

JUNE SEASONAL SPECIALS

DRINKS

Bombay Premier Cru Fever-Tree Mediterranean Tonic, lemon, rosemary	12.50
Cucumber and Rose Martini Grey Goose, Lanique rose, citric blend, cucumber	12.50

WINE OF THE MONTH

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

Buffalo mozzarella, baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts	9.50
Raw market salad, asparagus, courgette, fennel, radish, avocado houmous, golden raisins, puffed quinoa and fennel pollen	8.95

MAINS

Chargrilled halloumi salad, red quinoa with grapes, pine nuts, shaved radish, green beans and a soft herb dressing	15.95
Lobster linguine, vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley	34.95
Mediterranean sea bream fillet, smoked aubergine, toasted almonds, tomato, olive and shallot dressing	16.95
Chargrilled Himalayan salt wall dry-aged 8oz sirloin steak with a flambéed brandy and truffle sauce and French beans	38.95
Plant-based Malaysian curry, sweet potato, toasted coconut, red chilli, coriander and jasmine rice	16.95
Grilled veal fricassée, veal sirloin and mushroom sauce with asparagus, broad beans, crispy shallots, watercress	26.95

Available

Monday - Wednesday | 11.30am - 10.00pm
Thursday - Friday | 11.30am - 6.30pm

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

ALL DAY DREAMERS SET MENU

2 courses 18.95 | 3 courses 23.95

Menu is not served during bank holidays

Please ask your server or visit our website for more details.

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

THE IVY

SINCE 1917

IVY CLASSICS

FOR THE TABLE

Spiced green gordal olives with chilli, coriander and lemon	3.95
Honey and rosemary glazed almonds	3.95
Truffle arancini rice balls	6.95
Salt-crusted sourdough bread	4.95
Zucchini fritti with lemon, chilli and mint yoghurt	5.95

STARTERS

Duck Liver Parfait Caramelised hazelnuts, apricot and apple chutney, toasted brioche	8.75
Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime	10.95
Whiskey Barrel Smoked Steak Tartare Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk served with toasted granary	12.95
Gratinated Cheese and Basil Soufflé Pesto and toasted pine nuts	9.95
The Ivy 1917 Cure Smoked Salmon Creamed beetroot and horseradish with capers, shallots, dill, lemon and dark rye bread	12.95
Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle	14.50

MAINS

Truffle Chicken Milanese Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano	18.95
The Ivy Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	16.95
Traditional Fish & Chips North Sea cod in The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce	18.95
Steak Tartare and Thick Cut Chips Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk	23.95
Scottish Smoked Haddock and Salmon Fishcake Crushed garden peas, fresh herb sauce, poached free-range hen's egg	15.95
The Ivy Hamburger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips	16.95
Add West Country Cheddar	1.95
Add dry-cured bacon	2.75
Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed	34.75
Sirloin Steak 8oz/227g 21 day Himalayan salt wall dry-aged	27.95
Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak	35.95
Sauces	3.75 each
Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce Wild Mushroom Sauce	

SIDES

Extra virgin olive oil mashed potato	4.50	Garden peas, broad beans and baby shoots	4.25
Thick cut chips	5.50	Baby gem lettuce, herb dressing, cheese and pine nuts	4.95
Tomato and basil salad with sherry vinegar dressing	4.75	Green beans and roasted almonds	4.75
Creamed spinach, pangrattato toasted pine nuts and grated Parmesan	4.95	Jasmine rice with toasted coconut and coriander	3.95
Sprouting broccoli, lemon oil and sea salt	5.50	Truffle and Parmesan chips	6.50

ASIA



DRINKS

Lychee & Rosé Spritz Lillet Rosé, Lychee, Prosecco and soda	11.50
Roku G&T Roku Japanese gin, Fever-Tree Indian Tonic, ginger	11.50
Sake Rice Wine Akashi-Tai Honjozo 50ml Mellow, light and crisp, a favourite of the Akashi-Tai Toji (master brewers) themselves	5.50

SUSHI & STARTERS

Tuna sashimi with ponzu dressing, fennel, sesame and coriander	13.95
Salmon, avocado and asparagus maki sushi roll with wasabi mayonnaise, sesame	11.50
Crispy duck hoisin maki sushi roll with crispy rice masago arare, sesame and pickled radish	11.95
Spicy jackfruit and roasted peanut bang bang salad, chayote, sesame, white mooli and shredded Chinese leaf	8.95
Warm crispy duck salad with five spice dressing, roasted cashew nuts, watermelon, sesame seeds, ginger and coriander	9.95
Yakitori chicken skewers with spiced peanut, sesame, coconut, lime and coriander	11.95

MAINS

Malaysian monkfish, prawn and coconut curry, chilli, choy sum, crispy sweet potato and jasmine rice	22.95
Korean glazed chicken, avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli	17.95
Blackened cod baked in a banana leaf with soy marinade, citrus-pickled fennel, yuzu and herb sauce served with broccoli	18.95
Robata grilled rib-eye steak with a chilli soy glaze and miso mayonnaise	37.95



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.