

THE IVY

SINCE 1917

SEPTEMBER

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
Tossed Asian salad, warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce	9.25
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
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 Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano	19.95
The Ivy Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	17.50
Traditional Fish & Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce	19.50
Scottish Smoked Haddock and Salmon Fishcake Crushed garden peas, fresh herb sauce, poached free-range hen's egg	16.95
The Ivy Hamburger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips <i>Add West Country Cheddar</i> 2.50 <i>Add dry-cured bacon</i> 2.95	17.50
Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed	35.75
Sirloin Steak 8oz/227g 21 day Himalayan salt wall dry-aged	28.95
Scorched Dry-aged Rib-eye Steak 12oz/340g Charred dry herb, garlic and red wine sauce	38.95
Sauces 3.95 each Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce	
Aromatic duck curry, coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice	24.95
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	20.95
Steak tartare and thick cut chips. Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk	26.95

The Ivy Champagne 14.00
125ml glass

SEPTEMBER COCKTAILS

The Ivy Iced Tea 10.50
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 13.25
Fever-Tree Indian tonic, Green apple

WINE OF THE MONTH

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

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	4.25
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	5.50
Jasmine rice with toasted coconut and coriander	3.95
Truffle and Parmesan chips	6.95

Introducing
THE IVY
Premier Rewards App



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

GIFT VOUCHERS

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

SEPTEMBER SEASONAL SPECIALS

STARTERS

Truffle tagliolini (for two to share)	19.95
Fine durum wheat pasta with grated black truffle and Pecorino	
Whiskey barrel wood smoked salmon, chive cream cheese, salmon roe, lemon and dark rye bread	13.95
Roasted scallops, apple and ginger purée, globe artichokes and red amaranth	15.50
Laverstoke Park Farm buffalo mozzarella, crispy artichokes, pear and truffle honey	10.50

MAINS

Chargrilled halloumi with spiced fregola, tomato and red pepper salsa, crispy onions and herb mayonnaise	16.75
Pan-fried sea bass fillet with mussels, saffron sauce, spinach, tomato, samphire and parsley	25.95
Guinea fowl ballotine, lentils in tomato sauce, swede, carrot, courgette, parsley and red wine sauce	23.95
Sesame-crusted salmon fillet, pickled cucumber, wakame seaweed salad, sesame sauce and lime	19.95
Ginger and soy-glazed slow-roasted aubergine, coconut yoghurt, almonds, cracked durum wheat, golden raisins, cauliflower and red pepper tapenade	17.95

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

Menu is not served during bank holidays
Please ask your server or visit our website for more details



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.