SIFT VOUCHERS

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

The Ivy Guest Champagne, Champagne, France
14.50
Veuve Clicquot Yellow Label, Champagne, France
Nyetimber Classic Cuvee, West Sussex, England
Veuve Clicquot Rosé, Champagne, France
17.75

Fig Leaf & Pear NegroniTanqueray Ten, Poire Eau de Vie,

Pomegranate & Spiced Pear Bellini 11.50
Prosecco, Pomegranate & Spiced Pear pureé

Mince Pie Sour Singleton 12 year, Noix des Peres Chartreux,

Sweet Vermouth, Campari, Fig Leaf, Chocolate

Minced Pie, Vanilla, Lemon, Aquafaba

The Snowman12.50
Chase Vodka, Nuet Toddy aquavit, Mango liqueur,
Spiced Berries syrup, Citric blend topped with Prosecco

GIFT VOUCHERS

Visit **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.

THEIVY

TEMPLE ROW

ALL DAY MENU

Spiced Gordal Olives

With chilli, coriander and lemon

Truffle Arancini Rice Balls 8.25

ncini Salt-crusted Is Sourdough Bread Rosemary Glazed Almonds 4.25

nds

Zucchini Fritti

With lemon, chilli and mint yoghurt 7.95

The Ivy 1917 Cure

Smoked Salmon

Black pepper, lemon

STARTERS ***

The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 12.50

Roasted Scallops

Creamed spinach, truffle

and Parmesan emulsion,

pine nut pangrattato,

potato puffs, green cress

16.50

12.50

Roast Pumpkin and Butternut Squash Soup

Chestnut ricotta, pine nuts and sage 9.95

Salt and Pepper Squid Tempura Miso wasabi

Miso wasabi mayonnaise, sriracha, coriander and lime 13.25 Whiskey Barrel Smoked Venison Tartare

Seared and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast 14.95

Buffalo Mozzarella

Quince purée, glazed pecans, grapes, red endive and truffle honey Stilton and Walnut Cheese Soufflé

Twice-baked in a cream sauce 11.95

Robata Grilled Chicken Skewers

With bang bang peanut sauce, sesame, coconut, lime and coriander 13.95 and dark rye bread 15.95

Chilled Lobster and Prawn Cocktail Marinated avocado and Marie Rose sauce 17.95

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

The lvy 1917 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 **Lobster Linguine**

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

GRILL

The Ivy 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 Fillet of Beef 7oz/198g Succulent, prime centre cut,

ucculent, prime centr 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 4.75 each

Béarnaise | Hollandaise | Red Wine | Peppercorn | Wild Mushroom

Blackened Cod Fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 23.50

Rendang Duck Curry

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

Lentil and Aubergine Bake

Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce 18.95

Flat-iron Roast Chicken

De-boned half chicken with a wild mushroom sauce, green beans o sauce and black truffle

Rendang Plant-based Curry

Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress 21.95

SIDES

Creamed Spinach with pangrattato toasted pine nuts and grated Parmesan	6.25	Sprouting Broccoli with lemon oil and sea salt Brussels Sprouts	6.75 5.25	Pigs in Blankets Green Beans with roasted almonds	6.95 5.75
Mashed Potato	5.25	with chestnuts and cranberries	3.23	Jasmine Rice	4.75
with extra virgin olive oil Thick Cut Chips	6.75	Garden Peas with broad beans and baby shoots	4.95	with toasted coconut and coriander Truffle and Parmesan Chips	7.95

THE IVY DESSERTS

The Ivy Snowman

Vanilla parfait, chocolate brownie, milk foam, pandan sponge cake, honeycomb and popping candy

Christmas Crème Brûlée

Winter berry cinnamon compote and shortbread 10.50

The Ivy 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

Add Barros, 10 Year Old Tawny, Douro Valley, Portugal

+ £7.00

Introducing IHE V Premier Rewards App



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.