**The Ivy Champagne** 13.25
125ml glass

## JUNE COCKTAILS

**Bombay Premier Cru** 12.50
Fever-Tree Mediterranean Tonic, lemon, rosemary

**Cucumber and Rose Martini** 12.50
Grey Goose, Lanique rose, citric blend, cucumber

## WINE OF THE MONTH

**Château Grassier, Esprit Gassier, Côtes de Provence, 2021**
Glass 10.00 | Bottle 40.00

## FOR THE TABLE

Spiced green gordal olives with chilli, coriander and lemon 4.25

Truffle arancini rice balls 7.95

Salt-crusted sourdough bread 5.95

Honey and rosemary glazed almonds 3.95

Zucchini fritti with lemon, chilli and mint yoghurt 6.95

## SIDES

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan 5.50

Sprouting broccoli, lemon oil and sea salt 5.95

Extra virgin olive oil mashed potato 4.75

Thick cut chips 5.95

Tomato and basil salad with sherry vinegar dressing 5.25

Garden peas, broad beans and baby shoots 4.50

Baby gem lettuce, herb dressing, cheese and pine nuts 5.75

Green beans and roasted almonds 4.95

Jasmine rice with toasted coconut and coriander 3.95

Truffle and Parmesan chips 6.95

# THE IVY

SINCE 1917

## JUNE

## STARTERS

Duck liver parfait, caramelised hazelnuts, apricot and apple chutney, toasted brioche 8.95

Salt and pepper squid tempura, miso wasabi mayonnaise, sriracha, coriander and lime 11.50

Roasted scallops, crispy potato rösti, pea purée, Parmesan sauce and grated truffle 15.50

Spicy jackfruit and roasted peanut bang bang salad, chayote, sesame, white mooli and shredded Chinese leaf 9.50

Warm crispy duck salad with five spice dressing, roasted cashew nuts, watermelon, sesame seeds, ginger and coriander 10.50

Gratinated cheese and basil soufflé with pesto and toasted pine nuts 10.75

Whiskey barrel smoked steak tartare. Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk served with toasted granary 13.95

## THE IVY CLASSICS

**Truffle Chicken Milanese** 19.95
Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano

**The Ivy Shepherd's Pie** 17.50
Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce

**Traditional Fish & Chips** 19.50
North Sea cod in The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce

**Scottish Smoked Haddock and Salmon Fishcake** 16.95
Crushed garden peas, fresh herb sauce, poached free-range hen's egg

**The Ivy Hamburger** 17.50
Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips
*Add West Country Cheddar* 2.50
*Add dry-cured bacon* 2.95

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**Fillet of Beef** 7oz/198g 35.75
Succulent, prime centre cut, grass-fed

**Sirloin Steak** 8oz/227g 28.50
21 day Himalayan salt wall dry-aged

**Rib-eye on the Bone** 12oz/340g 36.95
21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak

**Sauces** 3.95 each
Béarnaise | Hollandaise | Red Wine Sauce
Peppercorn Sauce | Wild Mushroom Sauce

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Malaysian monkfish, prawn and coconut curry, chilli, choy sum, crispy sweet potato and jasmine rice 23.95

Korean glazed chicken, avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli 18.95

Blackened cod baked in a banana leaf with soy marinade, citrus-pickled fennel, yuzu and herb sauce served with broccoli 19.95

Steak tartare and thick cut chips. Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk 25.95

## GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online at ivycollection.com

## JUNE SEASONAL SPECIALS

### STARTERS

Buffalo mozzarella, baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts 10.50

The Ivy 1917 Cure smoked salmon, creamed beetroot and horseradish with capers, shallots, dill, lemon and dark rye bread 13.95

Tuna sashimi with ponzu dressing, fennel, sesame and coriander 14.50

Raw market salad, asparagus, courgette, fennel, radish, avocado houmous, golden raisins, puffed quinoa and fennel pollen 9.50

### MAINS

Chargrilled halloumi salad, red quinoa with grapes, pine nuts, shaved radish, green beans and a soft herb dressing 16.95

Lobster linguine, vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 35.95

Mediterranean sea bream fillet, smoked aubergine, toasted almonds, tomato, olive and shallot dressing 17.95

Chargrilled Himalayan salt wall dry-aged 8oz sirloin steak with a flambéed brandy and truffle sauce and French beans 39.95

Plant-based Malaysian curry, sweet potato, toasted coconut, red chilli, coriander and jasmine rice 17.95

Grilled veal fricassée, veal sirloin and mushroom sauce with asparagus, broad beans, crispy shallots, watercress 27.95

## THE IVY SENSATION

**This week's selected seasonal special available for a sensational 14.95**

Add a 125ml glass of special wine to accompany your dish 4.95

**Available**
Monday – Wednesday | 11.30am - 10.00pm
Thursday – Friday | 11.30am - 6.30pm

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.