

Introducing
THE IVY
Premier Rewards App



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SEPTEMBER SEASONAL SPECIALS

DRINKS

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

Ramsbury G&T 12.25
Fever-Tree Indian tonic, Green apple

WINE OF THE MONTH

Merlot, Primera Luz, Glass 9.00
Central Valley, Chile, 2021 Bottle 35.00

STARTERS

Truffle tagliolini (for two to share) 18.95
Fine durum wheat pasta with grated black truffle and Pecorino

Laverstoke Park Farm buffalo mozzarella, crispy artichokes, pear and truffle honey 9.50

MAINS

Chargrilled halloumi with spiced fregola, tomato and red pepper salsa, crispy onions and herb mayonnaise 15.75

Pan-fried sea bass fillet with mussels, saffron sauce, spinach, tomato, samphire and parsley 24.95

Guinea fowl ballotine, lentils in tomato sauce, swede, carrot, courgette, parsley and red wine sauce 22.95

Sesame-crusting salmon fillet, pickled cucumber, wakame seaweed salad, sesame sauce and lime 18.95

Ginger and soy-glazed slow-roasted aubergine, coconut yoghurt, almonds, cracked durum wheat, golden raisins, cauliflower and red pepper tapenade 16.95

Slow-braised lamb and beef ragù pappardelle pasta, sun-dried tomato, shaved Parmigiano Reggiano and Italian flat-leaf parsley 17.95

Available

Monday - Thursday | 11.30am - 10.00pm
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.

THE IVY

SINCE 1917

"Cenedl heb iaith yw cenedl heb galon"

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-crusting sourdough bread 4.95
Zucchini fritti with lemon, chilli and mint yoghurt 5.95

STARTERS

Duck Liver Parfait 8.75
Caramelised hazelnuts, apricot and apple chutney, toasted brioche

Salt and Pepper Squid Tempura 10.95
Miso wasabi mayonnaise, sriracha, coriander and lime

Steak Tartare 12.95
Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk served with toasted granary

Gratinated Caerphilly Cheese and Basil Soufflé 9.95
With creamed leeks, pesto and toasted pine nuts

Severn & Wye Smoked Salmon 12.95
Chive cream cheese, salmon roe, lemon and dark rye bread

MAINS

Truffle Chicken Milanese 18.95
Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano

The Ivy Shepherd's Pie 16.95
Slow-braised lamb and beef with Caerphilly cheese mash, rosemary and red wine sauce

Traditional Fish & Chips 18.95
The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce

Steak Tartare and Thick Cut Chips 25.95
Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk

Smoked Haddock and Salmon Fishcake 15.95
Crushed garden peas, fresh herb sauce, poached free-range hen's egg

The Ivy Hamburger 16.95
Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips
Add Caerphilly cheese 1.95
Add dry-cured bacon 2.75

Lamb and Leek Sausages 18.50
JT Morgan butchers lamb and leek sausages, creamed mash potato, crispy leeks and red wine sauce

Fillet of Beef 7oz/198g 34.75
Succulent, prime centre cut, grass-fed

Sirloin Steak 8oz/227g 27.95
21 day Himalayan salt wall dry-aged

Scorched Dry-aged Rib-eye Steak 12oz/340g 37.95
Charred dry herb, garlic and red wine sauce

Sauces 3.95 each
Béarnaise | Hollandaise | Red Wine Sauce | Peppercorn Sauce

SIDES

Extra virgin olive oil mashed potato 4.50 Garden peas, broad beans and baby shoots 4.25

Thick cut chips 5.50

Tomato and basil salad with sherry vinegar dressing 4.75 Baby gem lettuce, herb dressing, cheese and pine nuts 4.95

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan 4.95 Green beans and roasted almonds 4.95

Sprouting broccoli, lemon oil and sea salt 5.50 Jasmine rice with toasted coconut and coriander 3.95

Truffle and Parmesan chips 6.50

ASIA



DRINKS

Watermelon & Basil Spritz 12.00
Grey Goose Essences Watermelon & Basil, Lemonade, Absinthe

Whitley Neill Rhubarb & Ginger 12.00
Fever-Tree Elderflower tonic, Lime

Sake Rice Wine Akashi-Tai Honjozo 50ml 5.50
Mellow, light and crisp, a favourite of the Akashi-Tai Toji

SUSHI & STARTERS

Roasted scallops, apple and ginger purée, globe artichokes and red amaranth 14.50

Salmon, avocado and pickled mooli roll with sesame 11.50

Tossed Asian salad, warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce 8.50

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

Aromatic duck curry, coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice 23.95

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 19.95

Keralan sweet potato curry, choy sum, broccoli, coriander and coconut with steamed jasmine rice 16.95

GIFT VOUCHERS

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



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 12.5% will be added to your bill.