



THE IVY

Honey-glazed almonds - 4.25

Rosemary
and sea salt

Spiced green olives - 4.25

Gordal olives with chilli,
coriander and lemon

Truffle arancini - 8.25

Fried Arborio rice balls
with truffle cheese

Zucchini fritti - 7.95

With lemon chilli
and mint yoghurt

STARTERS

French Onion Soup - 9.95

gratinated cheese croutons and parsley v

Buffalo mozzarella - 13.75

smoked aubergine purée, sun-dried tomatoes
and lovage pesto v

Tempura nobashi prawns - 15.95

wasabi mayonnaise, charred lime,
citrus-pickled mooli and coriander cress

Dressed Dorset crab - 19.50

celeriac rémoulade, brown crab
mayonnaise and granary toast

Twice-baked cheese soufflé - 14.50

gratinated Monterey Jack and mozzarella,
pine nuts and lovage pesto v

Oscietra caviar

15gm - 49.50 | 30gm - 95.00

Potato blinis, grated egg, sour cream and chives

Heritage tomato salad - 13.75

pickled plums, balsamic pearls,
shaved pecorino and sherry tomato dressing v

Crispy duck salad - 13.95

crispy spiced duck with salted cashews,
watermelon, pomegranate, sesame
and fragrant herbs

Steak tartare - 15.00

egg yolk, capers, cornichons and shallots

Seared tuna loin - 15.95

avocado, edamame and grapefruit salsa,
miso and white soy mayonnaise, pickled mooli

Prawn and avocado cocktail - 14.95

gem lettuce, Marie Rose sauce

Traditionally oak smoked salmon - 15.50

pickled cucumber,
crème fraîche and rye bread

Bang bang chicken - 13.75

peanut chilli sauce and sesame

Roasted Atlantic scallops - 16.75

artichoke purée, barigoule, watercress foam,
lemon zest and crispy soy tuile

MAINS

ROASTS & GRILLS

Turmeric and cumin spiced cauliflower - 18.50

cauliflower purée, chickpea and tomato relish,
coconut yoghurt, golden raisins,
crispy tuile and red amaranth vg

Roasted harissa corn-fed chicken breast - 28.95

babaganoush, baby basil, golden raisins
and roasted almond cous cous and red wine sauce

Confit pork belly - 30.50

celeriac purée, Granny Smith apple,
hazelnuts and red wine sage sauce

Butternut squash and sage ravioli - 19.75

confit onions, prosciutto foam,
roasted hazelnut and pumpkin seeds vg

Rib-eye on the bone 12oz / 340g - 38.95

21 day Himalayan Salt Wall dry-aged, grass-fed

USDA sirloin 10oz - 44.50

grain-fed Cedar River Farm prime sirloin

IVY CLASSICS

The Ivy shepherd's pie - 19.50

classic or with Mayfield cheese

Deep-fried haddock and chips - 21.50

mushy peas and tartare sauce

Veal Holstein - 29.75

fried egg, lemon, capers and anchovy

The Ivy fish pie - 32.00

lobster, salmon, scallops, prawns,
spinach and creamed potato

Steak tartare with fries - 29.50

egg yolk, capers, cornichons, shallots

The Ivy burger - 18.50

caramelised onion, salad, dill pickle,
horseradish ketchup and chips
- add Monterey Jack cheese 2.50
- add bacon or egg 2.95

Beef Wellington (for two) - 98.00

truffled chips, baby gem lettuce
and red wine sauce
(Cooking time 45 minutes)

SEAFOOD & SHELLFISH

Seared John Dory - 32.95

cauliflower purée, roasted curry fleurette,
crispy Parma ham, capers and golden
raisins dressing, saffron sauce

Malaysian prawn curry - 28.25

pak choy, sweet potatoes, red peppers,
chilli, coriander and jasmine rice

Grilled whole lobster or Thermidor - 58.00

garlic butter and chips

Roasted Atlantic cod - 28.50

wild mushrooms, buttered spinach,
crumble of pancetta and chives, lobster foam

Dover sole 14oz - 48.00

grilled or meunière

SAUCES

Red wine sauce / Béarnaise
Green peppercorn / Wild mushroom sauce
4.50 each

SIDES

Potatoes, chipped or mashed vg/v

Spinach, steamed, buttered or creamed vg/v

Peas, broad beans and pea shoots v

Green beans, shallots and chilli vg

Steamed tenderstem broccoli, extra virgin olive oil vg

Truffled potatoes, mashed v

Truffle and Parmesan chips

6.95 Heritage tomato salad, 5.95

sherry vinegar dressing and basil vg

4.95 Baby gem lettuce 5.50

5.50 herb dressing, cheese and pine nuts v

6.50 Cauliflower gratin, baked cheese v 5.95

7.25 Jasmine rice, lemongrass, coconut and coriander vg 4.75

7.95

Vegetarian and vegan menu available on request, v - vegetarian, vg - vegan

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. Cover Charge £2.00 per person

For allergen info
please scan QR code



