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.

..... APERITIE

	125m
The Ivy Guest Champagne, Champagne, France	16.00
Veuve Clicquot Yellow Label, Champagne, France	18.00
Nyetimber Classic Cuvee, West Sussex, England	18.50
Veuve Clicquot Rosé, Champagne, France	19.25

13.00

7.50

14.50

Pomegranate & Spiced Pear Bellini

Prosecco, Pomegranate & Spiced Pear pureé

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

Bloody Mary 12.00

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

Salted Caramel Espresso Martini

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



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

Salt and Pepper

Squid Tempura

Miso wasabi

mayonnaise, sriracha,

coriander and lime

13.25

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

Fine durum wheat pasta with grated black truffle and cheese sauce 11.95

Truffle Tagliolini

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

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

Roasted Scallops

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

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 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 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

5.25

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

Mashed Potato

SIDES

Green Beans with roasted almonds	5.75	Macaroni Cheese Gratinée with mozzarella and cheddar cream sa	7.95 auce
Sprouting Broccoli	6.75	Thick Cut Chips	6.75
with lemon oil and sea salt		Truffle and Parmesan Chips	7.95
Tomato and Coriander Salad with sherry vinegar dressing	5.25	Garden Peas with broad beans and baby shoots	4.95

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 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



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Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.



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.

