

THE IVY

SOHO BRASSERIE

From 11.00am to 4pm | Saturday, Sunday & Bank Holidays

BRUNCH MENU

Spiced Gordal Olives With chilli, coriander and lemon 4.75	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 13.25	Twice-baked Cheese Soufflé Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle 12.75	Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 16.95	Buffalo Mozzarella with Lovage Pesto Asparagus spears, broad beans, pine nuts and basil 12.25	Spicy Jackfruit and Roasted Peanut Bang Bang Salad Chayote, sesame, white mooli and shredded Chinese leaf 11.95
Steak Tartare with Toast Hand-cut sirloin steak served with shallots, cornichons, capers, parsley and egg yolk 15.50	Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 13.75	French Onion Soup Gratinated cheese croutons and parsley 10.25	Whiskey Barrel Wood Smoked Salmon Chive cream cheese, salmon roe, lemon and dark rye bread 16.75	Crab and Avocado Tian Dressed crab with avocado, sliced radish, tomato, coriander and spinach crispbread 14.75

MAINS

Chicken Supreme Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 22.75	Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 20.95	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 18.95
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GRILL

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

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

SIDES

Creamed Spinach 6.75 with pangrattato, toasted pine nuts and grated Parmesan	Tenderstem Broccoli 6.95 with lemon oil and sea salt	Baby Gem Lettuce 6.50 with herb dressing, cheese and pine nuts	Heritage Tomatoes 6.75 with sherry vinegar dressing
Thick Cut Chips 7.25	Garden Peas 5.50 with broad beans and baby shoots	Truffle and Parmesan Chips 8.25	Asparagus Spears 8.95 with lemon and extra virgin olive oil

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.

APERITIF

Wild Idol, Naturally Alcohol Free Sparkling White Rheinessen, 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	Strawberry & Rhubarb Bellini 12.50 Prosecco, Strawberry & Rhubarb purée
Virgin Rossini 8.00 Strawberry & Rhubarb purée, Fever-Tree White grape & Apricot soda	Bloody Mary 12.00 Ketel One, Vegan spice mix, Tomato juice, Lemon, Gherkin, Tajin Upgrade Vodka to Grey Goose +£1.50
Chase Pink Pomello G&T 15.50 Fever-Tree Indian tonic, Grapefruit	

GIFT VOUCHERS

Visit gifts.ivycollection.com to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

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.



SUNDAY ROAST

Available Sunday 11am to 4pm

Roasted Half Chicken with Stuffing 26.75
Roast Beef 29.95
Roast Lamb Rump 29.25

with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy

BRUNCH SPECIALS

Eggs Benedict with Pulled Ham

Toasted muffin, poached free-range hen's eggs, hollandaise and thick cut chips
19.95

Eggs Royale with The Ivy Cure Smoked Salmon

Toasted muffin, poached free-range hen's eggs, hollandaise and thick cut chips
20.50

Poached Eggs with Crushed Avocado

Toasted muffin, free-range hen's eggs, hollandaise sauce, sesame seeds and thick cut chips
19.50

Buttermilk Pancakes

Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce
12.50

Introducing THE IVY Premier Rewards App



Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.



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.