

# 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

**Wild mushroom and caramelised**

**onion ravioli - 21.50**

creamy spinach, winter truffle jus  
and rocket leaves vg

**Veal cheeks bourgouignon - 29.75**

mashed potatoes, roasted baby carrots,  
crispy shallots, horseradish and red wine sauce

**Beef Wellington (for two) - 98.00**

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

### IVY CLASSICS

**The Ivy shepherd's pie - 21.95**

(classic or with mayfield cheese)

**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

6.95 Truffled potatoes, mashed v

5.95 Truffle and Parmesan chips

4.95 Cauliflower gratin, baked cheese v

5.75 Jasmine rice, lemongrass, coconut and coriander vg

6.75

7.25

7.95

5.95

4.95

**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



