







#### **GIFT VOUCHERS**

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## APERITIF

	125ml
Wild Idol, Naturally Alcohol Free Sparkling White Rheinhessen, Germany	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>Aperol Spritz</b> Aperol, orange, Fever-Tree Soda, Prosecco	13.00
<b>Watermelon &amp; Strawberry Bellini</b> Prosecco, watermelon & strawberry purée	12.50
Pomelle Spritz Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, pink grapefruit slice	15.00
Chase Pink Pomelo G&T	15.50

## **BREAKFAST SPECIAL MENU** 18.75

Monday - Friday until 11.30am Saturday - Sunday until 11am



Fever-Tree Indian Tonic, grapefruit

#### **PRIVATE DINING**

When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more.



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.

## ALL DAY MENU .....

## **Spiced Gordal Olives**

With chilli, coriander and lemon

#### 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

#### STARTERS «

#### The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 13.25

## Salt and Pepper Squid

Miso wasabi mayonnaise. sriracha, coriander and lime 13.75

#### Heirloom Tomato and Watermelon Salad

Plant-based cream cheese, pistachios, olives with a tomato and sherry dressing 11.95

## **Roasted Tomato Soup**

Red pepper, crumbled Greek-style "cheese", pine nuts and coriander 10.25

#### **Buffalo Mozzarella** with Lovage Pesto

Asparagus spears, broad beans, pine nuts and basil 12.25

#### The Ivy 1917 Cure Smoked Salmon

Black pepper, lemon and dark rye bread 16.75

#### **Duck Liver Parfait**

Caramelised hazelnuts. apricot and apple chutney with toasted brioche 11.95

#### Crab and Avocado Tian

Dressed crab with avocado. sliced radish, tomato, coriander and spinach crispbread 14.75

#### MAINS

## Chicken Milanese with Truffle Sauce

Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 22.75

#### **Traditional Fish and Chips**

The lvy 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

#### **GRILL**

#### The Ivy Burger

Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 19.95

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 120z/340g

21 day Himalayan salt wall dry-aged, grass-fed 39.75

## Selection of House Sauces 4.95 each

Béarnaise | Hollandaise | Red Wine | Peppercorn

### Monkfish and Prawn **Keralan Curry**

Sweet potato, red fish, chilli, spinach and aromatic rice 26.50

## Gochujang Glazed Aubergine Salad

With sesame, pickled radish, wonton, sticky rice, jalapeño and avocado dressing 19.75

## Blackened Cod Fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 25.50

#### Korean Glazed Grilled Chicken Salad

With sesame, avocado, yuzu-pickled mooli, sticky rice, miso and ponzu dressing 19.50

## Pan-roasted Fillet of Salmon

Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress 26,95

## Mediterranean Sea Bass Fillet

Smoked aubergine, toasted almonds, olive, tomato and sherry dressing 26,50

## **SIDES**

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

Keralan Plant-based Curry

Sweet potato with spinach,

broccoli, tomato, coconut,

coriander and aromatic rice

23.50

**Mashed Potato** 5.50 with extra virgin olive oil

#### Baby Gem Lettuce with herb dressing.

cheese and pine nuts

#### Tenderstem Broccoli with lemon oil and sea salt

6.50 Garden Peas with broad beans and baby shoots Aromatic Rice

5.25 with toasted coconut and coriander 6.95

Truffle and Parmesan Chips 8.25

#### **Buttered Green Beans** 6.25 with roasted almonds

**Heritage Tomatoes** 6.75 with sherry vinegar dressing

**Thick Cut Chips** 7.25

#### **DESSERT SPECIALS**

# The Centre Court Melting Bombe

White chocolate shell with strawberries and shortbread 12.95

### Your Selection of Ice Creams and Sorbets

Choose your own house flavours with butter shortbread 8.95

#### Strawberries and Cream

Vicarage Farm strawberries with basil and pouring cream 8.25

#### Classic Frozen Berries

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce 11.25

#### Raspberry and Pistachio Coupe

Raspberry sorbet with pistachio mousse and raspberry sauce 10.25

## Crème Brûlée

Classic set vanilla custard with a caramelised sugar crust 10.50



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