

THE IVY

SINCE 1917

ALL DAY DREAMERS

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

Menu is not served during bank holidays

Please ask your server or visit our website for more details

2 courses 18.95 | 3 courses 23.95

Champagne Dream Cocktail

9.95

Scapegrace Black Gin poured over a cotton candy cloud, topped off with the finest French Champagne, pink grapefruit syrup and colour-changing citric to make the dream come true

STARTERS

Roast Pumpkin and Butternut Squash Soup

Served with ricotta,
pine nuts and crispy sage

Pulled Wiltshire Ham, Parsley and Potato Croquette

With celeriac and apple salad,
wholegrain mustard and
maple dressing

Scottish Smoked Mackerel Rillettes

With coarse black pepper
and toasted granary bread

MAINS

Pan-fried Haddock

Fregola and red peppers with cherry
tomato salsa and a soft herb sauce

Chargilled Chicken Paillard

Creamy mashed potato,
wild mushroom sauce and watercress

Roasted Soya Strip Malaysian Curry

Sweet potato, toasted coconut,
red chilli, coriander and jasmine rice

Chargilled, Thinly Beaten, Grass-fed Rump Steak

Served with a fried free-range
hen's egg and thick cut chips
£4.50 supplement

SIDES

Truffle and Parmesan chips

6.50

Thick cut chips

5.50

Baby gem lettuce, herb dressing,
cheese and pine nuts

4.95

Extra virgin olive oil mashed potato

4.50

Jasmine rice with toasted
coconut and coriander

3.95

Garden peas, broad beans and baby shoots

4.25

Creamed spinach, pangrattato, toasted
pine nuts and grated Parmesan

4.95

Sprouting broccoli, lemon oil and sea salt

5.50

Tomato and basil salad with
sherry vinegar dressing

4.75

DESSERTS

Lemon Posset

With baby basil, meringue
and freshly baked poppy
seed shortbread

THE DREAM DESSERT

A Crispy Madagascar Vanilla Cloud

With warm chocolate brownie,
vanilla ice cream and hot yuzu
caramel sauce

Joseph Heler's Blackstone Vintage Aged Cheddar

Served with rye crackers,
apple and celery



Scan for allergy
& nutritional
information

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.

SPARKLING, RED, WHITE AND ROSÉ

	125ml
Prosecco, Apericena, Veneto, Italy	9.50
The Ivy Collection Champagne, Champagne, France	14.00
Veuve Clicquot Yellow Label, Champagne, France	16.00
Nyetimber Classic Cuvee, West Sussex, England	16.50
Veuve Clicquot Rosé, Champagne, France	17.50
	175ml
Montepulciano, Gufetto, d'Abruzzo, Italy	8.50
Côtes du Rhône, Olivier Maurice, Southern Rhône, France	9.50
Lisoa Red, Lua Nova, Lisbon, Portugal	10.50
Malbec, Terrazas De los Andes, Reserva, Mendoza, Argentina	12.50
Rioja Crianza, Limitada, Beronia, Rioja, Spain	17.00
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	17.50
Trebbiano/Chardonnay, Rubicone, Languore, Emilia Romagna, Italy	8.50
Bel Canto Rosé, Veneto, Italy	8.50
Chardonnay, Wild Ocean, Western Cape, South Africa	9.50
Picpoul de Pinet, Picpoul Plo d'Isabelle, Languedoc, France	11.00
Gavi di Gavi, Campo dell'Olio, Roberto Sarotto, Piemonte, Italy	14.00
Sauvignon Blanc, Craggy Range, Marlborough, New Zealand	15.00
Chablis, E.Bonneville, Burgundy, France	17.50
Lady A, Château La Coste, Vin de Pays de Méditerranée, France	15.50
Whispering Angel, Chateau d'Esclans, Côtes de Provence, France	17.50
Rock Angel, Chateau d'Esclans, Côtes de Provence, France	20.00

COCKTAILS

Coffee Negroni	15.00
Monkey 47, Campari, Antica Formula, Expreé Coffee Liqueur	
<i>Rich - Warming - Herbal</i>	
Champagne Mojito	12.50
Havana 3 year, Peach, Mint, Lime, Champagne	
<i>Fresh - Clean - Effervescent</i>	
Strawberry & Mint Martini	12.50
Sipsmith London Dry, mint, strawberry, citric blend, Champagne	
<i>Summer - Fresh - Fruity</i>	

SPRITZ

Aperol Spritz	11.00
Aperol, Orange, Soda, Prosecco	
The Ivy Iced Tea	10.00
Beefeater 24, Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea	
<i>Fruity - Balanced - Herbal</i>	
St Germain Spritz	11.00
St Germain, Sassy cider brut, citric blend, Soda	