

THE IVY

SINCE 1917

LUNCH FOR TWO

A glass of Champagne on arrival

Please select one dish from each course

STARTERS

Oak Smoked Duck Liver Parfait

Caramelised hazelnuts, apricot and apple chutney, toasted brioche

Salt and Pepper Squid Tempura

Miso wasabi mayonnaise, sriracha, coriander and lime

Twice-baked Gratinated Cheese Soufflé

Basil and lovage pesto, toasted pine nuts

Buffalo Mozzarella

Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

The Ivy Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

MAINS

Pan-fried Sea Bass with Shrimps

Samphire, tomato concassé, creamed mashed potato and white wine velouté

The Ivy Classic Shepherd's Pie

Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce

Traditional Fish and Chips

The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce

Chicken Milanese

Brioche-crumbed chicken breast with baby plum tomatoes, capers, rocket, Parmesan and pesto

Tossed Asian Salad

Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

SIDES

Sprouting broccoli, lemon oil and sea salt

Thick cut chips

Garden peas, broad beans and baby shoots

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan

Green beans and roasted almonds

Baby gem lettuce, herb dressing, cheese and pine nuts

DESSERTS

Crème Brûlée

Classic set vanilla custard with a caramelised sugar crust

Classic Frozen Berries

Selected berries and redcurrants with yoghurt sorbet and white chocolate sauce

Your Selection of Ice Creams and Sorbets

Choose your own house flavours with butter shortbread

The Ivy Chocolate Bombe

Celebrated melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Apple Tart Fine

Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)



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.