

THE IVY

IVY APERITIF TROLLEY

Signature Bellini - 13.50

Frozen berry
and white chocolate

Bellini - 13.50

Classic peach

Signature Bloody Mary - 15.00

Mezcal, Sherry, Bloody Mary
Mix & tomato juice

Bloody Mary - 13.50

Vodka, Sherry, Bloody Mary
Mix & tomato juice

Virgin Mary - 9.00

Bloody Mary Mix
& tomato juice

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

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

Prawn and avocado cocktail - 14.95

gem lettuce, Marie Rose sauce

Traditionally oak smoked salmon - 15.50

pickled cucumber, crème fraîche and rye bread

Roasted Atlantic scallops - 16.75

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

Steak tartare - 15.00

egg yolk, capers, cornichons and shallots

Bang bang chicken - 13.75

peanut chilli sauce and sesame

MAINS

Eggs Benedict - 20.95

with hand-pulled ham hock,
toasted muffin, poached free-range
hen's eggs, hollandaise and fries

Eggs royale - 23.95

with The Ivy 1917 Cure smoked salmon
and caviar, toasted muffin, poached free-range
hen's eggs, hollandaise and fries

Truffled eggs Florentine - 19.50

toasted muffin, poached free-range
hen's eggs, spinach, avocado,
hollandaise and fries

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

Confit pork belly - 30.50

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

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

Butternut squash and sage ravioli - 19.75

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

Beef Wellington (for two) - 98.00

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

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

The Ivy fish pie - 32.00

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

Veal Holstein - 29.75

fried egg, lemon, capers and anchovy

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

SEAFOOD & SHELLFISH

Seared John Dory - 32.95

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

Grilled whole lobster or Thermidor - 58.00

garlic butter and chips

Malaysian prawn curry - 28.25

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

Dover sole 14oz - 48.00

grilled or meunière

SAUCES

Red wine sauce / Béarnaise
Green peppercorn / Wild mushroom sauce

4.50 each

IVY SUNDAY ROAST

Sunday only 11.30-4pm

Roasts are served with Yorkshire pudding,
roast potatoes, green beans, carrots and Savoy cabbage

Dry-aged roast beef - 32.95

21 day age Herefordshire sirloin
with red wine gravy

Roasted corn-fed chicken

(for two) - 50.00

Roast breast, truffle stuffed leg ballotine,
watercress, matchstick potatoes

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

5.95

4.95

5.50

6.50

7.25

7.95

Heritage tomato salad,

sherry vinegar dressing and basil vg

Baby gem lettuce

herb dressing, cheese and pine nuts v

Cauliflower gratin, baked cheese v

Jasmine rice, lemongrass, coconut and coriander vg

5.95

5.50

5.95

4.75

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



