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.

APERITIF

	125ml
Wild Idol, Naturally Alcohol Free Sparkling White Rheinhessen, Germany	11.50
Guest Champagne, Champagne, France	16.00
Veuve Clicquot Yellow Label, Champagne, France	18.00
Nyetimber Classic Cuvee, West Sussex, England	18.50
Veuve Clicquot Rosé, Champagne, France	19.25
Pomegranate & Spiced Pear Bellini Prosecco, pear purée	12.50
Blood Orange Spritz Lyre's Italian Orange, elderflower, Fever-Tree Blood Orange Soda	9.50
Bloody Mary Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin	12.00
Upgrade Vodka to Grey Goose	+£1.50
Gin Mare	16.50

GIFT VOUCHERS

Fever-Tree Mediterranean Tonic, lemon, rosemary, olive

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

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

From 11.00am to 4pm | Saturday, Sunday & Bank Holidays

BRUNCH 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

Steak Tartare with Toast

Hand-cut sirloin steak

served with shallots.

cornichons, capers, parsley,

mustard and egg yolk

15.25

Creamed spinach, truffle and Parmesan emulsion. pine nut pangrattato, potato puffs, Greek cress

Roasted Queen Scallops

16.95

Salt and Pepper Squid

Miso wasabi mayonnaise, sriracha, coriander and lime 12.95

Twice-baked Cheese Soufflé

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

Roast Pumpkin and **Butternut Squash Soup**

Chestnut ricotta. pine nuts and sage 10.75

Duck Liver Parfait

Caramelised hazelnuts, apricot and apple chutney with toasted brioche 11.95

vinaigrette, picked herbs 12.25

Oak Smoked Salmon Black pepper, lemon and dark rve bread 15,95

Crispy Tempura Nobashi Prawns

Whipped Feta, Fig and Candied Pecan Salad

Red chicory, truffle

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

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

Sirloin Steak 8oz/227g

Hand-selected 21 day aged premium beef 30.50

Fillet of Beef 70z/198g Succulent, prime centre cut,

grass-fed 37.25

Rib-eye on the Bone 120z/340g

21 day Himalayan salt wall dry-aged, grass-fed 39.75

Selection of House Sauces 4.95 each Béarnaise | Hollandaise | Red Wine | Peppercorn

Massaman Duck Curry

Sweet potato, spinach, sun-blushed tomatoes. lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice 24.95

Moroccan-style Boneless Half Chicken

Toasted almonds, ras el hanout tomato sauce with aubergine, olives and golden raisins 19.75

Bang Bang Aubergine with Tenderstem Broccoli

Roasted peanuts, sesame, red chilli, white mooli with miso and ponzu mayonnaise 19.75

Pan-roasted Fillet of Salmon

Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress 26.95

Blackened Cod Fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 25.95

Sweet Potato and Spinach Curry

Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice 23,50

Queen Scallop and Prawn Linguine

Capers, samphire, red chilli in a rich lobster cream sauce with coriander and lemon zest 27.95

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

Mashed Potato 5.50 with extra virgin olive oil

Baby Gem Lettuce with herb dressing, cheese and pine nuts

Tenderstem Broccoli with lemon oil and sea salt

Truffle and Parmesan Chips 8.25

Buttered Green Beans with roasted almonds 6.95

Thick Cut Chips

Garden Peas

6.95

with broad beans and baby shoots

Aromatic Rice with toasted coconut and coriander

SUNDAY ROAST ****

Available Sunday 11am to 4pm

Roast Beef 29.95

Malbec, Terrazas de los Andes, Argentina £55.00 bottle, £14.50 175ml glass

Roasted Half Chicken with Stuffing 25.95

Gavi, Michele Chiarlo, Piemonte, Italy £65.00 Bottle, £16.00 175ml glass

with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy

BRUNCH SPECIALS ****

Eggs Benedict with Pulled Ham

Toasted muffin, poached free-range hen's eggs, hollandaise and thick cut chips 19.95

Eggs Royale with Oak Smoked Salmon

Toasted muffin, poached free-range hen's eggs, hollandaise and thick cut chips 20.95

Poached Eggs with Avocado

Toasted muffin, free-range eggs, hollandaise sauce and thick cut chips

Maple-glazed Buttermilk Pancakes

Smoked streaky bacon and blueberries 12.50

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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.