

APERITIF

	<small>125ml</small>
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>	17.25

Champagne Mojito

Ron Santiago De Cuba Carta Blanca, Peach, Mint, Lime, Champagne 12.50

The Ivy Iced Tea

Tanqueray, Peach syrup, Citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea 10.50

Aperol Spritz

Aperol, Orange, Soda, Prosecco 11.00

Salted Caramel Espresso Martini

Ketel One, Coffee liqueur, Salted caramel, Espresso, Chocolate 12.50

THE IVY SUNDAY ROAST

28.95

Available Sunday 11am to 4pm

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

THE IVY

VICTORIA QUARTER

LEEDS

ALL DAY MENU

Spiced Gordal Olives

With chilli, coriander and lemon 4.25

Truffle Arancini Rice Balls

6.95

Salt-crusted Sourdough Bread

5.50

Rosemary Glazed Almonds

4.25

Zucchini Fritti

With lemon, chilli and mint yoghurt 6.50

STARTERS

The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 10.75

Robata Grilled Chicken Skewers

With bang bang peanut sauce, sesame, coconut, lime and coriander 12.95

Steak Tartare with Toast

Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk 13.50

Stilton, Chicory and Pecan Salad

Sliced apple with honey and wholegrain mustard dressing 10.25

Truffle Tagliolini

Fine durum wheat pasta with grated black truffle and cheese sauce 10.50

Salt and Pepper Squid Tempura

Miso wasabi mayonnaise, sriracha, coriander and lime 11.95

The Ivy 1917 Cure Smoked Salmon

Black pepper, lemon and dark rye bread 14.50

French Onion Soup

Gratinated cheese croutons and parsley 9.95

Roasted Scallops

Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress 14.95

Buffalo Mozzarella

Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing 10.50

THE IVY CLASSICS

The Ivy Classic Shepherd's Pie

Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 17.95

Truffle Chicken Milanese

Free-range fried hen's egg, brioche-crumb, truffle cream and Parmigiano Reggiano 18.95

The Ivy Burger

Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 17.95
Add West Country Cheddar 1.95
Add dry-cured bacon 2.75

Traditional Fish and Chips

The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 19.50

STEAKS

Sirloin Steak 8oz/227g

Hand-selected and Himalayan salt wall dry-aged 28.95

Fillet of Beef 7oz/198g

Succulent, prime centre cut, grass-fed 35.50

Rib-eye on the Bone 12oz/340g

21 day Himalayan salt wall dry-aged, grass-fed 37.95

Selection of House Sauces

Béarnaise | Hollandaise
Red Wine
Peppercorn
3.95 each

Grilled Peruvian Chicken

Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing 18.95

Rendang Duck Curry

Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 24.50

Lobster Linguine

Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 35.95

Smoked Haddock and Salmon Fishcake

Poached free-range hen's egg with a crushed pea and herb sauce 16.95

Pan-fried Fillet of Sea Bass

Creamed potato, samphire, tomato concassé and saffron sauce 24.50

Blackened Cod Fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 20.95

Artichoke and Sweet Potato Tagine

Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous 17.50

Steak Tartare with Chips

Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk 27.50

Plant-based Vegan "Cheese Burger"

With pickles, red onion, sauce and thick cut chips 17.95

SIDES

Green Beans

with roasted almonds 4.95

Sprouting Broccoli

with lemon oil and sea salt 5.95

Tomato and Coriander Salad

with sherry vinegar dressing 4.75

Macaroni Cheese Gratinée

with mozzarella and cheddar cream sauce 6.95

Thick Cut Chips

5.75

Truffle and Parmesan Chips

6.75

Garden Peas

with broad beans and baby shoots 4.50

Mashed Potato

with extra virgin olive oil 4.75

Jasmine Rice

with toasted coconut and coriander 3.95

Creamed Spinach

with pangrattato, toasted pine nuts and grated Parmesan 5.50

THE IVY MONTHLY SPECIALS

Cauliflower Gnocchi with Courgette Ribbons

Sun-blushed tomatoes, black olives, rocket, crumbled Greek white "cheese", pine nuts and saffron velouté 16.95

Ibérico Pork Schnitzel

Crumbed pork loin, free-range hen's egg, capers, radicchio, Parmesan and wholegrain mustard sauce 22.95

Grilled Tuna Loin

Butter beans, tomatoes, artichokes, green olives, pine nuts, sauce vierge 25.95

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 12.5% will be added to your bill.