

GIFT VOUCHERS

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APERITIF

Wild Idol, Naturally Alcohol Free Sparkling White <i>Rheinhessen, Germany</i>	125ml 11.00
The Ivy Guest Champagne, <i>Champagne, France</i>	15.50
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	17.50
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	18.00
Veuve Clicquot Rosé, <i>Champagne, France</i>	18.75
Chase Pink Pomello G&T	15.00
Fever-Tree Indian tonic, Grapefruit	
Strawberry & Rhubarb Bellini	12.00
Prosecco, Strawberry & Rhubarb purée	
Salted Caramel Espresso Martini	14.00
Ketel One, Kahlua, Salted caramel, Espresso, Chocolate	
<i>Upgrade Vodka to Grey Goose</i>	+£1.50
Cherry & Apricot Spritz	14.00
Bellamie cherry liqueur, Apricot cordial, Prosecco	

SUNDAY ROAST

Available Sunday 11am to 4pm

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.

THE IVY



ALL DAY MENU

Spiced Gordal Olives With chilli, coriander and lemon 4.50	Truffle Arancini Rice Balls 8.25	Salt-crusted Sourdough Bread 6.95	Rosemary Glazed Almonds 4.25	Zucchini Fritti With lemon, chilli and mint yoghurt 8.25
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STARTERS

The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 12.95	Twice-baked Cheese Soufflé Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle 12.25	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 11.95	Spicy Jackfruit and Roasted Peanut Bang Bang Salad Chayote, sesame, white mooli and shredded Chinese leaf 10.95
Steak Tartare with Toast Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 14.75	Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 13.50	French Onion Soup Gratinated cheese croutons and parsley 9.75	Whiskey Barrel Wood Smoked Salmon Chive cream cheese, salmon roe, lemon and dark rye bread 16.25	Crab and Avocado Tian Dressed crab with avocado, sliced radish, tomato, coriander and spinach crispbread 14.25

MAINS

Chicken Supreme Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 21.95	Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 20.50	The Ivy Classic Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 19.95	Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce 18.25
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GRILL

The Ivy Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 19.75	Sirloin Steak 8oz/227g Hand-selected 21 day aged premium beef 29.95	Filet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 36.95	Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed 38.95
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Add West Country Cheddar 2.95
Add dry-cured bacon 3.25

Selection of House Sauces 4.75 each
Béarnaise | Hollandaise | Red Wine | Peppercorn

Rendang Duck Curry Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 26.50	Blackened Cod Fillet Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 24.75	Lobster Linguine Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 37.95	Chargrilled Halloumi with Harissa Grains Red peppers, courgette, red chilli, pine nuts, micro salad cress and herb dressing 18.25
Korean Glazed Chicken Avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli 21.95	Rendang Plant-based Curry Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress 22.75	Steak Tartare with Chips Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 29.95	Filet of Sea Bass with Smoked Aubergine Asparagus, pine nuts, olives, tomato and sherry dressing 26.25

SIDES

Creamed Spinach 6.50 with pangrattato, toasted pine nuts and grated Parmesan	Tenderstem Broccoli 6.75 with lemon oil and sea salt	Garden Peas 5.25 with broad beans and baby shoots	Heritage Tomatoes 6.50 with sherry vinegar dressing
Mashed Potato 5.50 with extra virgin olive oil	Baby Gem Lettuce 6.25 with herb dressing, cheese and pine nuts	Jasmine Rice 4.95 with toasted coconut and coriander	Asparagus Spears 8.50 with lemon and extra virgin olive oil
Thick Cut Chips 6.95	Truffle and Parmesan Chips 7.95	Green Beans 5.95 with roasted almonds	

MONTHLY SPECIALS

Lentil and Aubergine Bake
Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce
18.95

Roasted Lamb Rump
Crushed peas, broad beans, sun-blushed tomatoes, pine nuts, pesto and a red wine sauce
25.95

John Dory with Lobster
Fregola, samphire, Parmesan foam, lobster velouté and grated truffle
33.75

1917 HERITAGE MENU

2 COURSES FOR 20.95

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

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

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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.