

# THE IVY

SINCE 1917

## 1917 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 with lemon, 5.95  
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, pecans, white endive,  
fennel pollen and Black Bee honey

Crispy chicken bang bang salad  
with cucumber, peanuts, sesame  
and chilli

Emilia-Romagna cured coppa ham  
with shredded celeriac salad and  
toasted Italian ciabatta bread

Asian crab salad, white crab,  
baby gem, cucumber, pickled ginger  
and mooli salad, ponzu dressing

### Mains

Plant-based Malaysian curry, sweet potato,  
toasted coconut, red chilli, coriander and jasmine rice

Scottish smoked haddock and salmon fishcake,  
poached free-range hen's egg  
with a crushed pea and herb sauce

Chargrilled, thinly-beaten, grass-fed rump steak  
with blue cheese sauce, pink peppercorns,  
crispy shallots, thick cut chips and watercress  
(£4.95 supplement)

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

Plant-based vegan "cheese burger"  
with pickles, red onion, sauce and thick cut chips

Roasted artichoke and chargrilled chicken breast  
with potato gnocchi, Grana Padano, pine nuts and rocket

### Sides

Creamed Spinach 5.50  
with pangrattato, toasted  
pine nuts and grated Parmesan

Garden Peas 4.50  
with broad beans and baby shoots

Tomato and Coriander Salad 4.75  
with sherry vinegar dressing

Sprouting Broccoli 5.95  
with lemon oil and sea salt

Baby Gem Lettuce 4.95  
with herb dressing, cheese  
and pine nuts

Jasmine Rice 3.95  
with toasted coconut  
and coriander

Mashed Potato 4.75  
with extra virgin olive oil

Green Beans 4.95  
with roasted almonds

Truffle and Parmesan Chips 6.50  
Thick Cut Chips 5.50

### Deserts

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

Add a Dessert for an additional £5

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

Berry and hazelnut sundae,  
blackberries, raspberries, vanilla ice  
cream, meringue, Chantilly cream  
and a berry sauce

◆ The Ivy chocolate bombe, celebrated  
melting dome with vanilla ice cream,  
honeycomb and hot caramel sauce  
(£3.75 Supplement)

Rich dark chocolate mousse  
with raspberries and a salted crunchy  
hazelnut caramel topping



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.