24.95

Lobster Linguine
Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley
35.95

Grilled Chicken Salad
Baby gem, endive, quinoa, radish, chickpeas, chilli, sesame seeds, coriander cress with a yoghurt and lime dressing
17.50

Scottish Smoked Haddock and Salmon Fishcake
Poached free-range hen's egg with a crushed pea and herb sauce
16.95

Pan-roasted Fillet of Salmon
Pink peppercorn hollandaise sauce, charred broccoli, lemon and watercress
24.95

Blackened Cod Fillet
Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce
20.95

Chargrilled Halloumi with Oxheart Tomatoes
Courgette ribbons, smoked aubergine, broad beans, red pesto and sherry vinaigrette
16.95

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

Sprouting Broccoli
with lemon oil and sea salt
5.95

Tomato and Coriander Salad
with sherry vinegar dressing
5.25

Baby Gem Lettuce
with herb dressing, cheese and pine nuts
5.75

Thick Cut Chips
6.50

Truffle and Parmesan Chips
7.50

Garden Peas
with broad beans and baby shoots
4.75

Mashed Potato
with extra virgin olive oil
4.95

Jasmine Rice
with toasted coconut and coriander
4.50

Green Beans
with roasted almonds
5.50

THE IVY MONTHLY SPECIALS

Ginger and Soy-glazed Slow-roasted Aubergine
Coconut yoghurt, almonds, cracked durum wheat, golden raisins, cauliflower and red pepper tapenade
17.95

John Dory Fillets with Toasted Almonds
Lemon, capers, almonds, beurre noisette, parsley and watercress
23.95

Roasted Lamb Rump
Crushed peas, broad beans, sun-blushed tomatoes, pine nuts, pesto and a red wine sauce
25.95

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 13.5% will be added to your bill.