1917 MENU

2 COURSES FOR 19.95

Monday - Friday 11.30am - 6.30pm

Excluding bank holidays. Please ask your server for more details.

..... APERITIF

The Ivy Guest Champagne, Champagne, France 14.00 Veuve Clicquot Yellow Label, Champagne, France 16.00 Nyetimber Classic Cuvee, West Sussex, England 16.50 Veuve Clicquot Rosé, Champagne, France 17.25 Pomegranate & Spiced Pear Bellini 11.00 Prosecco, Pomegranate & Spiced Pear pureé Virgin Rossini 6.50 Pomegranate & Spiced Pear purée, Fever-Tree White Grape & Apricot Soda **Bloody Mary** 10.00 Ketel One, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Tajin Upgrade the Vodka to Grey Goose +£1.50 St Germain Spritz 11.00

GIFT VOUCHERS

St Germain, Sassy Cidre Brut, Citric blend, Soda

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.



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** 6.95

Salt-crusted Sourdough Bread 5.75

Rosemary Glazed Almonds 4.25

Stilton and Walnut

Cheese Soufflé

Twice-baked

in a cream sauce

11.25

Zucchini Fritti With lemon, chilli and mint yoghurt

The Ivy 1917 Cure

Smoked Salmon

Black pepper, lemon

and dark rye bread

14.95

6.75

STARTERS

Roasted Scallops

The Ivy Classic Crispy Duck Salad

Buffalo Mozzarella

Quince purée, glazed pecans,

grapes, red endive

and truffle honey

10.75

Roasted cashew nuts, sesame, watermelon. ginger and hoisin sauce 10.95

Roast Pumpkin and Butternut Squash Soup Chestnut ricotta, pine nuts and sage

Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress 9.95 15.75

Robata Grilled Salt and Pepper **Chicken Skewers** Squid Tempura With bang bang peanut Miso wasabi mayonnaise, sriracha, coriander and lime sauce, sesame, coconut, lime and coriander

Classic Prawn Cocktail Marinated avocado and Marie Rose sauce 13.95

MAINS

Chicken Supreme Milanese Traditional Fish and Chips with Truffle Sauce

Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 19.95

The Ivy 1917 batter

with mushy peas. thick cut chips and tartare sauce 19.75

The Ivy Classic Shepherd's Pie

Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 18.95

Smoked Haddock and Salmon Fishcake

Poached free-range hen's egg with a crushed pea and herb sauce 17.50

Rendang Duck Curry

Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum. toasted coconut, jasmine rice, coriander cress 24,95

GRILL

The Ivy Burger

Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 18.95

Add West Country Cheddar 2.75 Add dry-cured bacon 2.75

Sirloin Steak 8oz/227g

12.95

Hand-selected and Himalavan salt wall dry-aged 28.95

Fillet of Beef 7oz/198g

Succulent, prime centre cut, grass-fed 35.50

Rib-eye on the Bone 120z/340g

21 day Himalayan salt wall dry-aged, grass-fed 37.95

Selection of House Sauces 4.25 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 21.95

Lobster Linguine

Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 36.50

Foraged Wild Mushroom and Truffle Linguine

Wild mushroom sauce with plant-based cream cheese, pine nuts, hand-picked rocket and truffle 17.95

Flat-iron Roast Chicken

De-boned half chicken with a wild mushroom sauce, green beans and black truffle 19.75

Rendang Plant-based Curry

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

19.95

SIDES

Creamed Spinach with pangrattato, toasted pine nuts	5.95	Sprouting Broccoli with lemon oil and sea salt	6.25	Green Beans with roasted almonds	4.95
and grated Parmesan Mashed Potato	4.95	Carrot and Swede Mash with parsley butter	4.95	Jasmine Rice with toasted coconut and coriander	4.50
with extra virgin olive oil Thick Cut Chips	5.95	Garden Peas with broad beans and baby shoots	4.95	Truffle and Parmesan Chips	6.95

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



BRUNCH SPECIALS

Eggs Benedict with Pulled Ham

Toasted muffin, poached free-range hen's eggs, hollandaise and thick cut chips

17.95

Eggs Royale with The Ivy Cure **Smoked Salmon**

Toasted muffin, poached free-range hen's eggs, hollandaise and thick cut chips

19.50

Buttermilk Pancakes

Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce

10.95

Poached Eggs with Crushed Avocado

Toasted muffin, free-range hen's eggs, hollandaise sauce, sesame seeds and thick cut chips

16.95



Introducing THEIVY 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.