

## THE IVY SUNDAY ROAST

Available Sunday 11am to 4pm

**Roasted Half Chicken with Stuffing** 23.95  
**Roast Beef** 29.50

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

## APERITIF

The Ivy Guest Champagne, <i>Champagne, France</i>	14.50
<small>125ml</small>	
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	16.50
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	17.00
Veuve Clicquot Rosé, <i>Champagne, France</i>	17.75
<b>Pomegranate &amp; Spiced Pear Bellini</b>	11.50
Prosecco, Pomegranate & Spiced Pear purée	
<b>Virgin Rossini</b>	6.50
Pomegranate & Spiced Pear purée, Fever-Tree White Grape & Apricot Soda	
<b>Bloody Mary</b>	10.50
Ketel One, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Mint, Tajin	
<b>Mince Pie Sour</b>	12.50
Singleton 12 year, Noix des Peres Chartreux, Mincied Pie, Vanilla, Lemon, Aquafaba	

## GIFT VOUCHERS

Visit [gifts.ivycollection.com](https://www.theivy.com/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

## 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.



# THE IVY

CANTERBURY BRASSERIE

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

## BRUNCH MENU

<b>Spiced Gordal Olives</b> With chilli, coriander and lemon 4.50	<b>Truffle Arancini Rice Balls</b> 6.95	<b>Salt-crusted Sourdough Bread</b> 5.75	<b>Rosemary Glazed Almonds</b> 4.25	<b>Zucchini Fritti</b> With lemon, chilli and mint yoghurt 6.75
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## STARTERS

<b>The Ivy Classic Crispy Duck Salad</b> Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 10.95	<b>Roast Pumpkin and Butternut Squash Soup</b> Chestnut ricotta, pine nuts and sage 9.95	<b>Whiskey Barrel Smoked Venison Tartare</b> Seared and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast 14.25	<b>Stilton and Walnut Cheese Soufflé</b> Twice-baked in a cream sauce 11.25	<b>The Ivy 1917 Cure Smoked Salmon</b> Black pepper, lemon and dark rye bread 14.95
<b>Salt and Pepper Squid Tempura</b> Miso wasabi mayonnaise, sriracha, coriander and lime 11.95	<b>Buffalo Mozzarella</b> Quince purée, glazed pecans, grapes, red endive and truffle honey 10.75		<b>Robata Grilled Chicken Skewers</b> With bang bang peanut sauce, sesame, coconut, lime and coriander 12.95	<b>Chilled Lobster and Prawn Cocktail</b> Marinated avocado and Marie Rose sauce 16.95

## BRUNCH SPECIALS

<b>Eggs Benedict with Hand-pulled Ham</b> Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise 17.95	<b>Eggs Royale with The Ivy 1917 Cure Smoked Salmon</b> Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise 19.50	<b>Poached Eggs with Crushed Avocado</b> Toasted muffin, free-range eggs, hollandaise sauce, sesame seeds and thick cut chips 16.95
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## THE IVY CLASSICS

<b>Chicken Supreme Milanese with Truffle Sauce</b> Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 19.95	<b>Traditional Fish and Chips</b> The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 19.75	<b>Goose, Turkey and Duck Shepherd's Pie</b> Braised lamb and beef with mashed potato, cranberry chutney, sage, orange zest 18.95	<b>Smoked Haddock and Salmon Fishcake</b> Poached free-range hen's egg with a crushed pea and herb sauce 17.50
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## GRILL

<b>The Ivy Truffle Burger</b> Toasted brioche bun with truffle mayonnaise and thick cut chips 18.95 Add Alpine Raclette cheese 2.75 Add dry-cured bacon 2.75	<b>Sirloin Steak 8oz/227g</b> Hand-selected and Himalayan salt wall dry-aged 28.95 Selection of House Sauces 4.25 each Béarnaise   Hollandaise   Red Wine   Peppercorn   Wild Mushroom	<b>Rib-eye on the Bone 12oz/340g</b> 21 day Himalayan salt wall dry-aged, grass-fed 37.95
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<b>Rendang Duck Curry</b> Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 24.95	<b>Blackened Cod Fillet</b> Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 21.95	<b>Rendang Plant-based Curry</b> Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress 19.95
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## SIDES

<b>Creamed Spinach</b> with pangrattato toasted pine nuts and grated Parmesan 5.95	<b>Sprouting Broccoli</b> with lemon oil and sea salt 6.25	<b>Pigs in Blankets</b> 6.75
<b>Mashed Potato</b> with extra virgin olive oil 4.95	<b>Brussels Sprouts</b> with chestnuts and cranberries 4.75	<b>Green Beans</b> with roasted almonds 4.95
<b>Thick Cut Chips</b> 5.95	<b>Garden Peas</b> with broad beans and baby shoots 4.95	<b>Jasmine Rice</b> with toasted coconut and coriander 4.50
		<b>Truffle and Parmesan Chips</b> 6.95

## THE IVY DESSERTS

<b>The Ivy Snowman</b> Vanilla parfait, chocolate brownie, milk foam, pandan sponge cake, honeycomb and popping candy 12.95
<b>Christmas Crème Brûlée</b> Winter berry cinnamon compote and shortbread 9.50

<b>The Ivy Chocolate Bombe</b> Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce 11.50
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<b>Christmas Pudding</b> Flambéed Christmas pudding with almonds, redcurrants and vanilla cream 10.95
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<b>Classic Frozen Berries</b> Selected berries and redcurrants with frozen yoghurt and white chocolate sauce 9.50
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<b>Your Selection of Ice Creams and Sorbets</b> Choose your own house flavours with butter shortbread 7.95
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<b>Warm Almond Mince Pies</b> With brandy cream, candied orange and pine sugar 5.95
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<b>Colston Bassett Stilton</b> With chutney, grapes, celery and crackers 10.75
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Add Barros, 10 Year Old Tawny, Douro Valley, Portugal  
+ £7.00

## 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.