



# SUMMER AT THE IVY

Sunday - Friday 11:30am until close | Saturday 11:30am - 6pm

2 Courses £27.95 | 3 Courses £34.95

*Includes a glass of The Ivy Guest Champagne*

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## STARTERS

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### Salt and Pepper Squid

Miso wasabi mayonnaise, sriracha, coriander and lime

### The Ivy Classic Crispy Duck Salad

Silver Hill Duck, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

### Bob Calhoun's Heirloom Tomatoes and Watermelon Salad

Plant-based cream cheese, pistachios, olives with a tomato and sherry dressing

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## MAINS

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### Chicken Milanese

Brioche-crumbed chicken breast with shaved Parmesan, San Marzano tomato, mixed herbs, capers, green pesto and herb mayonnaise

### Blackened Cod Fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

### Chargrilled Halloumi

Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and Velvet Cloud labneh

### Steak, Egg and French Fries

Chargrilled John Stone minute steak, garlic butter, Koffman's fries, fried Cavanagh's hen's egg and watercress

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## DESSERTS

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### Bushmills Whiskey Crème Brûlée

Bushmills whiskey vanilla custard with a caramelised sugar crust

### Strawberry and Elderflower Trifle

Layered savoiardi biscuits with Conway Farm strawberries, lavender and vanilla cream

### The Ivy Chocolate Bombe

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



Scan for allergy  
& nutritional  
information

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.

