



ALL ENGLAND MENU

The Ivy Cuvée Mimosa £10.00

2 courses £39 | 3 courses £46

The Ivy 1917 Cure Smoked Salmon Black pepper, lemon and dark rye bread

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

Duck Liver Parfait Caramelised hazelnuts, apricot and apple chutney, toasted brioche

Pan-roasted Fillet of Salmon

Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress

Chicken Milanese with Truffle Sauce

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

Sirloin Steak 8oz/227g

Hand-selected 21 day aged premium beef (£6 supplement)

Gochujang Glazed Aubergine Salad (vg)

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

The Ivy Classic Shepherd's Pie

Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce

– SIDES –

Please choose one side per person

Mashed Potato with extra virgin olive oil

Baby Gem Lettuce with herb dressing, cheese and pine nuts

Aromatic Rice with toasted coconut and coriander

Thick Cut Chips

Buttered Green Beans with roasted almonds

Heritage Tomatoes with sherry vinegar dressing

Garden Peas with broad beans and baby shoots

Strawberries and Cream

Vicarage Farm strawberries with basil and pouring cream

The Centre Court Melting Bombe

White chocolate shell with strawberries and shortbread

Selection of Cheeses

With apple and apricot chutney and wholegrain crackers



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.

