

1917 HERITAGE MENU

2 COURSES FOR 19.95

Monday - Thursday 11:30am - Close
Friday 11:30am - 6:30pm

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

APERITIF

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| Wild Idol, Naturally Alcohol Free Sparkling White Rheinessen, Germany | 125ml 9.50 |
| 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 |
| Strawberry & Rhubarb Bellini | 11.00 |
| Prosecco, Strawberry & Rhubarb purée | |
| Virgin Rossini | 6.50 |
| Strawberry & Rhubarb purée, Fever-Tree White grape & Apricot soda | |
| Bloody Mary | 10.00 |
| Ketel One, Vegan spice mix, Tomato juice, Lemon, Gherkin, Tajin | |
| Upgrade Vodka to Grey Goose | +£1.50 |
| Chase Pink Pomello G&T | 13.50 |
| Fever-Tree Indian tonic, Grapefruit | |

GIFT VOUCHERS

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.



THE IVY

EXETER

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

BRUNCH MENU

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| 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

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| The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 10.95 | Twice-baked Cheese Soufflé Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle 10.95 | Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 15.75 | Buffalo Mozzarella with Lovage Pesto Asparagus spears, broad beans, pine nuts and basil 10.75 | Spicy Jackfruit and Roasted Peanut Bang Bang Salad Chayote, sesame, white mooli and shredded Chinese leaf 9.50 |
| Steak Tartare with Toast Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 13.50 | Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 11.95 | French Onion Soup Gratinated cheese croutons and parsley 8.75 | Whiskey Barrel Wood Smoked Salmon Chive cream cheese, salmon roe, lemon and dark rye bread 14.95 | Crab and Avocado Tian Dressed crab with avocado, sliced radish, tomato, coriander and spinach crispbread 12.95 |

MAINS

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| 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 19.95 | The Ivy Classic Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 18.95 | Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce 17.50 |
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GRILL

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| The Ivy Burger 18.95 Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips Add West Country Cheddar 2.75 Add dry-cured bacon 2.75 | Sirloin Steak 8oz/227g 28.95 Hand-selected 21 day aged premium beef | Fillet of Beef 7oz/198g 35.50 Succulent, prime centre cut, grass-fed | Rib-eye on the Bone 12oz/340g 37.95 21 day Himalayan salt wall dry-aged, grass-fed |
| Selection of House Sauces 4.25 each Béarnaise Hollandaise Red Wine Peppercorn | | | |

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| Chargrilled Halloumi with Harissa Grains Red peppers, courgette, red chilli, pine nuts, micro salad cress and herb dressing 16.95 | Blackened Cod Fillet Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 23.95 | Lobster Linguine Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 36.50 |
| Rendang Plant-based Curry Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress 19.95 | Rendang Duck Curry Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 24.95 | Steak Tartare with Chips Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 28.95 |

SIDES

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| Creamed Spinach 5.95 with pangrattato, toasted pine nuts and grated Parmesan | Tenderstem Broccoli 6.25 with lemon oil and sea salt | Baby Gem Lettuce 5.50 with herb dressing, cheese and pine nuts | Heritage Tomatoes 6.25 with sherry vinegar dressing |
| Thick Cut Chips 5.95 | Garden Peas 4.95 with broad beans and baby shoots | Truffle and Parmesan Chips 6.95 | Asparagus Spears 7.95 with lemon and extra virgin olive oil |

SUNDAY ROAST

Available Sunday 11am to 4pm

Roasted Half Chicken with Stuffing 23.95
Roast Beef 29.50
Roast Lamb Rump 26.95

with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy

BRUNCH SPECIALS

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| 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 | Poached Eggs with Crushed Avocado Toasted muffin, free-range hen's eggs, hollandaise sauce, sesame seeds and thick cut chips 16.95 | Buttermilk Pancakes Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce 10.95 |
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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 12.5% will be added to your bill.