

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, <i>Champagne, France</i>	125ml 15.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	17.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	17.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	18.25
Pomegranate & Spiced Pear Bellini	12.00
Prosecco, Pomegranate & Spiced Pear purée	
Virgin Rossini	7.00
Pomegranate & Spiced Pear purée, Fever-Tree White Grape & Apricot Soda	
Bloody Mary	11.00
Ketel One, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Tajin	
<i>Upgrade the Vodka to Grey Goose</i>	+£1.50
St Germain Spritz	12.00
St Germain, Sassy Cidre Brut, Citric blend, Soda	

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 MARLOW GARDEN

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	Zucchini Fritti With lemon, chilli and mint yoghurt 6.75
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STARTERS

The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 10.95	Roast Pumpkin and Butternut Squash Soup Chestnut ricotta, pine nuts and sage 9.95	Roasted Scallops Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress 15.75	Stilton and Walnut Cheese Soufflé Twice-baked in a cream sauce 11.25	The Ivy 1917 Cure Smoked Salmon Black pepper, lemon and dark rye bread 14.95
Buffalo Mozzarella Quince purée, glazed pecans, grapes, red endive and truffle honey 10.75	Robata Grilled Chicken Skewers With bang bang peanut sauce, sesame, coconut, lime and coriander 12.95	Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 11.95	Classic Prawn Cocktail Marinated avocado and Marie Rose sauce 13.95	

MAINS

Chicken Supreme Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 19.95	Traditional Fish and Chips 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
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GRILL

The Ivy Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 18.95 <i>Add West Country Cheddar 2.75</i> <i>Add dry-cured bacon 2.75</i>	Sirloin Steak 8oz/227g Hand-selected and Himalayan salt wall dry-aged 28.95	Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 35.50	Rib-eye on the Bone 12oz/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
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SIDES

Creamed Spinach with pangrattato, toasted pine nuts and grated Parmesan 5.95	Sprouting Broccoli with lemon oil and sea salt 6.25	Green Beans with roasted almonds 4.95
Mashed Potato with extra virgin olive oil 4.95	Carrot and Swede Mash with parsley butter 4.95	Jasmine Rice with toasted coconut and coriander 4.50
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

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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 12.5% will be added to your bill.