

THE IVY

SINCE 1917

CLASS OF 2025

2 Courses £29.95 | 3 Courses £35.95



Toast to the Class of 2025 with Nyetimber's flagship Classic Cuvee Multi-Vintage.
Intense yet delicate, elegant yet complex - it's no wonder it's consistently crowned one of the best English sparkling wines.

Enjoy at an exclusive price of £75

FOR THE TABLE

Spiced Gordal Olives
With chilli, coriander and lemon
4.75

Truffle Arancini Rice Balls
7.25

Salt-crusted Sourdough Bread
5.95

Rosemary Glazed Almonds
4.25

Zucchini Fritti
With lemon, chilli and mint yoghurt
6.95

STARTERS

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Salt and Pepper Squid
Miso wasabi mayonnaise, sriracha, coriander and lime

Heirloom Tomato and Watermelon Salad VG
Plant-based cream cheese, pistachios, olives with a tomato and sherry dressing

MAINS

The Ivy Classic Shepherd's Pie
Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce

Mediterranean Sea Bass Fillet
Smoked aubergine, toasted almonds, olive, tomato, and sherry dressing

Gochujang Glazed Aubergine Salad VG
With sesame, pickled radish, wonton, sticky rice, jalapeño and avocado dressing

Sirloin Steak 8oz/227g
Hand-selected 21-day aged premium beef
(Supplement £5)

SIDES

Creamed Spinach 6.25
with pangrattato, toasted pine nuts and grated Parmesan

Tenderstem Broccoli 6.75
with lemon oil and sea salt

Buttered Green Beans 5.50
with roasted almonds

Mashed Potato 4.95
with extra virgin olive oil

Baby Gem Lettuce 5.95
with herb dressing, cheese and pine nuts

Aromatic Rice 4.95
with toasted coconut and coriander

Thick Cut Chips 6.25

Garden Peas 5.50
with broad beans and baby shoots

Heritage Tomatoes 6.50
with sherry vinegar dressing

Truffle and Parmesan Chips 6.95

DESSERTS

Crème Brûlée
Classic set vanilla custard with a caramelised sugar crust

Graduation Chocolate Bombe
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

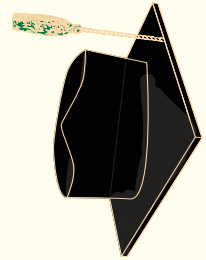
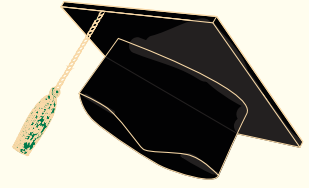
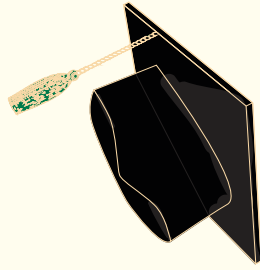
Classic Frozen Berries
Selected berries and redcurrants with yoghurt sorbet and white chocolate sauce
(Vegan option available on request)



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 12.5% will be added to your bill.



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