

# 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

**Spring green vegetable soup - 9.95**

garlic and thyme croutons, confit potatoes,  
broad beans and crispy leeks v

**Buffalo mozzarella - 13.95**

yellow and green courgette, gordal olive and tomatoe  
dressing, pistachio crumble and micro basil v

**Dressed Dorset crab - 19.50**

celeriac rémoulade, brown crab  
mayonnaise and granary toast

**Twice-baked cheese soufflé - 14.50**

gratinated Monterey Jack and mozzarella,  
pine nuts and lovage pesto v

**Oscietra caviar**

15gm - 49.50 | 30gm - 95.00

Potato blinis, grated egg, sour cream and chives

**Prawn and avocado cocktail - 14.95**

gem lettuce, Marie Rose sauce

**Crispy chicken Bang bang salad - 13.75**

with mooli, carrot, peanuts, sesame, and chilli

**Poached green asparagus - 13.75**

warm asparagus spears with truffle hollandaise v

**Steak tartare - 15.75**

egg yolk, capers, cornichons and shallots

**Traditionally oak smoked salmon - 15.95**

pickled cucumber, crème fraîche and rye bread

**Seared Atlantic scallops - 16.75**

pea purée, broad beans, pancetta, crispy tapioca,  
watercress foam and lemon zest

**The Ivy classic crispy duck salad - 13.95**

roasted cashew nuts, sesame,  
watermelon, ginger and hoisin sauce

**Tempura nobashi prawns - 14.95**

wasabi mayonnaise, lemon, crispy courgette,  
basil and smoked paprika

## 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

**Miso aubergine - 19.50**

red pepper tapenade, rose harissa couscous  
and coconut yoghurt vg

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

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

**Grilled sea bass - 31.50**

smoked aubergine, almonds,  
olives, tomato and shallot salsa

**Lamb Rendang curry - 29.50**

sweet potato, butternut squash, spinach,  
papadams and jasmine rice

## 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 West Country Cheddar 2.50

- add bacon or egg 2.95

**Crab linguine - 27.50**

nero pasta, Dorset crab, courgette, chilli  
and lemon butter emulsion, rocket leaves

**Rib-eye on the bone 12oz / 340g - 38.95**

21 day Himalayan Salt Wall dry-aged, grass-fed

**Dover sole 14oz - 48.00**

grilled or meunière

**USDA sirloin 10oz - 44.50**

grain-fed Cedar River Farm prime sirloin

**The Ivy fish pie - 32.00**

lobster, salmon, scallops, prawns,  
spinach and creamed potato

**Spring vegetable risotto - 22.95**

creamy carnaroli rice, baby courgette,  
morels, peas, broad beans and mascarpone v

**SAUCES - 4.50 each**

Red wine / Béarnaise  
Green peppercorn / Wild mushroom

**Braised veal osso buco - 30.95**

saffron risotto, crispy shallots,  
watercress and red wine sauce

## IVY SUNDAY ROAST

**Sunday only 11.30-4pm**

Roasts are served with Yorkshire pudding,  
roast potatoes, green beans, carrots and Savoy cabbage

**Roasted corn-fed chicken**

**(for two) - 50.00**

Roast breast, truffle stuffed leg ballotine,  
watercress, matchstick potatoes

**Dry-aged roast beef - 34.00**

21 day age Herefordshire sirloin  
with red wine gravy

## 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

Truffled potatoes, mashed v

6.95 Truffle and Parmesan chips

5.95 Cauliflower gratin, baked cheese v

4.95 Jasmine rice, lemongrass, coconut and coriander vg

5.75 Datterino tomatoes, sherry vinegar dressing vg

6.75 Baby gem lettuce, herb dressing, cheese and pine nuts v

7.25

7.95

5.95

4.95

5.50

5.50

**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



