

GIFT VOUCHERS

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APERITIF

Wild Idol, Naturally Alcohol Free Sparkling White <i>Rheinhessen, Germany</i>	10.50 ^{125ml}
The Ivy Guest Champagne, <i>Champagne, France</i>	15.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	17.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	17.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	18.25
Aperol Spritz Aperol, orange, Fever-Tree Soda, Prosecco	12.50
Watermelon & Strawberry Bellini Prosecco, watermelon & strawberry purée	12.00
Pomelle Spritz Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, pink grapefruit slice	15.00
Chase Pink Pomelo G&T Fever-Tree Indian Tonic, grapefruit	14.50

SUNDAY ROAST

Available Sunday 11am to 4pm

BREAKFAST SPECIAL MENU
18.25

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

AFTERNOON TEA

Available 3-5pm



PRIVATE DINING

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

THE IVY
VICTORIA QUARTER
LEEDS

ALL DAY MENU

Spiced Gordal Olives With chilli, coriander and lemon 4.75	Truffle Arancini Rice Balls 7.25	Salt-crusted Sourdough Bread 5.95	Rosemary Glazed Almonds 4.25	Zucchini Fritti With lemon, chilli and mint yoghurt 6.95
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STARTERS

The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 11.50	Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 15.95	Buffalo Mozzarella with Lovage Pesto Asparagus spears, broad beans, pine nuts and basil 11.25	Duck Liver Parfait Caramelised hazelnuts, apricot and apple chutney with toasted brioche 10.95	Heirloom Tomato and Watermelon Salad Plant-based cream cheese, pistachios, olives with a tomato and sherry dressing 10.95
Steak Tartare with Toast Hand-cut sirloin steak served with shallots, cornichons, capers, parsley, mustard and egg yolk 14.25	Salt and Pepper Squid Miso wasabi mayonnaise, sriracha, coriander and lime 12.25	Roasted Tomato Soup Red pepper, crumbled Greek-style “cheese”, pine nuts and coriander 9.75	The Ivy 1917 Cure Smoked Salmon Black pepper, lemon and dark rye bread 15.75	Crab and Avocado Tian Dressed crab with avocado, sliced radish, tomato, coriander and spinach crispbread 13.50

MAINS

Chicken Milanese with Truffle Sauce Crumbed chicken breast with a fried hen’s egg, Parmesan and salad mâche 21.95	Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 19.95	The Ivy Classic Shepherd’s Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 19.75	Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen’s egg with a crushed pea and herb sauce 18.25
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GRILL

The Ivy Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 19.75 <i>Add West Country Cheddar 2.95</i> <i>Add dry-cured bacon 2.95</i>	The Ivy 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 38.95 Selection of House Sauces Béarnaise Hollandaise Red Wine Peppercorn 4.25 Each
Sirloin Steak 8oz/227g Hand-selected 21 day aged premium beef 29.95	Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 36.75	

Monkfish and Prawn Keralan Curry Sweet potato, red fish, chilli, spinach and aromatic rice 25.50	Gochujang Glazed Aubergine Salad With sesame, pickled radish, wonton, sticky rice, jalapeño and avocado dressing 18.95	Blackened Cod Fillet Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 24.75	Crab and Queen Scallop Nero Linguine Squid ink pasta with tomato, basil, parsley and chilli 26.95	Korean Glazed Grilled Chicken Salad With sesame, avocado, yuzu-pickled mooli, sticky rice, miso and ponzu dressing 18.95
Keralan Plant-based Curry Sweet potato with spinach, broccoli, tomato, coconut, coriander and aromatic rice 21.50	Pan-roasted Fillet of Salmon Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress 26.50	Steak Tartare with Chips Hand-cut sirloin steak served with shallots, cornichons, capers, parsley, mustard and egg yolk 29.75	Mediterranean Sea Bass Fillet Smoked aubergine, toasted almonds, olive, tomato and sherry dressing 25.25	

SIDES

Creamed Spinach 6.25 with pangrattato, toasted pine nuts and grated Parmesan	Baby Gem Lettuce 5.95 with herb dressing, cheese and pine nuts	Garden Peas 5.50 with broad beans and baby shoots	Buttered Green Beans 5.50 with roasted almonds
Mashed Potato 4.95 with extra virgin olive oil	Tenderstem Broccoli 6.75 with lemon oil and sea salt	Aromatic Rice 4.95 with toasted coconut and coriander	Heritage Tomatoes 6.50 with sherry vinegar dressing
		Truffle and Parmesan Chips 6.95	Thick Cut Chips 6.25

MONTHLY SPECIALS

Linguine with Courgette Ribbons
Crumbled Greek white “cheese”, rocket, pine nuts and rustic tomato sauce
16.95
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
24.95
The Ivy Rosé de Provence, Côtes de Provence, France £13.50 175ml glass

Chimichurri-glazed Tuna and Tomato Salsa
Crushed avocado, coriander and olives
25.50
Sauvignon Blanc, St Clair Origin, Marlborough, New Zealand £14.50 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
Premier Rewards App



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Scan for allergen & 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 12.5% will be added to your bill.