

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 <i>Rheinhessen, Germany</i>	125ml 11.50
The Ivy Guest Champagne, <i>Champagne, France</i>	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
Strawberry & Rhubarb Bellini	13.00
Prosecco, Strawberry & Rhubarb purée	
Virgin Rossini	7.50
Strawberry & Rhubarb purée, Fever-Tree White grape & Apricot soda	
Bloody Mary	12.00
Ketel One, Vegan spice mix, Tomato juice, Lemon, Gherkin, Tajin <i>Upgrade Vodka to Grey Goose</i>	+£1.50
Chase Pink Pomello G&T	16.00
Fever-Tree Indian tonic, Grapefruit	

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.



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

BRUNCH MENU

Spiced Gordal Olives With chilli, coriander and lemon 4.50	Truffle Arancini Rice Balls 8.25	Salt-crusted Sourdough Bread 6.75	Rosemary Glazed Almonds 4.25	Zucchini Fritti With lemon, chilli and mint yoghurt 7.95
STARTERS				
The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 12.50	Twice-baked Cheese Soufflé Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle 11.95	Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 16.50	Buffalo Mozzarella with Lovage Pesto Asparagus spears, broad beans, pine nuts and basil 11.75	Spicy Jackfruit and Roasted Peanut Bang Bang Salad Chayote, sesame, white mooli and shredded Chinese leaf 10.50
Steak Tartare with Toast Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 14.50	Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 13.25	French Onion Soup Gratinated cheese croutons and parsley 8.95	Whiskey Barrel Wood Smoked Salmon Chive cream cheese, salmon roe, lemon and dark rye bread 15.95	Crab and Avocado Tian Dressed crab with avocado, sliced radish, tomato, coriander and spinach crispbread 13.95
MAINS				
Chicken Supreme Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 20.50	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 19.50	Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce 17.95	
GRILL				
The Ivy Burger 19.50 Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips <i>Add West Country Cheddar 2.75</i> <i>Add dry-cured bacon 2.95</i>	Sirloin Steak 8oz/227g Hand-selected 21 day aged premium beef 29.75	Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 36.50	Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed 38.95	
Selection of House Sauces 4.75 each Béarnaise Hollandaise Red Wine Peppercorn				
Chargrilled Halloumi with Harissa Grains Red peppers, courgette, red chilli, pine nuts, micro salad cress and herb dressing 17.95	Blackened Cod Fillet Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 24.50	Lobster Linguine Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 37.95		
Rendang Plant-based Curry Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress 21.95	Rendang Duck Curry Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 25.95	Steak Tartare with Chips Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 29.95		
SIDES				
Creamed Spinach 6.25 with pangrattato, toasted pine nuts and grated Parmesan	Tenderstem Broccoli 6.75 with lemon oil and sea salt	Baby Gem Lettuce 5.95 with herb dressing, cheese and pine nuts	Heritage Tomatoes 6.50 with sherry vinegar dressing	Asparagus Spears 7.95 with lemon and extra virgin olive oil
Thick Cut Chips 6.75	Garden Peas 4.95 with broad beans and baby shoots	Truffle and Parmesan Chips 7.95		

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

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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.