

GIFT VOUCHERS

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APERITIF

The Ivy Guest Champagne, <i>Champagne, France</i>	125ml 16.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	18.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	18.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	19.25
Fig Leaf & Pear Negroni	16.00
Tanqueray Ten, Poire Eau de Vie, Sweet Vermouth, Campari, Fig Leaf, Chocolate	
Pomegranate & Spiced Pear Bellini	13.00
Prosecco, Pomegranate & Spiced Pear pureé	
Mince Pie Sour	13.50
Singleton 12 year, Noix des Peres Chartreux, Mincied Pie, Vanilla, Lemon, Aquafaba	
The Snowman	13.50
Chase Vodka, Nuet Toddy aquavit, Mango liqueur, Spiced Berries syrup, Citric blend topped with Prosecco	

THE IVY SUNDAY ROAST

Available Sunday 11am to 4pm

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 CHELSEA GARDEN

ALL DAY 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

The Ivy 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	The Ivy 1917 Cure Smoked Salmon Black pepper, lemon and dark rye bread 15.95
Roasted Scallops Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress 16.50	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

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 Ivy 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
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GRILL

The Ivy Truffle Burger Toasted brioche bun with truffle mayonnaise and thick cut chips 19.50	Sirloin Steak 8oz/227g Hand-selected and Himalayan salt wall dry-aged 29.75	Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 36.50	Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed 38.95
Add Alpine Raclette cheese 2.95 Add dry-cured bacon 2.95			
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 and black truffle 20.95	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

THE IVY DESSERTS

The Ivy 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
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 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.