

THE IVY

SINCE 1917

DINNER FOR TWO

A glass of Champagne on arrival

Please select one dish from each course

STARTERS

Stilton, Chicory and Pecan Salad

Sliced apple with honey and wholegrain mustard dressing

Salt and Pepper Squid Tempura

Miso wasabi mayonnaise, sriracha, coriander and lime

The Ivy 1917 Cure Smoked Salmon

Black pepper, lemon and dark rye bread

Buffalo Mozzarella

Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing

The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

Artichoke and Sweet Potato Tagine

Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous

Rendang Duck Curry

Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress

Blackened Cod Fillet

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

Truffle Chicken Milanese

Free-range fried hen's egg, brioche-crumb, truffle cream and Parmigiano Reggiano

Tossed Asian Salad

Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

Grilled Peruvian Chicken

Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing

Pan-fried Fillet of Sea Bass

Creamed potato, samphire, tomato concassé and saffron sauce

Traditional Fish and Chips

The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce

The Ivy Classic Shepherd's Pie

Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce

SIDES

Creamed Spinach

with pangrattato, toasted pine nuts and grated Parmesan

Sprouting Broccoli

with lemon oil and sea salt

Mashed Potato

with extra virgin olive oil

Thick Cut Chips

Garden Peas

with broad beans and baby shoots

Green Beans

with roasted almonds

Jasmine Rice

with toasted coconut and coriander

Macaroni Cheese Gratinée

with mozzarella and cheddar cream sauce

Truffle and Parmesan Chips

Tomato and Coriander Salad

with sherry vinegar dressing

DESSERTS

Espresso Coffee Crème Brûlée

Set custard infused with coffee, butter shortbread

Classic Frozen Berries

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Your Selection of Ice Creams and Sorbets

Choose your own house flavours with butter shortbread

The Ivy Chocolate Bombe

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

Sticky Toffee Pudding

Salted caramel sauce, dates, clotted cream and gold flakes

Salted Caramel Chocolate Truffles

With a liquid salted caramel centre



Scan for allergy & 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 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 of 13.5% will be added to your bill.