

THE IVY

ST JOHN'S WOOD

From 11.00am to 4pm | Saturday, Sunday & Bank Holidays

BRUNCH MENU

Spiced Gordal Olives
With chilli, coriander and lemon
4.50

Truffle Arancini Rice Balls
8.25

Salt-crusted Sourdough Bread
6.75

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
12.50

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

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
11.95

Salt and Pepper Squid Tempura
Miso wasabi mayonnaise, sriracha, coriander and lime
13.25

The Ivy 1917 Cure Smoked Salmon
Black pepper, lemon and dark rye bread
15.95

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
16.50

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

THE IVY CLASSICS

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 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

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
4.75 each

Grilled Peruvian Chicken
Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing
20.95

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
17.95

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

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

SIDES

Green Beans
with roasted almonds
5.75

Sprouting Broccoli
with lemon oil and sea salt
6.75

Tomato and Coriander Salad
with sherry vinegar dressing
5.25

Macaroni Cheese Gratinée
with mozzarella and cheddar cream sauce
7.95

Thick Cut Chips
6.75

Truffle and Parmesan Chips
7.95

Garden Peas
with broad beans and baby shoots
4.95

Mashed Potato
with extra virgin olive oil
5.25

Jasmine Rice
with toasted coconut and coriander
4.75

Creamed Spinach
with pangrattato, toasted pine nuts and grated Parmesan
6.25

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.

APERITIF

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

Pomegranate & Spiced Pear Bellini 12.00
Prosecco, Pomegranate & Spiced Pear pureé

Virgin Rossini 7.00
Pomegranate & Spiced Pear purée, Fever-Tree White Grape & Apricot Soda

Bloody Mary 11.00
Ketel One, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Mint, Tajin

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

BREAKFAST SPECIAL MENU 17.95

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

THE IVY SUNDAY ROAST

Available Sunday 11am to 4pm

Roasted Half Chicken with Stuffing 24.95
Roast Beef 29.95

with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy

BRUNCH SPECIALS

Eggs Benedict with Hand-pulled Ham
Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise
18.95

Eggs Royale with The Ivy 1917 Cure Smoked Salmon
Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise
19.95

Buttermilk Pancakes
Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce
11.95

Poached Eggs with Crushed Avocado
Toasted muffin, free-range eggs, hollandaise sauce, sesame seeds and thick cut chips
17.95

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.