

## THE IVY SUNDAY ROAST 29.95

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, 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 16.95

Monday - Friday until 11.30am

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



## ALL DAY MENU

|   |  |   |  |   |
|---|--|---|--|---|
| <b>Spiced Gordal Olives</b><br>With chilli, coriander and lemon<br>4.25 | <b>Truffle Arancini Rice Balls</b><br>8.25 | <b>Salt-crusted Sourdough Bread</b><br>6.50 | <b>Rosemary Glazed Almonds</b><br>4.25 | <b>Zucchini Fritti</b><br>With lemon, chilli and mint yoghurt<br>7.95 |
|---|--|---|--|---|

## STARTERS

|   |  |  |   |  |
|---|--|--|---|--|
| <b>The Ivy Classic Crispy Duck Salad</b><br>Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce<br>11.75 | <b>Robata Grilled Chicken Skewers</b><br>With bang bang peanut sauce, sesame, coconut, lime and coriander<br>13.95 | <b>Steak Tartare with Toast</b><br>Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk<br>14.50 | <b>Stilton, Chicory and Pecan Salad</b><br>Sliced apple with honey and wholegrain mustard dressing<br>11.25                         | <b>Truffle Tagliolini</b><br>Fine durum wheat pasta with grated black truffle and cheese sauce<br>11.50                    |
| <b>Salt and Pepper Squid Tempura</b><br>Miso wasabi mayonnaise, sriracha, coriander and lime<br>12.95                 | <b>The Ivy 1917 Cure Smoked Salmon</b><br>Black pepper, lemon and dark rye bread<br>15.50                          | <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>15.95 | <b>Buffalo Mozzarella</b><br>Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing<br>11.50 |

## THE IVY CLASSICS

|   |  |  |  |
|---|--|--|--|
| <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-crumb, truffle cream and Parmigiano Reggiano<br>19.95 | <b>The Ivy Burger</b><br>Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips<br>18.50<br>Add West Country Cheddar 2.50<br>Add dry-cured bacon 2.95 | <b>Traditional Fish and Chips</b><br>The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce<br>19.95 |
|---|--|--|--|

## STEAKS

|  |   |   |  |
|--|---|---|--|
| <b>Sirloin Steak 8oz/227g</b><br>Hand-selected and Himalayan salt wall dry-aged<br>29.75 | <b>Fillet of Beef 7oz/198g</b><br>Succulent, prime centre cut, grass-fed<br>36.50 | <b>Rib-eye on the Bone 12oz/340g</b><br>21 day Himalayan salt wall dry-aged, grass-fed<br>38.95 | <b>Selection of House Sauces</b><br>Béarnaise   Hollandaise<br>Red Wine<br>Peppercorn<br>4.50 each |
|--|---|---|--|

|   |  |   |  |   |
|---|--|---|--|---|
| <b>Grilled Peruvian Chicken</b><br>Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing<br>19.95                   | <b>Rendang Duck Curry</b><br>Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress<br>25.50 | <b>Lobster Linguine</b><br>Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley<br>36.95 | <b>Smoked Haddock and Salmon Fishcake</b><br>Poached free-range hen's egg with a crushed pea and herb sauce<br>17.95 | <b>Pan-fried Fillet of Sea Bass</b><br>Creamed potato, samphire, tomato concassé and saffron sauce<br>25.50 |
| <b>Blackened Cod Fillet</b><br>Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce<br>22.95 | <b>Artichoke and Sweet Potato Tagine</b><br>Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous<br>17.95                     | <b>Steak Tartare with Chips</b><br>Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk<br>29.50    | <b>Plant-based Vegan "Cheese Burger"</b><br>With pickles, red onion, sauce and thick cut chips<br>18.95              |   |

## SIDES

|   |  |   |
|---|--|---|
| <b>Green Beans</b><br>with roasted almonds<br>5.50                        | <b>Macaroni Cheese Gratinée</b><br>with mozzarella and cheddar cream sauce<br>7.95 | <b>Mashed Potato</b><br>with extra virgin olive oil<br>4.95                               |
| <b>Sprouting Broccoli</b><br>with lemon oil and sea salt<br>6.50          | <b>Thick Cut Chips</b><br>7.95   | <b>Jasmine Rice</b><br>with toasted coconut and coriander<br>4.50                         |
| <b>Tomato and Coriander Salad</b><br>with sherry vinegar dressing<br>5.25 | <b>Truffle and Parmesan Chips</b><br>7.95  | <b>Creamed Spinach</b><br>with pangrattato, toasted pine nuts and grated Parmesan<br>5.95 |
|   | <b>Garden Peas</b><br>with broad beans and baby shoots<br>4.75                     |   |

## THE IVY MONTHLY SPECIALS

**Wild Mushroom and Truffle Linguine**  
Creamed wild mushrooms with grated cheese, rocket and truffle  
17.95

**Pan-roasted Fillet of Salmon**  
Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress  
24.95

**Roasted Guinea Fowl Ballotine**  
Wrapped in bacon and stuffed with forest mushrooms served with mashed potato and truffle cream sauce  
24.95

## 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.