

SUNDAY ROAST

Available Sunday 11am to 4pm

Roasted Half Chicken with Stuffing 23.95
Roast Beef 29.95

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

APERITIF

Granary Square Guest Champagne, <i>Champagne, France</i>	15.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	17.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	17.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	18.25
Pomegranate & Spiced Pear Bellini	12.00
Prosecco, Pomegranate & Spiced Pear purée	
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	
Mince Pie Sour	13.50
Singleton 12 year, Noix des Peres Chartreux, Mincied Pie, Vanilla, Lemon, Aquafaba	

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.

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.

GRANARY SQUARE

BRASSERIE

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
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STARTERS

Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 12.50	Roast Pumpkin and Butternut Squash Soup Chestnut ricotta, pine nuts and sage 9.95	Whiskey Barrel Smoked Venison Tartare Seared and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast 14.95	Stilton and Walnut Cheese Soufflé Twice-baked in a cream sauce 11.95	Oak Smoked Salmon Black pepper, lemon and dark rye bread 15.95
Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 13.25	Buffalo Mozzarella Quince purée, glazed pecans, grapes, red endive and truffle honey 11.75		Robata Grilled Chicken Skewers With bang bang peanut sauce, sesame, coconut, lime and coriander 13.95	Chilled Lobster and Prawn Cocktail Marinated avocado and Marie Rose sauce 17.95

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 Oak Smoked Salmon Toasted muffin, free-range poached hen's eggs, hollandaise sauce and thick cut chips 19.95	Poached Eggs with Crushed Avocado Toasted muffin, free-range eggs, hollandaise sauce, sesame seeds and thick cut chips 17.95
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THE IVY CLASSICS

Chicken Supreme Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 20.50	Traditional Fish and Chips Batter with mushy peas, thick cut chips and tartare sauce 19.95	Goose, Turkey and Duck Shepherd's Pie Braised lamb and beef with mashed potato, cranberry chutney, sage, orange zest 19.50	Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce 17.95
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GRILL

Granary Square Brasserie Truffle Burger Toasted brioche bun with truffle mayonnaise and thick cut chips 19.50 Add Alpine Raclette cheese 2.95 Add dry-cured bacon 2.95	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 4.75 each Béarnaise Hollandaise Red Wine Peppercorn Wild Mushroom	

Rendang Duck Curry Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 25.95	Blackened Cod Fillet Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 23.50	Rendang Plant-based Curry Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress 21.95
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SIDES

Creamed Spinach with pangrattato toasted pine nuts and grated Parmesan 6.25	Sprouting Broccoli with lemon oil and sea salt 6.75	Pigs in Blankets 6.95
Mashed Potato with extra virgin olive oil 5.25	Brussels Sprouts with chestnuts and cranberries 5.25	Green Beans with roasted almonds 5.75
Thick Cut Chips 6.75	Garden Peas with broad beans and baby shoots 4.95	Jasmine Rice with toasted coconut and coriander 4.75
		Truffle and Parmesan Chips 7.95

DESSERTS

The Snowman Vanilla parfait, chocolate brownie, milk foam, pandan sponge cake, honeycomb and popping candy 12.95
Christmas Crème Brûlée Winter berry cinnamon compote and shortbread 10.50
Chocolate Bombe Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce 11.95
Christmas Pudding Flambéed Christmas pudding with almonds, redcurrants and vanilla cream 11.50
Classic Frozen Berries Selected berries and redcurrants with frozen yoghurt and white chocolate sauce 10.50
Your Selection of Ice Creams and Sorbets Choose your own house flavours with butter shortbread 8.25
Warm Almond Mince Pies With brandy cream, candied orange and pine sugar 6.95
Colston Bassett Stilton With chutney, grapes, celery and crackers 11.25
Add Barros, 10 Year Old Tawny, Douro Valley, Portugal + £7.00

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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.