THE IVY
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Introducing the story of Arthur and the Midnight Express at The Ivy this Christmas

Step into a world where wonder and celebration collide. Meet young Arthur, a train-loving boy with a curious heart and a big question: is Santa Claus real? On Christmas Eve, his quest for the truth takes an unexpected turn when two mischievous elves - Snowflake and Twinkletoes - appear at his back door, followed closely by a very stuck Santa in the chimney!

With Santa's sleigh out of commission and Christmas hanging in the balance, it's up to Arthur and his beloved train set to save the day. Watch the magic unfold as his miniature locomotive transforms into a present-filled steam engine, setting off on the most extraordinary journey of his life.

Inspired by his magical ride, The Ivy invites you on The Midnight Express - a celebration of the season wrapped in twinkling lights, vintage carriages, and festive enchantment. From seasonal feasts and joyful gatherings, every moment is designed to transport you to a world of holiday magic.

Our spectacular festive installations bring the spirit of Arthur's story to life, with whimsical trains and nostalgic charm setting the scene for unforgettable memories. Whether you're reviving a cherished tradition, gathering with loved ones, or simply indulging in a magical afternoon, The Ivy is your destination for festive joy.

FESTIVE SET MENU

2 courses £55 | 3 courses £60
11.30am - close

With Christmas Cracker

STARTERS

French Onion Soup
Gratinated cheese, croutons and parsley

Prawn Cocktail
Marinated avocado and Marie Rose sauce

The Ivy 1917 Cure Smoked Salmon
Black pepper, lemon and dark rye bread

Tamarind Beetroot and Endive Salad
Red chicory, plant-based cream, kohlrabi, cranberries, candied pecans with an apple cider dressing

Duck Liver Parfait
Caramelised hazelnuts, red onion and cranberry cutney with toasted brioche

MAINS

Turkey Ballotine
Apricot, cranberry and pork stuffing, pig in blanket, sprout and parsley mash, cranberry chutney, red wine sauce

Pan-fried Sea Bass with Wild Mushroom Sauce
Foraged mushrooms in a cream sauce with spinach and samphire

Lentil and Aubergine Bake
Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce

Duck, Lamb and Beef Shepherd's Pie
Cranberry chutney, sage, orange zest and red wine sauce

Sirloin Steak 8oz/227g (6.00 Supplement)
Hand-selected 21 day aged premium beef

SIDES

Please choose one of the following sides

Garden peas with broad beans and baby shoots

Thick cut chips

Buttered Green Beans with roasted almonds

Add Pigs in Blankets £6.75

Brussels sprouts with chestnuts and cranberries

DESSERTS

The Ivy Santa (3.00 supplement)
Vanilla parfait, milk mousse and white chocolate blondie

Christmas Pudding
Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

Christmas Crème Brûlée
Winter berry cinnamon compote and shortbread

The Ivy Chocolate Bombe
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Colston Bassett Stilton
With chutney, grapes, celery and crackers

Add Barros, 10 Year Old Tawny Port, Douro Valley, Portugal 75ml + £7.50

Warm Almond Mince Pies (5.95 supplement)
With brandy cream, candied orange and pine sugar

menu items subject to change

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 allergen / ingredient information is available via the QR code.

FESTIVE BREAKFAST SPECIAL

£18.25/£18.75 per person

Please choose one of the following drinks:

Soft Bellini
Pomegrante & spiced pear, Wild Idol naturally alcohol free sparkling wine

OR

Spiced Red Berry Ginger Beer
Freshly pressed ginger juice, lemon, red berry, Fever-Tree Soda Water

OR

Mixed Berry Smoothie
Banana, Apple, Coconut water, Blueberry, Strawberry, Lime, Raspberry

Butter Croissant and **Pain au Chocolat** served with seasonal preserve and dusted with pine sugar

Please choose one of the following dishes:

The Ivy Festive Breakfast
Pigs in blankets with scrambled eggs, potato rösti, roasted tomato, cranberry ketchup and watercress

OR

The Ivy Festive Vegetarian Breakfast
Tomato, mushroom, baked beans, scrambled eggs, potato rösti, cranberry ketchup and watercress

menu items subject to change

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THE IVY

SINCE 1917

GIFT VOUCHERS

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

APERITIF

	125ml
Wild Idol, Naturally Alcohol Free Sparkling White *Rheinhessen, Germany*	10.50
The Ivy Guest Champagne, *Champagne, France*	15.00
Veuve Clicquot Yellow Label, *Champagne, France*	17.00
Nyetimber Classic Cuvee, *West Sussex, England*	17.50
Veuve Clicquot Rosé, *Champagne, France*	18.25

Aperol Spritz 12.50
Aperol, orange, Fever-Tree Soda, Prosecco

Watermelon & Strawberry Bellini 12.00
Prosecco, watermelon & strawberry purée

Pomelle Spritz 15.00
Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, pink grapefruit slice

Chase Pink Pomelo G&T 14.50
Fever-Tree Indian Tonic, grapefruit

SUNDAY ROAST

Available Sunday 11am to 4pm

BREAKFAST SPECIAL MENU 18.25

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

AFTERNOON TEA

Available 3-5pm

PRIVATE DINING

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

ALL DAY MENU

Truffle Arancini Rice Balls 7.25

Spicy Avocado Purée With red pepper tapenade and spinach crispbread 7.50

Zucchini Fritti With lemon, chilli and mint yoghurt 6.95

Salt-crusted Sourdough Bread 5.95

STARTERS

The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 11.75

Roasted Scallops Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress 15.95

Buffalo Mozzarella with Clementine Pesto, crushed hazelnuts and crispbread 11.25

Duck Liver Parfait Caramelised hazelnuts, red onion and cranberry chutney with toasted brioche 10.95

Lobster and Cheese Soufflé Twice-baked in a cream sauce with lobster, tomato and samphire 14.95

Oak Smoked Beef Tartare Seared and hand-cut beef with Parmesan, egg yolk and granary toast 14.25

Salt and Pepper Squid Miso wasabi mayonnaise, sriracha, coriander and lime 11.95

French Onion Soup Gratinated cheese croutons and parsley 9.75

The Ivy 1917 Cure Smoked Salmon Black pepper, lemon and dark rye bread 15.95

Prawn Cocktail Marinated avocado and Marie Rose sauce 13.95

MAINS

Chicken Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 21.95

Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 20.50

Massaman Duck Curry Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 23.95

Duck, Lamb and Beef Shepherd's Pie Cranberry chutney, sage, orange zest and red wine sauce 19.75

Crab, Smoked Haddock and Salmon Fishcake Poached free-range hen's egg, steamed spinach and a lobster bisque 21.95

GRILL

The Ivy Truffle Burger Toasted brioche bun with truffle mayonnaise and thick cut chips 19.75

Add West Country Cheddar 2.95
Add dry-cured bacon 2.95

Sirloin Steak 8oz/227g Hand-selected 21 day aged premium beef 29.95

Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 36.75

Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed 38.95

Selection of House Sauces
Béarnaise | Hollandaise | Red Wine | Peppercorn 4.25 Each

Blackened Cod Fillet Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 24.95

Lobster Linguine Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 36.50

Sweet Potato and Spinach Curry Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice 21.50

Foraged Wild Mushroom and Truffle Linguine Wild mushroom sauce with pinenuts, hand-picked rocket and truffle 17.95

Chicken Bourguignon Smoked pancetta, chestnut mushrooms and pearl onions in a red wine sauce with green beans 19.75

SIDES

Mashed Potato with extra virgin olive oil 4.95

Brussel Sprouts with chestnuts and cranberries 5.50

Pigs in Blankets 6.75

Tenderstem Broccoli with lemon oil and sea salt 6.75

Garden Peas with broad beans and baby shoots 5.25

Truffle and Parmesan Chips 6.95

Aromatic Rice with toasted coconut and coriander 4.95

Buttered Green Beans with roasted almonds 5.50

Thick Cut Chips 6.25

Creamed Spinach with pangrattato, toasted pine nuts and grated Parmesan 6.25

menu items subject to change

FESTIVE DESSERTS

The Ivy Santa 11.75
Vanilla parfait, milk mousse and white chocolate blondie

Christmas Pudding 10.95
Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

Christmas Crème Brûlée 9.75
Winter berry cinnamon compote and shortbread

The Ivy Chocolate Bombe 12.25
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Classic Frozen Berries 10.25
Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Your Selection of Ice Creams and Sorbets 8.25
Choose your own house flavours with butter shortbread

Warm Almond Mince Pies 5.95
With brandy cream, candied orange and pine sugar

FESTIVE SET MENU

2 COURSES FOR 55.00
3 COURSES FOR 60.00

Monday - Friday 11:30am - Close

Please ask your server for more details.

Introducing
THE IVY
Premier Rewards App

Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.

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Boxing Day, the Ivy Way

Keep the Christmas spirit alive and let us take care of you this Boxing Day at The Ivy. Whether you're diving into the festive sales or simply recovering from the indulgence of the big day, we've got just the thing to keep the celebrations going.

Join us for a leisurely all-day Boxing Day brunch, complete with comforting classics, seasonal delights, and of course – Bloody Marys served just the way you like them. No cooking, no washing up – just great food, good company, and a touch of Ivy magic.

Because the festivities don't have to end on the 25th.

BOXING DAY BRUNCH

£35.95 per person

Madeleine Irish Coffee 12.00
Jameson, madeleine, coffee, cream, nutmeg

Bloody Mary 11.00
Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin
Upgrade vodka to Grey Goose +£1.50

Pomegranate & Spiced Pear Bellini 12.00
Prosecco, purée

FOR THE TABLE

Truffle Arancini Rice Balls

MAINS

Forged Wild Mushroom and Truffle Linguine
Wild mushroom sauce with cream cheese, pinenuts, hand-picked rocket and truffle

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

Prime 7oz Fillet of Beef 198g (6.00 supplement)
Carefully selected and cut from the centre of the fillet

Twixmas Chicken Bourguignon
Smoked pancetta, chestnut mushrooms and pearl onions in a red wine sauce with green beans

Boxing Day Curry
Plant-based rendang curry, sweet potato, green beans, chilli, coconut yoghurt, choy sum, broccoli, toasted coconut, jasmine rice, coriander cress

SIDES

Choice of one side per person

Tenderstem broccoli with lemon oil and sea salt
Thick cut chips
Mashed potato with extra virgin olive oil
Aromatic rice with toasted coconut and coriander
Creamed spinach with pangrattato, toasted pine nuts and grated Parmesan
Garden peas with broad beans and baby shoots

DESSERTS

Crème Brûlée
Winter berry cinnamon compote and shortbread

The Ivy Chocolate Bombe
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Selection of Ice Creams and Sorbets
Choose your own house flavours with butter shortbread

Colston Bassett Stilton
With chutney, grapes, celery and crackers
Add Barros, 10 Year Old Tawny, Douro Valley, Portugal + £7.00

Classic Frozen Berries
Selected berries and redcurrants with frozen yoghurt, white chocolate sauce

menu items subject to change

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Celebrate in Style with Private Dining at The Ivy

When it comes to creating truly special occasions, we go above and beyond. Our exquisite selection of private dining spaces blends timeless elegance with distinctive character and a touch of festive magic—setting the scene for unforgettable celebrations.

Whether you're continuing cherished family traditions, entertaining friends, or planning the ultimate office Christmas party, our private rooms are available for breakfast, lunch, and dinner. Seasonal menus can be tailored to suit every taste, with curated food and beverage options designed to impress.

Each space is beautifully adorned with Christmas charm and offers the versatility to suit gatherings of all kinds. From the moment you enquire to the final toast, our dedicated events team will ensure every detail is flawlessly delivered.

Let The Ivy be the backdrop to your most memorable festive moments.

ENQUIRE HERE

A Magical Morning for Little Mischief-Makers

Step into a world of festive wonder with our Naughty Elves Breakfast - an enchanting morning sprinkled with North Pole mischief and merry-making. Perfect for creating new family traditions, this joyful event is designed to delight little ones and grown-ups alike.

CHILDREN NAUGHTY ELVES BREAKFAST

£22.00 per person

FOR THE TABLE

Polar Pastries
Pine Sugar-dusted butter croissant and pain au chocolate served with seasonal preserve and Santa's candy canes

Choice of fresh Juices
Orange, Apple, Cranberry, Pineapple, Grapefruit

Please choose one of the following dishes:

Naughty Elve's Breakfast
Scrambled egg, smoked streaky bacon, pig in blanket and hash brown with toasted granary bread

Naughty Elve's Vegetarian Breakfast
Tomato, mushroom, baked beans, scrambled eggs, potato rösti, cranberry ketchup and watercress

Snow-dusted Buttermilk Pancakes with Greek Yoghurt
Blackberries, raspberries and strawberries

Scrambled Eggs and Smoked Salmon
Scrambled free-range hen's eggs and cured smoked salmon

Plant-based Coconut "Yoghurt" with Super Seeds
Chia, goji, sunflower, maple and blueberry compote with red berries

Santa's Workshop Buttermilk Pancakes
With butter and maple syrup

menu items subject to change

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MISCHIEVOUS ELVES FAMILY BREAKFAST

£32.50 per person

FOR THE TABLE

Polar Pastries
Pine Sugar-dusted butter croissant and pain au chocolate served with seasonal preserve and Santa's candy canes

Please choose one of the following drinks:

Tropical Juice
Pineapple, Pear, Mango, Passion Fruit, Turmeric

OR

Immunity Smoothie
Apple, Orange, Banana, Lemon, Avocado, Ginger, Turmeric, Black Pepper, Cayenna Pepper

OR

Green Juice
Cucumber, Apple, Spinach, Mango, Lime, Ginger, Lemon

OR

Mixed Berry Smoothie
Banana, Apple, Coconut water, Blueberry, Strawberry, Lime, Raspberry

Please choose one of the following dishes:

The Ivy Festive Breakfast
Pigs in blankets with scrambled eggs, potato rösti, roasted tomato, cranberry ketchup and watercress

The Ivy Festive Vegetarian Breakfast
Tomato, mushroom, baked beans, scrambled eggs, potato rösti, cranberry ketchup and watercress

Crushed Avocado and Chestnuts on Caraway Toast
Roasted plum tomatoes, sesame, mixed seeds, pomegranate and coriander

Scrambled Eggs and Smoked Salmon
Scrambled free-range hen's eggs and cured smoked salmon

Eggs Benedict with Hand-pulled Ham
Toasted muffin, poached free-range hen's eggs and hollandaise sauce

menu items subject to change

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A Magical Morning for Little Mischief-Makers

Our mischievous Ivy elves will be on hand to entertain with playful antics and delightful surprises, while you and your little ones enjoy a delicious breakfast in a beautifully decorated festive setting.

FESTIVE AFTERNOON TEA

3 -5pm

Afternoon Tea 35.95

Savouries

The Ivy 1917 Cure smoked salmon and cream cheese choux bun

Chicken Milanese and truffle cream brioche roll

Lightly curried egg finger sandwich

Scones

Warm fruited scones with clotted cream, fresh strawberries and strawberry preserve

Sweet

Classic crème brûlée with berry compote

The Ivy chocolate bombe with milk foam and gold flake

Mini chocolate truffles with a liquid salted caramel centre

Vanilla and strawberry jam muffin

NYETIMBER ENGLISH SPARKLING WINE AFTERNOON TEA

Afternoon tea with a glass of Nyetimber Classic Cuvee *43.75*
Includes a choice of teas, infusions or coffees

menu items subject to change

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Give the Gift of Timeless Indulgence

This festive season, delight someone special with the gift of magical moments and unforgettable experiences - courtesy of an Ivy Gift Card.

Whether it's a Champagne-soaked dinner, a quintessentially British afternoon tea, or an extravagant brunch in our beautifully adorned surroundings, there's no finer gift than time well spent with loved ones in true Ivy style.

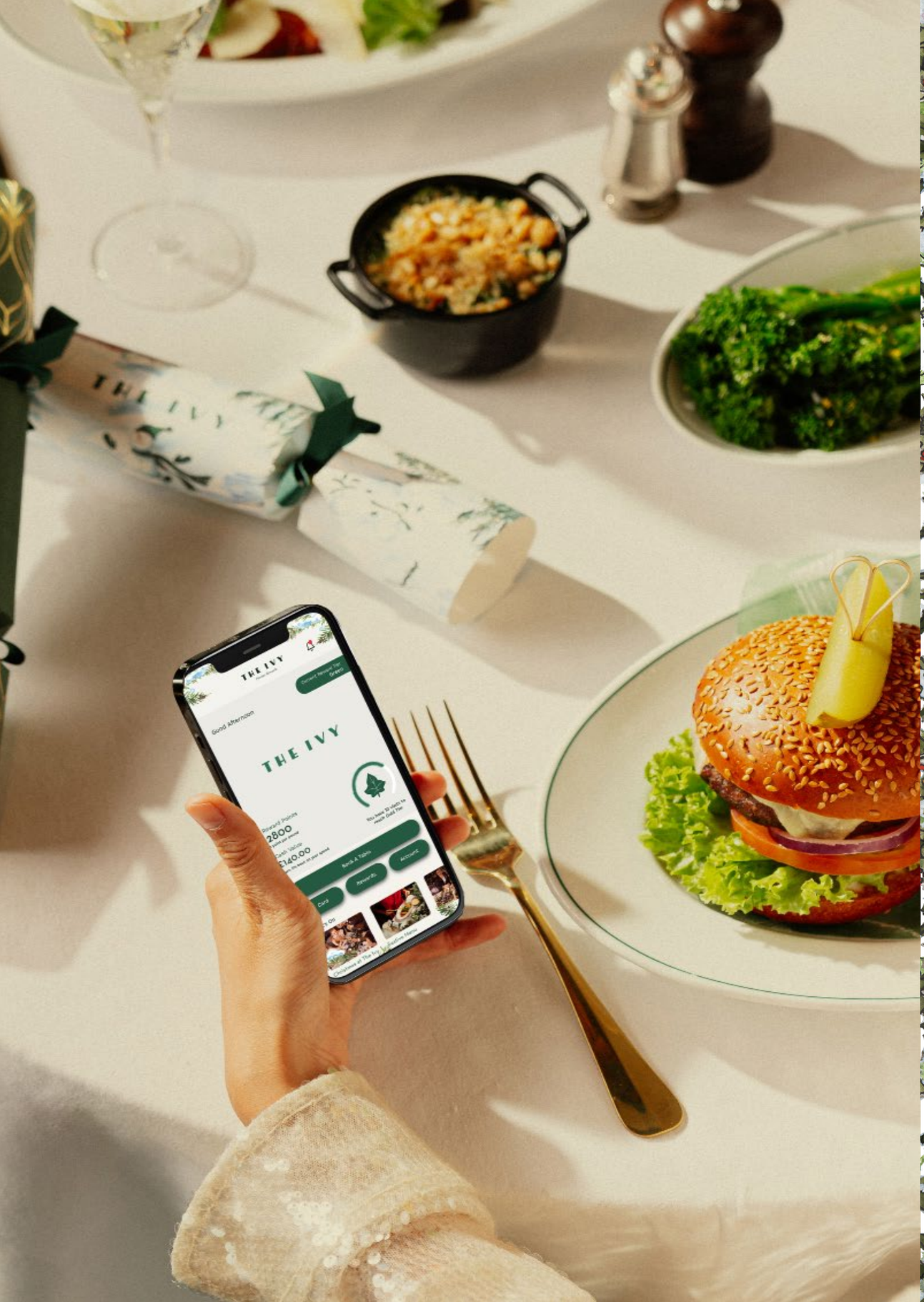
Wrapped in elegance and sprinkled with seasonal sparkle, an Ivy experience is more than a gift—it's a memory waiting to be made.

The Gift of The Ivy, Straight to your Door

Discover the perfect present from the comfort of your home with our beautifully curated selection of gifts, available exclusively from The Ivy's online gift shop.

From tins full of indulgent cookies and keepsake teddy bears to Ivy Christmas crackers and candles, each gift is specially curated to delight and inspire. Whether you're treating someone special or adding a touch of Ivy magic to your own wishlist, our online collection brings timeless luxury to every occasion.

Wrapped in style and brimming with festive charm, it's never been easier to give the gift of unforgettable moments.



Unlock the magical world of The Ivy Premier Rewards

Enjoy exclusive offers and limited-time invites when you dine with us over the festive season.

Available on the App Store

GET IT ON Google Play

Opening Hours

Discover our festive opening times at The Ivy.

Christmas Eve - All day

Christmas Day - Closed

Boxing Day - All day dining

27-31 December - All day dining

New Years Day- All day dining

CONTACT US

020 3727 6548

events@theivy-collection.com

theivycollection.com

@the_ivy_collection

Join Us For The Final Flight of 2025

This New Year's Eve step into a world where celebration takes flight

From the moment you arrive, you'll be swept into an atmosphere of wonder, adventure, and the romance of hot-air ballooning.

After being guided to your table by our Ivy Aeronauts, get ready to embark on an evening where every detail rises to the occasion, witnessing the magical ascension of our curated menus.

As midnight sweeps across the globe - from Dubai to Athens, Paris to London - we'll raise our glasses higher with every chime, in anticipation of the final countdown of the United Kingdom. Ivy Champagne Butlers will glide through the room with flutes of sparkling Laurent-Perrier perfection, each pour a promise of joy and new beginnings.

A specially curated menu of exquisite dishes awaits, each course thoughtfully paired to lift spirits, ignite conversation, and turn every toast into a memory.

This is more than a celebration. It's a journey through time, taste, and timeless tradition, wrapped in sky-high glamour and New Year's Eve sparkle.

Join us for an unforgettable ascent into 2026.

NEW YEAR'S EVE MENU

£87.50 per person

STARTERS

Twice-baked Cheese Soufflé
Gratinated Monterey Jack and mozzarella in a cream sauce

The Ivy Classic Crispy Duck Salad
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Caviar Prawn Cocktail
Marinated avocado and Marie Rose sauce

Beetroot and Endive Salad
Red chicory, plant-based cream, kohlrabi, cranberries, candied pecans with a Laurent-Perrier Champagne & mustard dressing

Oak Smoked Beef Tartare
Seared and hand-cut beef with Parmesan, egg yolk and granary toast

MAINS

Sea Bass and Caviar
Pan-seared with Laurent-Perrier Champagne and caviar velouté, buttered spinach

Grilled Fillet of Beef 7oz/198g (£5 supplement)
Succulent, prime centre cut, grass-fed

Truffled Chicken Milanese
Crumbed chicken breast with a fried hen's egg, truffle sauce, Parmesan and salad mâche

Tableside Lobster Linguine
Served fresh at the table with vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley

Aubergine, Pumpkin and Truffle Pie
Black rice, green lentils, roasted red pepper with a ras el hanout tomato

SIDES

Choice of one side per person

Creamed Spinach, with pangrattato, pine nuts and parmesan

Thick cut chips

Mashed Potato with extra virgin olive oil

Garden Peas with broad beans and baby shoots

Sprouting Broccoli with lemon oil and sea salt

DESSERTS

The Ivy New Year Bombe
Classic chocolate melting dome with vanilla ice cream, Laurent-Perrier Champagne jelly, honeycomb and hot caramel sauce

Celebration Crème Brûlée
Classic set vanilla custard with a winter berry compote and shortbread

Champagne Float
Sicilian lemon sorbet with Laurent-Perrier Champagne foam

Tropical Rum Baba
Dark rum soaked sponge, mango, Chantilly cream and toasted coconut

Selection of Cheeses
Cornish Yarg, Stilton, Melusine goat's cheese and Camembert Le Fin Terroir with red onion and cranberry chutney and wholegrain crackers

menu items subject to change

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NEW YEAR'S DAY BRUNCH

£35.95 per person

Madeleine Irish Coffee 12.00
Jameson, madeleine, coffee, cream, nutmeg

Blood Mary 11.00
Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin
Upgrade vodka to Grey Goose +£1.50

Pomegranate & Spiced Pear Bellini 12.00
Prosecco, purée

FOR THE TABLE

Truffle Arancini Rice Balls

MAINS

Forged Wild Mushroom and Truffle Linguine
Wild mushroom sauce with cream cheese, pinenuts, hand-picked rocket and truffle

Pan-fried Fillet of Sea Bass
Creamed potato, samphire, tomato concasse and saffron sauce

Prime 7oz Fillet of Beef 198g (6.00 supplement)
Carefully selected and cut from the centre of the fillet

Chicken Milanese with Truffle Sauce
Crumbed-chicken breast with a fried hen's egg, Parmesan and salad mâché

Recovery Curry
Plant-based rendang curry, sweet potato, green beans, chilli, coconut yoghurt, choy sum, broccoli, toasted coconut, jasmine rice, coriander cress

SIDES

Please choose one of the following sides

Tenderstem broccoli with lemon oil and sea salt
Mashed potato with extra virgin olive oil
Aromatic rice with toasted coconut and coriander
Creamed spinach with pangrattato, toasted pine nuts and grated Parmesan
Garden peas with broad beans and baby shoots

DESSERTS

The Ivy Chocolate Bombe
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Crème Brûlée
Winter berry cinnamon compote and shortbread

Your Selection of Ice Creams and Sorbets
Choose your own house flavours with butter shortbread

Colston Bassett Stilton
With chutney, grapes, celery and crackers
Add Barros, 10 Year Old Tawny, Douro Valley, Portugal + £7.00

The Ivy Classic Frozen Berries
Selected berries and redcurrants with frozen yoghurt, white chocolate sauce

menu items subject to change

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