

# THE IVY

SOHO BRASSERIE

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

## BRUNCH MENU

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

## STARTERS

<b>The Ivy Classic Crispy Duck Salad</b> Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 12.50	<b>Twice-baked Cheese Soufflé</b> Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle 11.95	<b>Roasted Scallops</b> Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 16.50	<b>Buffalo Mozzarella with Lovage Pesto</b> Asparagus spears, broad beans, pine nuts and basil 11.75	<b>Spicy Jackfruit and Roasted Peanut Bang Bang Salad</b> Chayote, sesame, white mooli and shredded Chinese leaf 10.50
<b>Steak Tartare with Toast</b> Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 14.50	<b>Salt and Pepper Squid Tempura</b> Miso wasabi mayonnaise, sriracha, coriander and lime 13.25	<b>French Onion Soup</b> Gratinated cheese croutons and parsley 8.95	<b>Whiskey Barrel Wood Smoked Salmon</b> Chive cream cheese, salmon roe, lemon and dark rye bread 15.95	<b>Crab and Avocado Tian</b> Dressed crab with avocado, sliced radish, tomato, coriander and spinach crispbread 13.95

## MAINS

<b>Chicken Supreme Milanese with Truffle Sauce</b> Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 20.50	<b>Traditional Fish and Chips</b> The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 19.95	<b>The Ivy Classic Shepherd's Pie</b> Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 19.50	<b>Scottish Smoked Haddock and Salmon Fishcake</b> Poached free-range hen's egg with a crushed pea and herb sauce 17.95
--	--	---	---

## GRILL

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

<b>Chargrilled Halloumi with Harissa Grains</b> Red peppers, courgette, red chilli, pine nuts, micro salad cress and herb dressing 17.95	<b>Blackened Cod Fillet</b> Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 24.50	<b>Lobster Linguine</b> Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 37.95
<b>Rendang Plant-based Curry</b> Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress 21.95	<b>Rendang Duck Curry</b> Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 25.95	<b>Steak Tartare with Chips</b> Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 29.95

## SIDES

<b>Creamed Spinach</b> 6.25 with pangrattato, toasted pine nuts and grated Parmesan	<b>Tenderstem Broccoli</b> 6.75 with lemon oil and sea salt	<b>Baby Gem Lettuce</b> 5.95 with herb dressing, cheese and pine nuts	<b>Heritage Tomatoes</b> 6.50 with sherry vinegar dressing
<b>Thick Cut Chips</b> 6.75	<b>Garden Peas</b> 4.95 with broad beans and baby shoots	<b>Truffle and Parmesan Chips</b> 7.95	<b>Asparagus Spears</b> 7.95 with lemon and extra virgin olive oil

## 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

Wild Idol, Naturally Alcohol Free Sparkling White Rheinessen, Germany <sup>125ml</sup>	10.50
The Ivy Guest Champagne, Champagne, France	15.00
Veuve Clicquot Yellow Label, Champagne, France	17.00
Nyetimber Classic Cuvee, West Sussex, England	17.50
Veuve Clicquot Rosé, Champagne, France	18.25
<b>Strawberry &amp; Rhubarb Bellini</b>	12.00
Prosecco, Strawberry & Rhubarb purée	
<b>Virgin Rossini</b>	7.00
Strawberry & Rhubarb purée, Fever-Tree White grape & Apricot soda	
<b>Bloody Mary</b>	11.00
Ketel One, Vegan spice mix, Tomato juice, Lemon, Gherkin, Tajin	
Upgrade Vodka to Grey Goose	+£1.50
<b>Chase Pink Pomello G&amp;T</b>	15.00
Fever-Tree Indian tonic, Grapefruit	

## GIFT VOUCHERS

Visit [gifts.ivycollection.com](https://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.



## SUNDAY ROAST

Available Sunday 11am to 4pm

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

### 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

### Poached Eggs with Crushed Avocado

Toasted muffin, free-range hen's eggs, hollandaise sauce, sesame seeds and thick cut chips  
17.95

### Buttermilk Pancakes

Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce  
11.95

## 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.