



THE IVY

Honey-glazed almonds - 3.95
*Rosemary
and sea salt*

Spiced green olives - 4.25
*Gordal olives with chilli,
coriander and lemon*

Truffle arancini - 7.95
*Fried Arborio rice balls
with truffle cheese*

Zucchini fritti - 6.95
*With lemon chilli
and mint yoghurt*

STARTERS

The Ivy chilled gazpacho - 9.75
*watermelon and tomato gazpacho, celery,
cucumber, micro basil and croutons **vg***

Buffalo mozzarella - 13.75
*strawberries, green olive tapenade,
carta di musica, pistachios and micro basil **v***

Tempura nobashi prawns - 15.95
*wasabi mayonnaise, charred lime,
citrus-pickled mooli and coriander cress*

Dressed Dorset crab - 18.50
*celeriac rémoulade, brown crab
mayonnaise and granary toast*

Twice-baked cheese soufflé - 14.50
*gratinated Monterey Jack and mozzarella,
pine nuts and lovage pesto **v***

Oscietra caviar
15gm - 49.50 | 30gm - 95.00
Potato blinis, grated egg, sour cream and chives

Heritage tomato salad - 13.75
*pickled plums, balsamic pearls,
shaved pecorino and sherry tomato dressing **v***

Crispy duck salad - 13.75
*crispy spiced duck with salted cashews,
watermelon, pomegranate, sesame
and fragrant herbs*

Tuna tartare - 15.50
*yuzu-pickled cucumber, sour cream,
chives and Sardinian bread
- add caviar 25.00*

Prawn and avocado cocktail - 14.95
gem lettuce, Marie Rose sauce

Traditionally oak smoked salmon - 14.50
*pickled cucumber,
crème fraîche and rye bread*

Poached green asparagus - 13.75
*warm asparagus spears with truffle hollandaise **v***

Steak tartare - 14.25
egg yolk, capers, cornichons and shallots

Bang bang chicken - 12.75
peanut chilli sauce and sesame

Roasted Atlantic scallops - 16.50
*pea purée, broad beans, watercress foam,
lemon zest and crispy soy tuile*

MAINS

ROASTS & GRILLS

Turmeric and cumin spiced cauliflower - 18.50
*cauliflower purée, chickpea and tomato relish,
coconut yoghurt, golden raisins,
crispy tuile and red amaranth **vg***

Roasted verbena corn-fed chicken breast - 27.50
*chicken croquette, avocado purée, baby gem
and red chicory salad, medley of pickled
vegetables and chimichurri*

Lamb cutlet - 32.50
*lamb shoulder, harissa bon bon,
smoked aubergine purée, glazed baby carrots,
turnips and red wine sauce*

Buffalo ricotta and spinach ravioli - 19.75
*basil pesto, courgette, aubergine,
watercress foam and pine nuts **v***

Rib-eye on the bone 12oz / 340g - 34.95
21 day Himalayan Salt Wall dry-aged, grass-fed

USDA sirloin 10oz - 42.00
grain-fed Cedar River Farm prime sirloin

IVY CLASSICS

The Ivy shepherd's pie - 19.50
classic or with Mayfield cheese

Deep-fried haddock and chips - 19.95
mushy peas and tartare sauce

Veal Holstein - 28.50
fried egg, lemon, capers and anchovy

The Ivy fish pie - 32.00
*lobster, salmon, scallops, prawns,
spinach and creamed potato*

Steak tartare with fries - 26.50
egg yolk, capers, cornichons, shallots

The Ivy burger - 17.50
*caramelised onion, salad, dill pickle,
horseradish ketchup and chips
- add Monterey Jack cheese 2.50
- add bacon or egg 2.95*

Beef Wellington (for two) - 95.00
*truffled chips, baby gem lettuce
and red wine sauce
(Cooking time 45 minutes)*

SEAFOOD & SHELLFISH

Seared John Dory - 29.50
*palourdes, confit potatoes, roasted chorizo,
apple and saffron sauce*

Malaysian prawn curry - 26.00
*pak choy, sweet potatoes, red peppers, chilli,
coriander and jasmine rice*

Grilled sea bass - 31.00
*courgette purée, green beans, apple and
fennel salad with red pesto sauce vierge*

Seared tuna steak and caponata - 29.50
*toasted pine nuts, capers,
basil dressing and rustic tomato sauce*

Dover sole 14oz - 46.00
grilled or meunière

SAUCES

Red wine sauce / Béarnaise
Green peppercorn / Wild mushroom sauce
4.50 each

VEGETABLES & SALADS

Potatoes, *chipped or mashed **vg/v***

Spinach, *steamed, buttered or creamed **vg/v***

Peas, broad beans and pea shoots **v**

Green beans, *shallots and chilli **vg***

Steamed tenderstem broccoli, *extra virgin olive oil **vg***

Truffled potatoes, *mashed **v***

Truffle and Parmesan chips

6.95 Heritage tomato salad, 5.95

5.75 sherry vinegar dressing and basil **vg**

4.75 Baby gem lettuce 5.50

5.50 herb dressing, cheese and pine nuts **v**

6.00 Cauliflower gratin, *baked cheese **v*** 5.50

6.95 Jasmine rice, lemongrass, coconut and coriander **vg** 4.50

7.50

Vegetarian and vegan menu available on request, v - vegetarian, vg - vegan

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. Cover Charge £2.00 per person

For allergen info
please scan QR code



