with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea

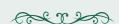
Aperol Spritz Aperol, Orange, Soda, Prosecco

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



THE IVY SUNDAY ROAST 29.95

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



ALL DAY MENU ~

Spiced Gordal Olives Truffle Arancini With chilli, coriander

and lemon 4.50

Oatmeal-rolled Lathallan **Rice Balls** 8.25

Haggis Bon Bons Malt whisky and wholegrain mustard mayonnaise 5.75

Salt-crusted Sourdough Bread

6.75

Rosemary Glazed Almonds

4.25

Zucchini Fritti With lemon, chilli and mint yoghurt 7.95

Truffle Tagliolini

Fine durum wheat

pasta with grated black

truffle and cheese sauce

1105

STARTERS «

The Ivy Classic Crispy Duck Salad

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

Salt and Pepper

Squid Tempura

12.00

13.50

Robata Grilled Chicken Skewers

The Ivy 1917 Cure Smoked Salmon

Miso wasabi mayonnaise, sriracha, coriander and lime 13.25

With bang bang peanut sauce, sesame, coconut, lime and coriander 13.95

Black pepper, lemon and dark rye bread 15.95

Steak Tartare with Toast

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

French Onion Soup Gratinated cheese croutons and parsley

and Pecan Salad Sliced apple with honey and wholegrain

Stilton, Chicory

mustard dressing

Roasted Scallops

Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress 16.50

Buffalo Mozzarella

Beetroot, hazelnuts. blackberries, red endive, mixed leaves and pomegranate dressing 11.75

THE IVY CLASSICS

9.95

The Ivy Classic Shepherd's Pie

Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 19.50

Truffle Chicken Milanese

Free-range fried hen's egg, brioche-crumb, truffle cream and Parmigiano Reggiano 20.50

The Ivy Burger

Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 19.50

Add West Country Cheddar 2.75 Add dry-cured bacon 2.95

Traditional Fish and Chips

The lvy 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 120z/340g

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

38.95

Selection of House Sauces

Béarnaise | Hollandaise Red Wine Peppercorn 4.75 each

Grilled Peruvian Chicken

Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing Rendang Duck Curry

Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 25.95

Lobster Linguine

Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 37.95

Smoked Haddock and Salmon Fishcake

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

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 23,50

Artichoke and **Sweet Potato Tagine**

Ras el hanout spiced with toasted almonds, olives. aubergine and harissa couscous 18.95

Steak Tartare with Chips

Hand-cut sirloin steak served with shallot, cornichons. capers, parsley and egg yolk 29.95

Plant-based Vegan "Cheese Burger'

With pickles, red onion. sauce and thick cut chips 18.95

SIDES

Green Beans Macaroni Cheese Gratinée with roasted almonds Thick Cut Chips **Sprouting Broccoli** with lemon oil and sea salt **Truffle and Parmesan Chips** Tomato and Coriander Salad Garden Peas with sherry vinegar dressing

7.95

with mozzarella and cheddar cream sauce 6.75 7.95

4.95 with broad beans and baby shoots

Mashed Potato 5.25 with extra virgin olive oil

Jasmine Rice 4.75 with toasted coconut and coriander **Creamed Spinach**

6.25 with pangrattato, toasted pine nuts and grated Parmesan

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

22.95

Grilled Tuna Loin

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



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 **Premier Rewards App** Unlock a world of exclusive benefits, VIP service, instant



& nutritiona

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

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rewards, tailored to you.