

## 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<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>Pomegranate &amp; Spiced Pear Bellini</b>                               | 13.00          |
| Prosecco, Pomegranate & Spiced Pear purée                                  |                |
| <b>Virgin Rossini</b>  | 7.50           |
| Pomegranate & Spiced Pear purée,<br>Fever-Tree White Grape & Apricot Soda  |                |
| <b>Bloody Mary</b>   | 12.00          |
| Ketel One, Vegan spice mix, Tomato juice, Lemon,<br>Olive, Cucumber, Tajin |                |
| <i>Upgrade the Vodka to Grey Goose</i>                                     | +£1.50         |
| <b>St Germain Spritz</b>   | 13.00          |
| 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

## PRIVATE DINING

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



# THE IVY

COBHAM GARDEN

From 11.00am to 4pm | Saturday, Sunday & Bank Holidays

## BRUNCH 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   |
| <b>STARTERS</b>  |   |  |  |   |
| <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   |   |
| <b>MAINS</b>   |   |  |  |   |
| <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            |
| <b>GRILL</b>   |   |  |  |   |
| <b>The Ivy Burger</b><br>Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips<br>19.50            | <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>Add West Country Cheddar 2.75<br/>Add dry-cured bacon 2.95</b>  |   |  |  |   |
| <b>Selection of House Sauces 4.75 each</b><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 |
| <b>SIDES</b>   |   |  |  |   |
| <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>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>Mashed Potato</b><br>with extra virgin olive oil<br>5.25  | <b>Garden Peas</b><br>with broad beans and baby shoots<br>4.95  | <b>Truffle and Parmesan Chips</b><br>7.95  |  |   |

## SUNDAY ROAST

Available Sunday 11am to 4pm

### Roasted Half Chicken with Stuffing 23.95 Roast Beef 29.95

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

18.95

### Eggs Royale with The Ivy Cure Smoked Salmon

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

19.95

### Buttermilk Pancakes

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

11.95

### Poached Eggs with Crushed Avocado

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

17.95

## Introducing THE IVY 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.



Scan for allergy & nutritional information