

Introducing
THE IVY
Premier Rewards App



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WINTER SPECIALS

DRINKS

Alpine Spritz Ramsbury Vodka, Moscato d'Asti, Pine, Smoke, Marshmallows	14.00
Gin-gle Bells Fizz Monkey 47 gin, passion fruit, lime, cranberry, Prosecco, cotton candy and yoghurt snow balls	16.00

WINE OF THE MONTH

Pinot Noir, Land Made, Yealands Estate, Marlborough, New Zealand, 2020	Glass 11.00 Bottle 45.00
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STARTERS

Roasted Scallops with Creamy Truffle Orzo Pasta Crispy parsnip and Greek cress	15.50
Laverstoke Park Farm Buffalo Mozzarella Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing	9.95

MAINS

Turbot and Brown Shrimp Meunière Pan-fried baby turbot on the bone with lemon, capers and beurre noisette	33.95
Foraged Wild Mushroom and Truffle Linguine Sautéed in a cream sauce with shaved cheese, handpicked rocket, truffle and gold flakes	16.95
Pan-fried Moroccan Style Salmon Lightly smoked aubergine with green beans, almonds and spiced sauce	19.95
Baked Fillet of Sea Bass with Mussels Saffron sauce, spinach, tomato, samphire and parsley	24.95
Crab and Queen Scallop Nero Linguine Squid ink pasta with tomato, basil, parsley and chilli	34.95

Available

Monday - Wednesday | 11.30am - 10.00pm
Thursday - Friday | 11.30am - 6.30pm

THE IVY SENSATION

Please ask your server for details on this week's selected seasonal special

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-crusted sourdough bread	5.25
Zucchini fritti with lemon, chilli and mint yoghurt	5.95

STARTERS

Ballotine of Duck Parfait Hazelnut crunch with cranberry chutney and toasted brioche	8.95
Tempura Squid with Szechuan Pepper Wasabi and miso mayonnaise, sriracha sauce, coriander, lime	10.95
Severn & Wye Smoked Salmon The Ivy 1917 Cure with lemon and dark rye	12.95
Tossed Asian salad Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce	8.75
Crispy Tempura Nobashi Prawns Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce	14.95
The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce	9.95
Robata Grilled Chicken Skewers With Bang Bang peanut sauce, sesame, coconut, lime and coriander	11.95

MAINS

Chicken Supreme Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche	18.95
The Ivy Classic Fish & Chips The Ivy 1917 recipe batter with mushy peas, thick cut chips and tartare sauce	18.95
Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce	16.50
Keralan Duck Curry Fragrant coconut sauce with choy sum, sweet potato and jasmine rice	23.95
Blackened Cod Fillet Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce	19.95
Coconut Sweet Potato Curry With choy sum, broccoli, tomato, beans, coriander and jasmine rice	16.95
The Ivy Luxury Truffle Burger Toasted brioche bun with truffle mayonnaise and thick cut chips <i>Add Alpine Raclette cheese</i>	17.50 2.95
8oz Sirloin Steak Hand-selected and Himalayan salt wall dry-aged. Served with watercress (227g)	27.95
Prime 7oz Fillet of Beef Carefully selected and cut from the centre of the fillet (198g)	34.75
Scorched 12oz Rib-eye Steak 21 day dry-aged premium UK beef with charred herbs, garlic and red wine sauce	37.95
Selection of House Sauces Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce Wild mushroom sauce	3.95 each

FESTIVE DISHES

STARTERS

Whiskey Barrel Smoked Venison Tartare Seared and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast	13.95
Stilton and Walnut Cheese Soufflé Twice-baked in a cream sauce	9.95
Chilled Lobster and Prawn Cocktail Marinated avocado and Marie Rose sauce	15.95

MAINS

Goose and Turkey Shepherd's Pie Confit goose and turkey shepherd's pie with pigs in blankets, mashed potatoes	17.50
Brick Roasted Chicken De-boned half chicken with a creamed wild mushroom sauce, green beans and black truffle	17.95
Mixed Grains with Baked Butternut Cranberries, sesame, pomegranate and crumbled feta, harissa and coriander dressing	16.95

DESSERTS

Warm Mince Pie Parcels With brandy cream, candied orange and pine sugar	5.95
Christmas Pudding Flambéed Christmas pudding with almonds, redcurrants and vanilla cream	9.25
A Polar Bear Christmas Clementine, orange sorbet, white chocolate and a winter spiced sauce	11.95

SIDES

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.95	Garden peas, broad beans and baby shoots	4.50
Sprouting broccoli, lemon oil and sea salt	5.50	Jasmine rice with toasted coconut and coriander	3.95
Extra virgin olive oil mashed potato	4.75	Truffle and Parmesan chips	6.50
Thick cut chips	5.50	Brussels sprouts, chestnuts and cranberries	4.75
Green beans and roasted almonds	4.95		

GIFT VOUCHERS

Visit gifts.ivycollection.com to explore our selection of gift vouchers and experiences, including our limited-edition Champagne Celebration Festive Voucher, 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. Menu subject to seasonal change. A discretionary optional service charge of 12.5% will be added to your bill.