

GIFT VOUCHERS

Visit **gifts.ivycollection.com** to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

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◆◆◆◆◆ **APERITIF** ◆◆◆◆◆

Wild Idol, Naturally Alcohol Free Sparkling White <i>Rheinhessen, Germany</i>	11.50
The Ivy 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	

A light blue menu card with a gold border and decorative flourishes. The text is centered and reads:

SUNDAY ROAST
Available Sunday 11am to 4pm

BREAKFAST SPECIAL MENU

18.75

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

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18.75

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



A decorative gold-colored frame containing a QR code on the left and text on the right. The text reads:

PRIVATE DINING

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

A decorative graphic for private dining. It features a QR code on the left, surrounded by a circular, ornate gold-colored frame. To the right of the QR code, the text "PRIVATE DINING" is written in a bold, dark green, sans-serif font. Below this, in a smaller, dark green, sans-serif font, is the text "When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more." The entire graphic is set against a light green background with a subtle pattern.

THE IVY
— CAFE —
MARYLEBONE

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
STARTERS				
The Ivy 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	The Ivy 1917 Cure 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	Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce	The Ivy Classic Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce
20.95	20.95	19.95	18.95

GRILL

The Ivy Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 19.95 <i>Add West Country Cheddar 2.95</i> <i>Add dry-cured bacon 3.50</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 39.75
	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
		Selection of House Sauces Béarnaise Hollandaise Red Wine Peppercorn 4.95 Each

Monkfish and Prawn Kerala 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
Kerala 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 6.75 with pangrattato, toasted pine nuts and grated Parmesan	Baby Gem Lettuce 6.50 with herb dressing, cheese and pine nuts	Garden Peas 5.50 with broad beans and baby shoots	Buttered Green Beans 6.25 with roasted almonds
Mashed Potato 5.50 with extra virgin olive oil	Tenderstem Broccoli 6.95 with lemon oil and sea salt	Aromatic Rice 5.25 with toasted coconut and coriander	Heritage Tomatoes 6.75 with sherry vinegar dressing
		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*

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

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

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◆◆◆ 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.*

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Introducing
THE IVY
Premier Rewards App



Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.

The advertisement is set within a dark green, ornate frame with gold-colored scrollwork. The text is in a serif font, with 'THE IVY' in large, bold, gold letters. The QR code is a square with a gold border and a central gold circle. The background of the ad is a solid dark green.

Introducing
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Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.

The advertisement features a dark green background with a gold border. The text is in a serif font, with 'THE IVY' in large, bold, gold letters. A QR code is located in the bottom left corner, surrounded by a decorative gold wreath.



A dark green rectangular banner with a gold-colored decorative border. The text 'Introducing' is in a small, white, sans-serif font. Below it, 'THE IVY' is in large, bold, gold-colored serif capital letters. Underneath that, 'Premier Rewards App' is in a white, sans-serif font. On the left side, there is a circular gold-colored frame containing a QR code. To the right of the QR code, the text 'Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.' is written in a white, sans-serif font.



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.



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