

## 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
<b>Champagne Mojito</b>	13.50
Ron Santiago De Cuba Carta Blanca, Peach, Mint, Lime, Champagne	
<b>The Ivy Iced Tea</b>	11.00
Tanqueray, Peach syrup and citric blend, topped with our in-house Iced tea blend of Earl Grey, Breakfast and Jasmine Tea	
<b>Aperol Spritz</b>	11.00
Aperol, Orange, Soda, Prosecco	
<b>Salted Caramel Espresso Martini</b>	13.00
Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate	

## 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](https://www.gifts.ivycollection.com) to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

## THE IVY CHELSEA GARDEN

## ALL DAY MENU

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

<b>Robata Grilled Chicken Skewers</b> With bang bang peanut sauce, sesame, coconut, lime and coriander 12.95	<b>The Ivy Classic Crispy Duck Salad</b> Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 10.75	<b>Tableside Steak Tartare with Toast</b> 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	<b>Roasted Tomato Soup</b> Red pepper, crumbled Greek-style "cheese", pine nuts and coriander 8.50	<b>Goat's Curd Salad</b> Courgette ribbons, golden raisins, pecans, white endive, fennel pollen and Black Bee honey 10.25
<b>Salt and Pepper Squid Tempura</b> Miso wasabi mayonnaise, sriracha, coriander and lime 11.95	<b>Whiskey Barrel Wood Smoked Salmon</b> Chive cream cheese, salmon roe, lemon and dark rye bread 14.75	<b>Roasted Scallops</b> Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 14.95	<b>Burrata with Lovage Pesto</b> Pea and herb purée with broad beans, pine nuts and cornflowers 12.50	<b>Crispy Tempura Nobashi Prawns</b> Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce 15.95

## THE IVY CLASSICS

<b>Truffle Chicken Milanese</b> Free-range fried hen's egg, brioche-crumb, truffle cream and Parmigiano Reggiano 19.95	<b>The Ivy Burger</b> 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	<b>The Ivy Classic Shepherd's Pie</b> Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 17.50	<b>Traditional Fish and Chips</b> The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 19.50
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## STEAKS

<b>Sirloin Steak 8oz/227g</b> Hand-selected and Himalayan salt wall dry-aged 28.95	<b>Fillet of Beef 7oz/198g</b> Succulent, prime centre cut, grass-fed 35.75	<b>Rib-eye on the Bone 12oz/340g</b> 21 day Himalayan salt wall dry-aged, grass-fed 37.95	<b>Selection of House Sauces</b> Béarnaise   Hollandaise Red Wine Sauce Peppercorn Sauce 4.50 each
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<b>Malaysian Monkfish, Prawn and Coconut Curry</b> Chilli, choy sum, crispy sweet potato and jasmine rice 24.95	<b>Lobster Linguine</b> Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 35.95	<b>Grilled Chicken Salad</b> Baby gem, endive, quinoa, radish, chickpeas, chilli, sesame seeds, coriander cress with a yoghurt and lime dressing 17.50	<b>Scottish Smoked Haddock and Salmon Fishcake</b> Poached free-range hen's egg with a crushed pea and herb sauce 16.95	<b>Pan-roasted Fillet of Salmon</b> Pink peppercorn hollandaise sauce, charred broccoli, lemon and watercress 24.95
<b>Blackened Cod Fillet</b> Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce 20.95	<b>Chargrilled Halloumi with Oxheart Tomatoes</b> Courgette ribbons, smoked aubergine, broad beans, red pesto and sherry vinaigrette 16.95	<b>Tableside Steak Tartare with Chips</b> 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	<b>Plant-based Malaysian Curry</b> Sweet potato, toasted coconut, red chilli, coriander and jasmine rice 17.95	

## SIDES

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

## 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.