

The Ivy Guest Champagne125ml glass14.00

February Cocktails

Alpine Spritz14.00
Ramsbury Vodka,
Moscato d'Asti, Pine syrup,
Smoke, Marshmallows

Beefeater 2412.50
Fever-Tree Mediterranean
tonic, Grapefruit

Wine of the Month

Chardonnay, Cape 34,
Journeys End, Coastal Region,
South Africa, 2022
Glass 11.00 | Bottle 44.00

FOR THE TABLE	
Spiced green gordal olives with chilli, coriander and lemon	4.25
Truffle arancini rice balls	7.95
Salt-crusted sourdough bread	6.25
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	5.75
Sprouting broccoli, lemon oil and sea salt	5.95
Aligot mashed potato	4.95
Thick cut chips	6.50
Garden peas, broad beans and baby shoots	4.75
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	4.50
Truffle and Parmesan chips	7.50

GIFT VOUCHERS

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

THE IVY	
SINCE 1917	
FEBRUARY	
STARTERS	
Ballotine of duck parfait, hazelnut crunch with apricot and apple chutney, toasted brioche	8.95
Salt and pepper squid tempura, miso wasabi mayonnaise, sriracha, coriander and lime	11.95
Bang bang salad with spicy jackfruit, roasted peanuts, chayote, sesame, white mooli and shredded Chinese leaf	9.50
The Ivy classic crispy duck salad, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce	10.75
Twice-baked cheese soufflé, gratinated Monterey Jack and mozzarella with grated black truffle and cream sauce	10.95
Tableside steak tartare with toast. Hand-cut sirloin steak served with shallot, cornichons, capers, parsley, egg yolk and the option to add extra The Ivy chilli whisky sauce	13.95
Severn & Wye smoked salmon, The Ivy 1917 Cure, with lemon and dark rye	14.50
THE IVY CLASSICS	
Chicken Supreme Milanese with Truffle Red Wine Sauce Crumbed chicken breast with a fried hen's egg, Parmesan, capers and radicchio salad	19.95
Tableside Steak Tartare with Chips Hand-cut sirloin steak served with shallot, cornichons, capers, parsley, egg yolk and the option to add extra The Ivy chilli whisky sauce	27.50
The Ivy Classic 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 Poached free-range hen's egg with a crushed pea and herb sauce	16.95
The Ivy Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips Add West Country Cheddar2.50 Add dry-cured bacon2.95	17.50
Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed	35.75
Sirloin Steak 8oz/227g Hand-selected and Himalayan salt wall dry-aged, with watercress	28.95
Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak	37.95
Selection of House Sauces Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce	4.50 each
Keralan duck curry, fragrant coconut sauce with choy sum, sweet potato and jasmine rice	24.95
Blackened cod fillet, baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce	20.95
Coconut sweet potato curry with choy sum, broccoli, tomato, beans, coriander and jasmine rice	17.95

Introducing THE IVY Premier Rewards App

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FEBRUARY SEASONAL SPECIALS	
STARTERS	
Burrata with clementine pieces, chopped pistachios, blood orange dressing and radicchio leaf	12.95
Roasted scallops with pommes aligot, chorizo, red pepper salsa, Parmesan foam, Greek cress	15.95
Crab, brown shrimp and avocado tian with sliced radish, coriander, spinach crispbread and a spicy tomato sauce	14.95
MAINS	
Linguine with courgette ribbons, crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce	16.95
Lobster linguine, vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley	35.95
Mediterranean sea bream fillet, smoked aubergine, toasted almonds, tomato, olive and shallot dressing	17.95
Slow-cooked veal cheeks, creamed mashed potato, broad beans, horseradish, watercress and wholegrain mustard sauce	27.95
Mexican-style flat-iron chicken with tomato and pepper salsa, guacamole, queso fresco cheese, blue taco strips, coriander cress	19.95

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.