

GIFT VOUCHERS

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APERITIF

Wild Idol, Naturally Alcohol Free Sparkling White <i>Rheinhessen, Germany</i>	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
Hot Honey Margarita Casamigos Blanco, lime, hot honey, tajin	14.50
Pomegranate & Spiced Pear Bellini Prosecco, pear purée	12.50
Champagne & Pear Mojito Ron Santiago De Cuba 8 year, Double Jus, pear, mint, citric blend, Champagne	14.50
Gin Mare Fever-Tree Mediterranean Tonic, lemon, rosemary, olive	16.50
Dove 42 Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda	8.50

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

Spicy Avocado Purée With red pepper tapenade and spinach crispbread 7.95	Truffle Arancini Rice Balls 8.25	Salt-crusted Sourdough Bread 6.95	Zucchini Fritti With lemon, chilli and mint yoghurt 8.25
STARTERS			
Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 12.75	Roasted Queen Scallops Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, Greek cress 16.95	Twice-baked Cheese Soufflé Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle 12.95	Duck Liver Parfait Caramelised hazelnuts, apricot and apple chutney with toasted brioche 11.95
Whipped Feta, Fig and Candied Pecan Salad Red chicory, truffle vinaigrette, picked herbs 12.25	Steak Tartare with Toast Hand-cut sirloin steak served with shallots, cornichons, capers, parsley, mustard and egg yolk 15.25	Salt and Pepper Squid Miso wasabi mayonnaise, sriracha, coriander and lime 12.95	Roast Pumpkin and Butternut Squash Soup Chestnut ricotta, pine nuts and sage 10.75
Oak Smoked Salmon Black pepper, lemon and dark rye bread 15.95	Crispy Tempura Nobashi Prawns Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce 14.50	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 21.50	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

GRILL

Granary Square Brasserie Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 19.95 Add West Country Cheddar 2.75 Add dry-cured bacon 3.50	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	

Massaman Duck Curry Sweet potato, spinach, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice 24.95	Bang Bang Aubergine with Tenderstem Broccoli Roasted peanuts, sesame, red chilli, white mooli with miso and ponzu mayonnaise 19.75	Blackened Cod Fillet Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 25.95	Queen Scallop and Prawn Linguine Capers, samphire, red chilli in a rich lobster cream sauce with coriander and lemon zest 27.95
Moroccan-style Boneless Half Chicken Toasted almonds, ras el hanout tomato sauce with aubergine, olives and golden raisins 19.75	Pan-roasted Fillet of Salmon Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress 26.95	Sweet Potato and Spinach Curry Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice 23.50	Steak Tartare with Chips Hand-cut sirloin steak served with shallots, cornichons, capers, parsley, mustard and egg yolk 28.95

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	Truffle and Parmesan Chips 8.25	Garden Peas with broad beans and baby shoots 5.50
Mashed Potato with extra virgin olive oil 5.50	Tenderstem Broccoli with lemon oil and sea salt 6.95	Buttered Green Beans with roasted almonds 6.25	Aromatic Rice with toasted coconut and coriander 5.25
		Thick Cut Chips 6.95	

MONTHLY SPECIALS

Grilled Halloumi with Smoked Aubergine
Butter beans in a Moroccan sauce, red chilli,
pine nuts, green olives, labneh
19.95
*Soave, La Collina dei Ciliegi,
Veneto, Italy £11.50 175ml glass*

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Lemon Sole on the Bone
Beurre noisette with lemon, caper and parsley
29.95
*Chablis Le Finage, La Chablisienne,
Burgundy, France £20.00 175ml glass*

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Sirloin Steak with Peppercorn Sauce
Onion rings, pink and green peppercorns, watercress
32.95
*Côtes du Rhône, Château De Saint Cosme,
Southern Rhône, France £15.50 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.

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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 13.5% will be added to your bill.