

Introducing  
**THE IVY**  
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**SEPTEMBER SEASONAL SPECIALS**

**DRINKS**

<b>The Ivy Iced Tea</b> Beefeater 24, Peach syrup and Citric blend, topped with our in-house Iced tea blend of Earl Grey, Breakfast and Jasmine tea	10.50
<b>Ramsbury G&amp;T</b> Fever-Tree Indian tonic, Green apple	13.25

**WINE OF THE MONTH**

<b>Merlot, Primera Luz,</b> Central Valley, Chile, 2021	Glass 9.00 Bottle 35.00
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**STARTERS**

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

**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.

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

**STARTERS**

<b>Duck Liver Parfait</b> Caramelised hazelnuts, apricot and apple chutney, toasted brioche	8.75
<b>Steak Tartare</b> Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk served with toasted granary	12.95
<b>Gratinated Cheese and Basil Soufflé</b> Pesto and toasted pine nuts	9.95
<b>Whiskey Barrel Wood Smoked Salmon</b> Chive cream cheese, salmon roe, lemon and dark rye bread	12.95

**MAINS**

<b>Truffle Chicken Milanese</b> Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano	18.95
<b>The Ivy Shepherd's Pie</b> Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	16.95
<b>Traditional Fish &amp; Chips</b> The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce	18.95
<b>Steak Tartare and Thick Cut Chips</b> Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk	25.95
<b>Scottish Smoked Haddock and Salmon Fishcake</b> Crushed garden peas, fresh herb sauce, poached free-range hen's egg	15.95
<b>The Ivy Hamburger</b> Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips Add West Country Cheddar 1.95 Add dry-cured bacon 2.75	16.95
<b>Fillet of Beef 7oz/198g</b> Succulent, prime centre cut, grass-fed	34.75
<b>Sirloin Steak 8oz/227g</b> 21 day Himalayan salt wall dry-aged	27.95
<b>Scorched Dry-aged Rib-eye Steak 12oz/340g</b> Charred dry herb, garlic and red wine sauce	37.95

<b>Sauces</b>	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	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	4.95
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**

<b>Watermelon &amp; Basil Spritz</b> Grey Goose Essences Watermelon & Basil, Lemonade, Absinthe	12.00
<b>Whitley Neill Rhubarb &amp; Ginger</b> Fever-Tree Elderflower tonic, Lime	13.00
<b>Sake Rice Wine Akashi-Tai Honjozo 50ml</b> Mellow, light and crisp, a favourite of the Akashi-Tai Toji	5.50

**SUSHI & STARTERS**

Roasted scallops, apple and ginger purée, globe artichokes and red amaranth	14.50
Tossed Asian salad, warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce	8.50
Salt and pepper squid tempura, miso wasabi mayonnaise, sriracha, coriander and lime	10.95
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**

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](https://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 13.5% will be added to your bill.