

GIFT VOUCHERS

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

APERITIF

The Ivy Guest Champagne, Champagne, France	13.50
Veuve Clicquot Yellow Label, Champagne, France	15.50
Nyetimber Classic Cuvee, West Sussex, England	16.00
Veuve Clicquot Rosé, Champagne, France	16.75
Champagne Mojito	12.50
Havana 3 year, Peach, Mint, Lime, Champagne	
The Ivy Iced Tea	10.00
Beefeater 24, Peach syrup and citric blend, topped with our in-house iced tea blend of Earl Grey, Breakfast and Jasmine Tea	
Aperol Spritz	11.00
Aperol, Orange, Soda, Prosecco	
Salted Caramel Espresso Martini	12.00
Absolut, Tosolini Coffee, Salted caramel, Espresso, Chocolate	

BREAKFAST SPECIAL MENU 17.95

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

AFTERNOON TEA

Available 3-5pm

NIGHTCAP

Finish your evening off with a nightcap from our selected cocktails

Sunday to Thursday after 9pm

PRIVATE DINING

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

THE IVY

ALL DAY MENU

Spiced Gordal Olives With chilli, coriander and lemon 4.25	Truffle Arancini Rice Balls 6.95	Salt-crusted Sourdough Bread 5.50	Rosemary Glazed Almonds 4.25	Zucchini Fritti With lemon, chilli and mint yoghurt 5.95
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STARTERS

The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 9.95	Roast Pumpkin and Butternut Squash Soup Chestnut ricotta, pine nuts and sage 8.95	Whiskey Barrel Smoked Venison Tartare Sear and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast 13.95	Stilton and Walnut Cheese Soufflé Twice-baked in a cream sauce 10.95	The Ivy 1917 Cure Smoked Salmon Black pepper, lemon and dark rye bread 13.50
Roasted Scallops Creamed spinach, truffle and Parmesan emulsion, potato puffs, green cress 14.95	Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 10.95	Buffalo Mozzarella Quince, glazed pecans, grapes, red endive and truffle honey 9.95	Robata Grilled Chicken Skewers With bang bang peanut sauce, sesame, coconut, lime and coriander 11.95	Chilled Lobster and Prawn Cocktail Marinated avocado and Marie Rose sauce 15.95

THE IVY CLASSICS

Chicken Supreme Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 18.95	Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 18.95	Goose, Turkey and Duck Shepherd's Pie Braised lamb and beef with mashed potato, cranberry chutney, sage, orange zest 17.95	Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce 16.95	Lobster Linguine Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 34.95
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GRILL

The Ivy Truffle Burger Toasted brioche bun with truffle mayonnaise and thick cut chips 17.50	Sirloin Steak 8oz/227g Hand-selected and Himalayan salt wall dry-aged 27.95	Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 34.75	Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed 36.95
Add Alpine Raclette cheese 2.95 Add dry-cured bacon 2.75		Selection of House Sauces 3.95 each Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce Wild Mushroom Sauce	

Blackened Cod Fillet Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 20.95	Rendang Duck Curry Slow-braised duck, sweet potato, chilli, coconut yoghurt, choy sum, toasted coconut, jasmine rice, coriander cress 23.95	Lentil and Aubergine Bake Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce 16.95	Flat-iron Roast Chicken De-boned half chicken with a wild mushroom sauce, green beans and black truffle 17.95	Rendang Plant-based Curry Sweet potato, green beans, chilli, coconut yoghurt, choy sum, broccoli, toasted coconut, jasmine rice, coriander cress 16.95
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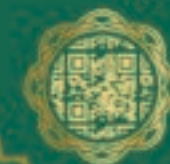
SIDES

Creamed Spinach with pangrattato toasted pine nuts and grated Parmesan 5.50	Sprouting Broccoli with lemon oil and sea salt 5.95	Pigs in Blankets 6.50
Mashed Potato with extra virgin olive oil 4.75	Brussels Sprouts with chestnuts and cranberries 4.75	Green Beans with roasted almonds 4.95
Thick Cut Chips 5.50	Garden Peas with broad beans and baby shoots 4.50	Jasmine Rice with toasted coconut and coriander 3.95
		Truffle and Parmesan Chips 6.50

THE IVY DESSERTS

The Ivy Snowman Vanilla parfait, chocolate brownie, milk foam, pandan sponge cake, honeycomb and popping candy 12.95
Christmas Crème Brûlée Winter berry cinnamon compote and shortbread 9.50
The Ivy Chocolate Bombe Celebrated melting dome with vanilla ice cream, honeycomb and hot caramel sauce 9.95
Christmas Pudding Flambéed Christmas pudding with almonds, redcurrants and vanilla cream 9.50
The Ivy Classic Frozen Berries Selected berries and redcurrants with yoghurt sorbet, white chocolate sauce 8.75
Your Selection of Ice Creams and Sorbets Choose your own house flavours with butter shortbread 7.50
Warm Almond Mince Pies With brandy cream, candied orange and pine sugar 5.95

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