

GIFT VOUCHERS

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APERITIF

Wild Idol, Naturally Alcohol Free Sparkling White <i>Rheinhessen, Germany</i>	125ml 11.50
Guest Champagne, <i>Champagne, France</i>	16.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	18.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	18.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	19.25
Aperol Spritz	13.00
Aperol, orange, Fever-Tree Soda, Prosecco	
Watermelon & Strawberry Bellini	12.50
Prosecco, watermelon & strawberry purée	
Pomelle Spritz	15.00
Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, pink grapefruit slice	
Chase Pink Pomelo G&T	15.50
Fever-Tree Indian Tonic, grapefruit	

SUNDAY ROAST

Available Sunday 11am to 4pm

BREAKFAST SPECIAL MENU
18.75

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.

GRANARY SQUARE
BRASSERIE

ALL DAY 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

Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 13.25	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	Duck Liver Parfait Caramelised hazelnuts, apricot and apple chutney with toasted brioche 11.95	Heirloom Tomato and Watermelon Salad Plant-based cream cheese, pistachios, olives with a tomato and sherry dressing 11.95
Steak Tartare with Toast Hand-cut sirloin steak served with shallots, cornichons, capers, parsley, mustard and egg yolk 15.50	Salt and Pepper Squid Miso wasabi mayonnaise, sriracha, coriander and lime 13.75	Roasted Tomato Soup Red pepper, crumbled Greek-style “cheese”, pine nuts and coriander 10.25	Oak Smoked Salmon Black pepper, 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 Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 22.75	Traditional Fish and Chips Batter with mushy peas, thick cut chips and tartare sauce 20.95	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

Granary Square Burger 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>	Granary Square Steak and Chips 18.95 With a choice of peppercorn sauce or garlic butter	Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed 39.75 Selection of House Sauces Béarnaise Hollandaise Red Wine Peppercorn 4.95 Each
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	

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	Crab and Queen Scallop Nero Linguine Squid ink pasta with tomato, basil, parsley and chilli 27.95	Korean Glazed Grilled Chicken Salad With sesame, avocado, yuzu-pickled mooli, sticky rice, miso and ponzu dressing 19.50
Keralan Plant-based Curry Sweet potato with spinach, broccoli, tomato, coconut, coriander and aromatic rice 23.50	Pan-roasted Fillet of Salmon Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress 26.95	Steak Tartare with Chips Hand-cut sirloin steak served with shallots, cornichons, capers, parsley, mustard and egg yolk 30.75	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 6.75	Baby Gem Lettuce with herb dressing, cheese and pine nuts 6.50	Garden Peas with broad beans and baby shoots 5.50	Buttered Green Beans with roasted almonds 6.25
Mashed Potato with extra virgin olive oil 5.50	Tenderstem Broccoli with lemon oil and sea salt 6.95	Aromatic Rice with toasted coconut and coriander 5.25	Heritage Tomatoes with sherry vinegar dressing 6.75
		Truffle and Parmesan Chips 8.25	Thick Cut Chips 7.25

MONTHLY SPECIALS

Linguine with Courgette Ribbons
Crumbled Greek white “cheese”, rocket, pine nuts and rustic tomato sauce
17.95
Gavi, Michele Chiarlo, Piemonte, Italy £16.00 175ml glass

Ras el Hanout Spiced Duck and Sweet Potato Tagine
Toasted almonds, olives, aubergine and harissa couscous
25.95
The Ivy Rosé de Provence, Côtes de Provence, France £15.50 175ml glass

Chimichurri-glazed Tuna and Tomato Salsa
Crushed avocado, coriander and olives
26.50
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand £17.00 175ml glass

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 allergen / ingredient information is available via the QR code. A discretionary optional service charge of 13.5% will be added to your bill.