

THE IVY

IVY APERITIF TROLLEY

Signature Bellini - 13.50

*Frozen berry
and white chocolate*

Bellini - 13.50

Classic peach

Signature Bloody Mary - 15.00

*Mezcal, Sherry, Bloody Mary
Mix & tomato juice*

Bloody Mary - 13.50

*Vodka, Sherry, Bloody Mary
Mix & tomato juice*

Virgin Mary - 9.00

*Bloody Mary Mix
& tomato juice*

Honey-glazed almonds - 4.50

*Rosemary
and sea salt*

Spiced green olives - 4.50

*Gordal olives with chilli,
coriander and lemon*

Truffle arancini - 8.25

*Fried Arborio rice balls
with truffle cheese*

Zucchini fritti - 7.95

*With lemon chilli
and mint yoghurt*

STARTERS

Butternut squash soup - 9.95

wild mushrooms, truffle mascarpone and Greek cress v

Buffalo mozzarella - 13.95

*clementines, roasted hazelnuts, pomegranate
molasses, fennel pollen and Greek cress v*

Dressed Dorset crab - 19.50

*celeriac rémoulade, brown crab
mayonnaise and granary toast*

Prawn and avocado cocktail - 14.95

gem lettuce, Marie Rose sauce

Oscietra caviar

15gm - 49.50 | 30gm - 95.00

Potato blinis, grated egg, sour cream and chives

Twice-baked cheese soufflé - 14.50

*gratinated Monterey Jack and mozzarella,
shaved black truffle and chives v*

The Ivy classic crispy duck salad - 13.95

*roasted cashew nuts, sesame,
watermelon, ginger and hoisin sauce*

Traditionally oak smoked salmon - 15.95

pickled cucumber, crème fraîche and rye bread

Seared Atlantic scallops - 16.75

*winter truffle, carnaroli mascarpone risotto,
Parmesan emulsion and samphire*

Steak tartare - 15.75

egg yolk, capers, cornichons and shallots

Bang bang chicken - 13.75

peanut chilli sauce and sesame

MAINS

Eggs Benedict - 20.95

*with hand-pulled ham hock,
toasted muffin, poached free-range
hen's eggs, hollandaise and fries*

Eggs royale - 23.95

*with The Ivy 1917 Cure smoked salmon
and caviar, toasted muffin, poached free-range
hen's eggs, hollandaise and fries*

Truffled eggs Florentine - 19.50

*toasted muffin, poached free-range
hen's eggs, spinach, avocado,
hollandaise and fries*

ROASTS & GRILLS

**Turmeric and cumin spiced
cauliflower - 21.50**

*cauliflower purée, chickpea and tomato
relish, coconut yoghurt, golden raisins,
crispy tuile and red amaranth vg*

Roasted venison loin - 34.95

*golden beetroots, parsnip purée, blackberries,
crispy parsnips and juniper sauce*

Rib-eye on the bone 12oz / 340g - 38.95

21 day Himalayan Salt Wall dry-aged, grass-fed

USDA sirloin 10oz - 44.50

grain-fed Cedar River Farm prime sirloin

Butternut squash and sage ravioli - 21.50

*confit onions, prosociano foam,
roasted hazelnut and pumpkin seeds vg*

Beef Wellington (for two) - 98.00

*truffled mash, green beans and red wine sauce
(Cooking time 45 minutes)*

IVY CLASSICS

Goose and turkey shepherd's pie - 21.95

*pigs in blankets, sage creamed potatoes
and truffle red wine sauce*

Deep-fried haddock and chips - 21.50

mushy peas and tartare sauce

Veal Holstein - 29.95

fried egg, lemon, capers and anchovy

Steak tartare with fries - 29.50

egg yolk, capers, cornichons, shallots

The Ivy burger - 18.75

*caramelised onion, salad, dill pickle,
horseradish ketchup and chips*

- add Monterey Jack cheese 2.50

- add bacon or egg 2.95

SEAFOOD & SHELLFISH

Pan-fried sea bass - 31.50

*saffron, Parmesan and prawn carnaroli
risotto, tarragon oil and baby basil*

Malaysian prawn curry - 28.50

*pak choy, sweet potatoes, red peppers,
chilli, coriander and jasmine rice*

Dover sole 14oz - 48.00

grilled or meunière

The Ivy fish pie - 32.00

*lobster, salmon, scallops, prawns,
spinach and creamed potato*

SAUCES - 4.50 each

*Red wine sauce / Béarnaise
Green peppercorn / Wild mushroom sauce*

IVY SUNDAY ROAST

Sunday only 11.30-4pm

*Roasts are served with Yorkshire pudding,
roast potatoes, green beans, carrots and Savoy cabbage*

Dry-aged roast beef - 34.00

*21 day age Herefordshire sirloin
with red wine gravy*

Roasted corn-fed chicken

(for two) - 50.00

*Roast breast, truffle stuffed leg ballotine,
watercress, matchstick potatoes*

SIDES

Potatoes, *chipped or mashed* vg/v

Spinach, *steamed, buttered or creamed* vg/v

Peas, broad beans and pea shoots v

Green beans, *shallots and chilli* vg

Steamed tenderstem broccoli, *extra virgin olive oil* vg

Truffled potatoes, *mashed* v

Truffle and Parmesan chips

6.95	Shredded Brussels sprouts,	5.50
5.95	roasted chestnuts and cranberries v	
4.95	Cauliflower gratin, <i>baked</i> cheese v	5.95
5.75	Jasmine rice, <i>lemongrass, coconut and coriander</i> vg	4.95
6.75	Pigs in blankets	6.95
7.25	Honey roasted parsnips and thyme v	5.75
7.95		

Vegetarian and vegan menu available on request, v - vegetarian, vg - vegan

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. Cover Charge £2.00 per person

For allergen info
please scan QR code



