



THE IVY

LUNCH AND THEATRE MENU

2 courses £28.95 – 3 Courses £34.95

Available Monday - Friday 11:30am - 6:00pm & 9:30pm - close

APERITIF COCKTAILS

Passion Fruit Spritz 9.00
Passion fruit liqueur, vanilla, soda, prosecco

Caramel Apple 9.00
Vodka, salted caramel, cloudy apple juice, soda

Spiced green olives 4.50
*Gordal olives with chilli,
coriander and lemon*

Honey-glazed almonds 4.50
Rosemary and sea salt

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

Roquefort salad, green apple, grapes, red and yellow chicory, hazelnuts and grain mustard dressing v

Tempura nobashi prawns, citrus-pickled fennel, wakame, sesame and wasabi mayonnaise

Robata grilled chicken skewers, bang bang peanut sauce, sesame, coconut, lime and coriander

MAINS

The Ivy shepherd's pie, classic or with Mayfield cheese

The Ivy fish cake, spinach, tarragon velouté

Butternut squash and sage ravioli, confit onions, Parmesan foam, roasted hazelnut and pumpkin seeds v

Chicken supreme milanese, crumbed chicken breast with a fried hen's egg, Parmesan, truffle sauce and salad mâche

Sirloin steak 8oz/227g, 21 day Himalayan Salt Wall dry-aged (*supplement £5.95*)

VEGETABLES & SALADS

Potatoes, <i>chipped or mashed</i> vg/v	6.95	Truffle and Parmesan chips	7.95
Spinach, <i>steamed or buttered</i> vg/v	5.95	Steamed tenderstem broccoli, <i>extra virgin olive oil</i> vg	6.75
Peas, broad beans and pea shoots v	4.95	Jasmine rice,	4.95
Green beans, <i>shallots and chilli</i> vg	5.75	<i>lemongrass, coconut and coriander</i> vg	
Cauliflower gratin, <i>baked cheese</i> v	5.95		
Truffled potatoes, <i>mashed</i> v	7.25		

DESSERTS

Iced berries, yoghurt sorbet, hot white chocolate sauce

Sticky toffee pudding, dates, clotted cream, lemon balm and toffee sauce

Madeleine, orange sugar, chocolate and grand Marnier sauce

The Ivy chocolate bombe, melting dome with vanilla ice cream,
honeycomb and hot caramel sauce (*supplement £3.95*)



For allergen info
please scan QR code

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