

THE IVY

SINCE 1917

1917 Classic Menu

2 Courses £19.17

Our £19.17 set menu is not just a price; it's a key to a time capsule of tastes. Open it and savour the flavours that have graced our tables for over a century. It has something for everyone.

Vivien Leigh's Elixir 13.00
Bombay Sapphire Premier Cru Gin,
bitter honey aperitif
and pineapple cordial
topped with tonic water

◆ Marlene Dietrich's Glitz 15.00
St-Germain Elderflower Liqueur,
Bombay Sapphire Premier Cru Gin,
citric blend, pear syrup, aromatic
bitters, peeled cucumber and mint
leaves, topped with Prosecco

The Cecil Beaton Spritz 11.00
St-Germain Elderflower Liqueur,
citric blend and cidre brut,
topped with soda water

For the table

Truffle arancini 6.95
rice balls

Zucchini fritti wth lemon 5.95
chilli and mint yoghurt

Salt-crusted 4.95
sourdough bread

Starters

Wild mushroom soup
with plant-based mascarpone,
sourdough bread croutons
and red amaranth

Velvety duck liver parfait
with caramelized hazelnuts, cranberry
chutney and toasted brioche

Hot smoked salmon rillete
with dark seeded pumpernickel
style bread, crushed avocado,
basil pesto and fresh herb salad

Mains

◆ The Ivy original shepherd's pie
with slow-braised lamb and beef with
Cheddar mash, rosemary and red wine sauce

Grilled thinly beaten beef steak
with wild mushroom sauce, truffle and Parmesan chips,
watercress (£4.95 supplement)

Pan-fried sea bream fillet with smoked aubergine
purée, toasted almonds and a tomato,
olive and shallot salsa

Baked butternut squash with mixed grains,
cranberries, sesame, pomegranate and crumbled feta,
harissa and coriander dressing

Sides

Creamed spinach, 4.95
pangrattato toasted pine
nuts and grated Parmesan

Extra virgin olive oil 4.75
mashed potato

Baby gem lettuce, herb 4.95
dressing, cheese and pine nuts

Sprouting broccoli, lemon oil 5.50
and sea salt

Green beans and 4.95
roasted almonds

Jasmine rice with toasted 3.95
coconut and coriander

Thick cut chips 5.50

Garden peas, broad beans 4.50
and baby shoots

Truffle and Parmesan chips 6.50

Desserts

Add a Dessert for Additional £5

◆ Classic frozen berries
with yoghurt sorbet,
white chocolate sauce

Crème brûlée with a
caramelised sugar crust

Sticky toffee pudding
with salted caramel sauce, dates,
clotted cream and gold flakes



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 information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge will be added to your bill.

THE IVY

1917

IN 1917
ABEL GIANELINI
OPENED A SMALL
RESTAURANT IN THE HEART
OF LONDON'S THEATRELAND.
HIS AIM WAS TO PROVIDE FINE
CUISINE FOR CULTURED PALATES.
AMONG THE FAMOUS FIGURES OF THE
20S, THE IVY WAS A SYNONYM
FOR QUALITY: IT BECAME
AN EXCLUSIVE MEETING
PLACE AND A FRIENDLY
RENDEZVOUS