



THE IVY

CLASS OF 2025

2 courses £45 | 3 courses £55

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 £75.00

Zucchini fritti with lemon chilli and mint yoghurt 8.25

Spiced green Gordal olives with chilli, coriander and lemon 4.50

Truffle arancini, fried Arborio rice balls with truffle cheese 8.25

STARTERS

Buffalo mozzarella, strawberries, pomegranate molasses, carta di musica, pistachios and micro basil v

Crispy chicken bang bang salad with mooli, carrot, peanut, sesame and chilli

Prawn and avocado cocktail, gem lettuce, Marie Rose sauce

The Ivy chilled gazpacho, watermelon and tomato gazpacho, celery, cucumber, micro basil and croutons vg

MAINS

Gratinated buffalo ricotta and spinach ravioli, cheese sauce, lovage pesto, baby courgette, rocket and hazelnuts v

Miso aubergine, red pepper tapenade, rose harissa couscous and coconut yoghurt vg

Grilled sea bass, smoked aubergine, almonds, olives, tomato and shallot salsa

Malaysian prawn and monkfish curry, pak choi, sweet potatoes, red peppers, chilli, coriander and jasmine rice

Sirloin steak 8oz/227g, 21 day Himalayan salt wall dry-aged (*supplement £5.95*)

SIDES

Please select one side per person

Potatos, *chipped or mashed* vg/v

Spinach, *steamed, buttered or creamed* vg/v

Peas, *broad beans and pea shoots* v

Jasmine rice, *lemongrass, coconut and coriander* vg

Green beans, *shallots and chilli* vg

Truffle and Parmesan chips

DESSERTS

Baked Alaska For 2, flambé meringue, Génoise sponge, cherry sorbet and griotte cherries

The Ivy sherry trifle, raspberries, strawberries, jelly sponge, vanilla custard and cream

Iced berries, yoghurt sorbet, hot white chocolate sauce

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

Selection of Cheeses

Cornish Yarg, Stilton, Melusine goat's cheese and Camembert Le Fin
with apple and apricot chutney and wholegrain crackers



For allergen info
please scan QR code

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. Cover Charge £2.00 per person

