

## GIFT VOUCHERS

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## APERITIF

Wild Idol, Naturally Alcohol Free Sparkling White Rheinhesen, Germany	125ml 11.50
The Ivy Guest Champagne, Champagne, France	16.00
Veuve Clicquot Yellow Label, Champagne, France	18.00
Nyetimber Classic Cuvee, West Sussex, England	18.50
Veuve Clicquot Rosé, Champagne, France	19.25
<b>Chase Pink Pomello G&amp;T</b>	15.50
Fever-Tree Indian tonic, Grapefruit	
<b>Strawberry &amp; Rhubarb Bellini</b>	12.50
Prosecco, Strawberry & Rhubarb purée	
<b>Salted Caramel Espresso Martini</b>	14.50
Ketel One, Kahlua, Salted caramel, Espresso, Chocolate	
<i>Upgrade Vodka to Grey Goose</i>	+£1.50
<b>Cherry &amp; Apricot Spritz</b>	14.50
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

SOHO BRASSERIE

## ALL DAY MENU

<b>Spiced Gordal Olives</b> With chilli, coriander and lemon 4.75	<b>Truffle Arancini Rice Balls</b> 8.25	<b>Salt-crusted Sourdough Bread</b> 6.95	<b>Rosemary Glazed Almonds</b> 4.25	<b>Zucchini Fritti</b> With lemon, chilli and mint yoghurt 8.25
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## STARTERS

<b>The Ivy Classic Crispy Duck Salad</b> Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 13.25	<b>Twice-baked Cheese Soufflé</b> Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle 12.75	<b>Roasted Scallops</b> Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 16.95	<b>Buffalo Mozzarella with Lovage Pesto</b> Asparagus spears, broad beans, pine nuts and basil 12.25	<b>Spicy Jackfruit and Roasted Peanut Bang Bang Salad</b> Chayote, sesame, white mooli and shredded Chinese leaf 11.95
<b>Steak Tartare with Toast</b> Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 15.50	<b>Salt and Pepper Squid Tempura</b> Miso wasabi mayonnaise, sriracha, coriander and lime 13.75	<b>French Onion Soup</b> Gratinated cheese croutons and parsley 10.25	<b>Whiskey Barrel Wood Smoked Salmon</b> Chive cream cheese, salmon roe, lemon and dark rye bread 16.75	<b>Crab and Avocado Tian</b> Dressed crab with avocado, sliced radish, tomato, coriander and spinach crispbread 14.75

## MAINS

<b>Chicken Supreme Milanese with Truffle Sauce</b> Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 22.75	<b>Traditional Fish and Chips</b> The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 20.95	<b>The Ivy Classic Shepherd's Pie</b> Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 19.95	<b>Scottish Smoked Haddock and Salmon Fishcake</b> Poached free-range hen's egg with a crushed pea and herb sauce 18.95
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## GRILL

<b>The Ivy Burger</b> Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 19.95 <i>Add West Country Cheddar 2.95 Add dry-cured bacon 3.50</i>	<b>Sirloin Steak 8oz/227g</b> Hand-selected 21 day aged premium beef 30.50	<b>Filet of Beef 7oz/198g</b> Succulent, prime centre cut, grass-fed 37.25	<b>Rib-eye on the Bone 12oz/340g</b> 21 day Himalayan salt wall dry-aged, grass-fed 39.75
<b>Selection of House Sauces 4.95 each</b> Béarnaise   Hollandaise   Red Wine   Peppercorn			

<b>Rendang Duck Curry</b> Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 26.95	<b>Blackened Cod Fillet</b> Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 25.50	<b>Lobster Linguine</b> Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 38.50	<b>Chargrilled Halloumi with Harissa Grains</b> Red peppers, courgette, red chilli, pine nuts, micro salad cress and herb dressing 19.25
<b>Korean Glazed Chicken</b> Avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli 22.75	<b>Rendang Plant-based Curry</b> Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress 23.50	<b>Steak Tartare with Chips</b> Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 30.75	<b>Filet of Sea Bass with Smoked Aubergine</b> Asparagus, pine nuts, olives, tomato and sherry dressing 26.50

## SIDES

<b>Creamed Spinach</b> 6.75 with pangrattato, toasted pine nuts and grated Parmesan	<b>Tenderstem Broccoli</b> 6.95 with lemon oil and sea salt	<b>Garden Peas</b> 5.50 with broad beans and baby shoots	<b>Heritage Tomatoes</b> 6.75 with sherry vinegar dressing
<b>Mashed Potato</b> 5.50 with extra virgin olive oil	<b>Baby Gem Lettuce</b> 6.50 with herb dressing, cheese and pine nuts	<b>Jasmine Rice</b> 5.25 with toasted coconut and coriander	<b>Asparagus Spears</b> 8.95 with lemon and extra virgin olive oil
<b>Thick Cut Chips</b> 7.25	<b>Truffle and Parmesan Chips</b> 8.25	<b>Green Beans</b> 6.25 with roasted almonds	

## MONTHLY SPECIALS

**Feta and Heritage Tomato Salad**  
Pressed watermelon with avocado, green olives, pistachios and salsa verde  
18.95

**Spanish-style Rice, Shellfish and Rabbit**  
Mussels, prawns, braised rabbit, sun-blushed tomatoes, chorizo and a saffron sauce  
22.95

**Grilled Tuna Loin**  
Butter beans, tomatoes, artichokes, green olives, pine nuts, sauce vierge  
25.95

## 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.*

Introducing  
**THE IVY**  
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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.