

## GIFT VOUCHERS

Visit [gifts.ivycollection.com](https://www.gifts.ivycollection.com) to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

## APERITIF

|   |                |
|---|----------------|
| The Ivy Guest Champagne, <i>Champagne, France</i>                             | 125ml<br>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          |
| <b>Fig Leaf &amp; Pear Negroni</b>  | 16.00          |
| Tanqueray Ten, Poire Eau de Vie, Sweet Vermouth, Campari, Fig Leaf, Chocolate |                |
| <b>Pomegranate &amp; Spiced Pear Bellini</b>                                  | 13.00          |
| Prosecco, Pomegranate & Spiced Pear purée                                     |                |
| <b>Salted Caramel Espresso Martini</b>  | 14.50          |
| Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate                |                |
| <i>Upgrade the Vodka to Grey Goose</i>  | +£1.50         |
| <b>Aperol Spritz</b>  | 13.00          |
| Aperol, Orange, Fever-Tree Soda, Prosecco                                     |                |

## SUNDAY ROAST

Available Sunday 11am to 4pm

## BREAKFAST SPECIAL MENU

17.95

Monday - Friday until 11.30am  
Saturday - Sunday until 11am

## PRIVATE DINING

When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more.

# THE IVY

## MARKET GRILL

### ALL DAY MENU

|   |  |   |  |   |
|---|--|---|--|---|
| <b>Spiced Gordal Olives</b><br>With chilli, coriander and lemon<br>4.50 | <b>Truffle Arancini Rice Balls</b><br>8.25 | <b>Salt-crusted Sourdough Bread</b><br>6.75 | <b>Rosemary Glazed Almonds</b><br>4.25 | <b>Zucchini Fritti</b><br>With lemon, chilli and mint yoghurt<br>7.95 |
|---|--|---|--|---|

### STARTERS

|   |  |   |   |   |
|---|--|---|---|---|
| <b>The Ivy Classic Crispy Duck Salad</b><br>Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce<br>12.50 | <b>Roast Pumpkin and Butternut Squash Soup</b><br>Chestnut ricotta, pine nuts and sage<br>9.95                     | <b>Roasted Scallops</b><br>Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress<br>16.50 | <b>Stilton and Walnut Cheese Soufflé</b><br>Twice-baked in a cream sauce<br>11.95 | <b>The Ivy 1917 Cure Smoked Salmon</b><br>Black pepper, lemon and dark rye bread<br>15.95 |
| <b>Buffalo Mozzarella</b><br>Quince purée, glazed pecans, grapes, red endive and truffle honey<br>11.75               | <b>Robata Grilled Chicken Skewers</b><br>With bang bang peanut sauce, sesame, coconut, lime and coriander<br>13.95 | <b>Salt and Pepper Squid Tempura</b><br>Miso wasabi mayonnaise, sriracha, coriander and lime<br>13.25                               | <b>Classic Prawn Cocktail</b><br>Marinated avocado and Marie Rose sauce<br>14.95  |   |

### MAINS

|  |  |   |  |  |
|--|--|---|--|--|
| <b>Chicken Supreme Milanese with Truffle Sauce</b><br>Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche<br>20.50 | <b>Traditional Fish and Chips</b><br>The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce<br>19.95 | <b>The Ivy Classic Shepherd's Pie</b><br>Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce<br>19.50 | <b>Smoked Haddock and Salmon Fishcake</b><br>Poached free-range hen's egg with a crushed pea and herb sauce<br>17.95 | <b>Rendang Duck Curry</b><br>Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress<br>25.95 |
|--|--|---|--|--|

### GRILL

|  |  |   |   |
|--|--|---|---|
| <b>The Ivy Burger</b><br>Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips<br>19.50<br><i>Add West Country Cheddar 2.75</i><br><i>Add dry-cured bacon 2.95</i> | <b>Sirloin Steak 8oz/227g</b><br>Hand-selected and Himalayan salt wall dry-aged<br>29.75 | <b>Fillet of Beef 7oz/198g</b><br>Succulent, prime centre cut, grass-fed<br>36.50 | <b>Rib-eye on the Bone 12oz/340g</b><br>21 day Himalayan salt wall dry-aged, grass-fed<br>38.95 |
| <b>Selection of House Sauces</b> 4.75 each<br>Béarnaise   Hollandaise   Red Wine   Peppercorn   Wild Mushroom  |  |   |   |

|   |   |  |  |   |
|---|---|--|--|---|
| <b>Blackened Cod Fillet</b><br>Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce<br>23.50 | <b>Lobster Linguine</b><br>Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley<br>37.95 | <b>Foraged Wild Mushroom and Truffle Linguine</b><br>Wild mushroom sauce with plant-based cream cheese, pine nuts, hand-picked rocket and truffle<br>18.95 | <b>Flat-iron Roast Chicken</b><br>De-boned half chicken with a wild mushroom sauce, green beans and black truffle<br>20.95 | <b>Rendang Plant-based Curry</b><br>Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress<br>21.95 |
|---|---|--|--|---|

### SIDES

|   |  |   |
|---|--|---|
| <b>Creamed Spinach</b><br>with pangrattato, toasted pine nuts and grated Parmesan<br>6.25 | <b>Sprouting Broccoli</b><br>with lemon oil and sea salt<br>6.75 | <b>Green Beans</b><br>with roasted almonds<br>5.75                |
| <b>Mashed Potato</b><br>with extra virgin olive oil<br>5.25                               | <b>Carrot and Swede Mash</b><br>with parsley butter<br>5.50      | <b>Jasmine Rice</b><br>with toasted coconut and coriander<br>4.75 |
| <b>Thick Cut Chips</b><br>6.75  | <b>Garden Peas</b><br>with broad beans and baby shoots<br>4.95   | <b>Truffle and Parmesan Chips</b><br>7.95                         |

## MONTHLY SPECIALS

### Minute Steak

Thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress  
18.95

### Plant-based Vegan "Cheese Burger"

With pickles, red onion, mustard sauce and thick cut chips  
18.95

### Pan-fried Fillet of Sea Bass

Creamed potato, samphire, tomato concassé and saffron sauce  
25.50

## 1917 MENU

### 2 COURSES FOR 19.95

Monday - Friday 11.30am - 6.30pm

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

Introducing

## THE IVY Premier Rewards App



Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.



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.