

## 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

29.50

Available Sunday 11am to 4pm

## BREAKFAST SPECIAL MENU

17.95

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  
4.50

### Truffle Arancini Rice Balls

6.95

### Salt-crusted Sourdough Bread

5.75

### Rosemary Glazed Almonds

4.25

### Zucchini Fritti

With lemon, chilli and mint yoghurt  
6.75

## STARTERS

### The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce  
10.95

### 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  
14.25

### 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  
11.25

### 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  
14.95

### 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  
15.75

### Buffalo Mozzarella

Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing  
10.75

## THE IVY CLASSICS

### The Ivy Classic Shepherd's Pie

Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce  
18.95

### 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  
18.95

### Traditional Fish and Chips

The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce  
19.75

Add West Country Cheddar 2.75  
Add dry-cured bacon 2.75

## 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  
4.25 each

### Grilled Peruvian Chicken

Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing  
19.75

### Rendang Duck Curry

Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress  
24.95

### Lobster Linguine

Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley  
36.50

### Smoked Haddock and Salmon Fishcake

Poached free-range hen's egg with a crushed pea and herb sauce  
17.50

### 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  
21.95

### 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  
28.95

### Plant-based Vegan "Cheese Burger"

With pickles, red onion, sauce and thick cut chips  
18.25

## SIDES

### Green Beans

with roasted almonds 4.95

### Sprouting Broccoli

with lemon oil and sea salt 6.25

### Tomato and Coriander Salad

with sherry vinegar dressing 4.75

### Macaroni Cheese Gratinée

with mozzarella and cheddar cream sauce 6.95

### Thick Cut Chips

5.95

### Truffle and Parmesan Chips

6.95

### Garden Peas

with broad beans and baby shoots 4.95

### 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

## 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  
21.95

### Grilled Tuna Loin

Butter beans, tomatoes, artichokes, green olives, pine nuts, sauce vierge  
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 12.5% will be added to your bill.