THE IVY VICTORIA RESTAURANT & BAR

ALL DAY MENU

Spiced Gordal Olives
With chilli, coriander and lemon
4.25

Truffle Arancini Rice Balls
8.25

Salt-crusted Sourdough Bread
6.50

Rosemary Glazed Almonds
4.25

Zucchini Fritti
With lemon, chilli and mint yoghurt
7.95

STARTERS

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce
11.75

Robata Grilled Chicken Skewers
With bang bang peanut sauce, sesame, coconut, lime and coriander
13.95

Steak Tartare with Toast
Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk
14.50

Stilton, Chicory and Pecan Salad
Sliced apple with honey and wholegrain mustard dressing
11.25

Truffle Tagliolini
Fine durum wheat pasta with grated black truffle and cheese sauce
11.50

Salt and Pepper Squid Tempura
Miso wasabi mayonnaise, sriracha, coriander and lime
12.95

The Ivy 1917 Cure Smoked Salmon
Black pepper, lemon and dark rye bread
15.50

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
15.95

Buffalo Mozzarella
Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing
11.50

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
19.95

The Ivy Burger
Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips
18.50
Add West Country Cheddar 2.50
Add dry-cured bacon 2.95

Traditional Fish and Chips
The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce
19.95

STEAKS

Sirloin Steak 8oz/227g
Hand-selected and Himalayan salt wall dry-aged
29.75

Fillet of Beef 7oz/198g
Succulent, prime centre cut, grass-fed
36.50

Rib-eye on the Bone 12oz/340g
21 day Himalayan salt wall dry-aged, grass-fed
38.95

Selection of House Sauces
Béarnaise | Hollandaise
Red Wine
Peppercorn
4.50 each

Grilled Peruvian Chicken
Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing
19.95

Rendang Duck Curry
Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress
25.50

Lobster Linguine
Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley
36.95

Smoked Haddock and Salmon Fishcake
Poached free-range hen's egg with a crushed pea and herb sauce
17.95

Pan-fried Fillet of Sea Bass
Creamed potato, samphire, tomato concassé and saffron sauce
25.50

Blackened Cod Fillet
Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce
22.95

Artichoke and Sweet Potato Tagine
Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous
17.95

Steak Tartare with Chips
Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk
29.50

Plant-based Vegan "Cheese Burger"
With pickles, red onion, sauce and thick cut chips
18.95

SIDES

Green Beans with roasted almonds — 5.50

Sprouting Broccoli with lemon oil and sea salt — 6.50

Tomato and Coriander Salad with sherry vinegar dressing — 5.25

Macaroni Cheese Gratinée with mozzarella and cheddar cream sauce — 7.95

Thick Cut Chips — 6.50

Truffle and Parmesan Chips — 7.95

Garden Peas with broad beans and baby shoots — 4.75

Mashed Potato with extra virgin olive oil — 4.95

Jasmine Rice with toasted coconut and coriander — 4.50

Creamed Spinach with pangrattato, toasted pine nuts and grated Parmesan — 5.95

APERITIF

	125ml
The Ivy Guest Champagne, *Champagne, France*	15.00
Veuve Clicquot Yellow Label, *Champagne, France*	17.00
Nyetimber Classic Cuvee, *West Sussex, England*	17.50
Veuve Clicquot Rosé, *Champagne, France*	18.25

Champagne Mojito 13.50
Ron Santiago De Cuba Carta Blanca, Peach, Mint, Lime, Champagne

The Ivy Iced Tea 11.50
Tanqueray, Peach syrup, Citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea

Aperol Spritz 12.00
Aperol, Orange, Soda, Prosecco

Salted Caramel Espresso Martini 13.50
Ketel One, Coffee liqueur, Salted caramel, Espresso, Chocolate

THE IVY SUNDAY ROAST
29.95
Available Sunday 11am to 4pm

BREAKFAST SPECIAL MENU
16.95
Monday – Friday until 11.30am
Saturday – Sunday until 11am

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** to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

THE IVY MONTHLY SPECIALS

Cauliflower Gnocchi with Courgette Ribbons
Sun-blushed tomatoes, black olives, rocket, crumbled Greek white "cheese", pine nuts and saffron velouté
17.95

Ibérico Pork Schnitzel
Crumbed pork loin, free-range hen's egg, capers, radicchio, Parmesan and wholegrain mustard sauce
23.95

Grilled Tuna Loin
Butter beans, tomatoes, artichokes, green olives, pine nuts, sauce vierge
26.95

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.