

## 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.

## APERITIF

|  |                |
|--|----------------|
| The Ivy Guest Champagne, Champagne, France     | 125ml<br>13.50 |
| Veuve Clicquot Yellow Label, Champagne, France | 15.50          |
| Nyetimber Classic Cuvee, West Sussex, England  | 16.00          |
| Veuve Clicquot Rosé, Champagne, France         | 16.75          |

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|---|-------|
| <b>Watermelon &amp; Strawberry Bellini</b>  | 11.00 |
| Prosecco with Watermelon & Strawberry purée |       |

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| <b>Virgin Rossini</b>   | 6.00 |
| Watermelon & Strawberry purée,<br>Fever-Tree White Grape & Apricot Soda |      |

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| <b>Bloody Mary</b>   | 10.00 |
| Ketel One, Vegan spice mix, Tomato juice, Lemon,<br>Olive, Cucumber, Mint, Tajin |       |

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| <b>Salted Caramel Espresso Martini</b>                            | 12.00 |
| Ketel One, Coffee liqueur, Salted caramel,<br>Espresso, Chocolate |       |

## BREAKFAST SPECIAL MENU 16.95

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

# THE IVY



From 11.00am to 4pm | Saturday, Sunday & Bank Holidays

## BRUNCH MENU

|   |  |   |  |   |
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| <b>Spiced Gordal Olives</b><br>With chilli, coriander and lemon<br>4.25 | <b>Truffle Arancini Rice Balls</b><br>6.95 | <b>Salt-crusted Sourdough Bread</b><br>5.50 | <b>Rosemary Glazed Almonds</b><br>4.25 | <b>Zucchini Fritti</b><br>With lemon, chilli and mint yoghurt<br>6.50 |
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## STARTERS

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| <b>The Ivy Classic Crispy Duck Salad</b><br>Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce<br>10.75 | <b>Robata Grilled Chicken Skewers</b><br>With bang bang peanut sauce, sesame, coconut, lime and coriander<br>12.95 | <b>Steak Tartare with Toast</b><br>Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk<br>13.50 | <b>Stilton, Chicory and Pecan Salad</b><br>Sliced apple with honey and wholegrain mustard dressing<br>10.25                         | <b>Truffle Tagliolini</b><br>Fine durum wheat pasta with grated black truffle and cheese sauce<br>10.50                    |
| <b>Salt and Pepper Squid Tempura</b><br>Miso wasabi mayonnaise, sriracha, coriander and lime<br>11.95                 | <b>The Ivy 1917 Cure Smoked Salmon</b><br>Black pepper, lemon and dark rye bread<br>14.50                          | <b>French Onion Soup</b><br>Gratinated cheese croutons and parsley<br>9.95   | <b>Roasted Scallops</b><br>Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress<br>14.95 | <b>Buffalo Mozzarella</b><br>Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing<br>10.50 |

## THE IVY CLASSICS

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| <b>The Ivy Classic Shepherd's Pie</b><br>Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce<br>17.95 | <b>Truffle Chicken Milanese</b><br>Free-range fried hen's egg, brioche-crumbs, truffle cream and Parmigiano Reggiano<br>18.95 | <b>The Ivy Burger</b><br>Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips<br>17.95<br>Add West Country Cheddar 1.95<br>Add dry-cured bacon 2.75 | <b>Traditional Fish and Chips</b><br>The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce<br>19.50 |
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## STEAKS

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| <b>Sirloin Steak 8oz/227g</b><br>Hand-selected and Himalayan salt wall dry-aged<br>28.95 | <b>Fillet of Beef 7oz/198g</b><br>Succulent, prime centre cut, grass-fed<br>35.50 | <b>Rib-eye on the Bone 12oz/340g</b><br>21 day Himalayan salt wall dry-aged, grass-fed<br>37.95 | <b>Selection of House Sauces</b><br>Béarnaise   Hollandaise<br>Red Wine<br>Peppercorn<br>3.95 each |
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| <b>Grilled Peruvian Chicken</b><br>Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing<br>18.95                   | <b>Rendang Duck Curry</b><br>Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress<br>24.50 | <b>Lobster Linguine</b><br>Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley<br>35.95 | <b>Smoked Haddock and Salmon Fishcake</b><br>Poached free-range hen's egg with a crushed pea and herb sauce<br>16.95 |
| <b>Blackened Cod Fillet</b><br>Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce<br>20.95 | <b>Artichoke and Sweet Potato Tagine</b><br>Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous<br>17.50                     | <b>Steak Tartare with Chips</b><br>Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk<br>27.50    | <b>Plant-based Vegan "Cheese Burger"</b><br>With pickles, red onion, sauce and thick cut chips<br>17.95              |

## SIDES

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| <b>Green Beans</b><br>with roasted almonds<br>4.95                        | <b>Macaroni Cheese Gratinée</b><br>with mozzarella and cheddar cream sauce<br>6.95 | <b>Mashed Potato</b><br>with extra virgin olive oil<br>4.75                               |
| <b>Sprouting Broccoli</b><br>with lemon oil and sea salt<br>5.95          | <b>Thick Cut Chips</b><br>6.75   | <b>Jasmine Rice</b><br>with toasted coconut and coriander<br>3.95                         |
| <b>Tomato and Coriander Salad</b><br>with sherry vinegar dressing<br>4.75 | <b>Truffle and Parmesan Chips</b><br>6.75  | <b>Creamed Spinach</b><br>with pangrattato, toasted pine nuts and grated Parmesan<br>5.50 |
|   | <b>Garden Peas</b><br>with broad beans and baby shoots<br>4.50                     |   |

## THE IVY SUNDAY ROAST

Available Sunday 11am to 4pm

Roast beef with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy

28.95

## BRUNCH SPECIALS

### Eggs Benedict with Hand-pulled Ham

Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise

16.95

### Eggs Royale with The Ivy 1917 Cure Smoked Salmon

Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise

18.50

### Buttermilk Pancakes

Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce

10.50

### Poached Eggs with Crushed Avocado

Toasted muffin, free-range eggs, hollandaise sauce and sesame seeds

15.95

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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 12.5% will be added to your bill.