

SPARKLING

The Ivy Guest Champagne, Champagne, France	125ml 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

DRINKS

<b>Salted Caramel Espresso Martini</b> Absolut, Tosolini Coffee, Salted Caramel, Espresso and Chocolate	13.00
<b>Spiced Peach Bellini</b> White peach, Malbec, Winter spices, Prosecco	11.50
<b>Bloody Mary</b> Absolut, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber	10.00
<b>The Ivy Iced Tea</b> Beefeater 24, Peach syrup and citric blend, topped with our in-house Iced tea blend of Earl Grey, Breakfast and Jasmine tea	10.50
<b>Virgin Rossini</b> Pomegranate juice, Fever-Tree White Grape & Apricot Soda	7.50
<b>Vegan Virgin Mary</b> Vegan spice mix, Tomato juice, Lemon	4.75
<b>Mixed Berry Smoothie</b> Strawberry, Rasperry, Blueberry, Banana, Coconut milk, Lime	5.50
<b>Tropical Juice</b> Melon, Pineapple, Mango, Passion fruit	5.50
<b>Green Juice Smoothie</b> Kale, Spinach, Celery, Romaine, Cucumber, Apple, Lemon	5.50

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

FESTIVE BRUNCH

From 11.00am to 4pm | Saturday, Sunday & Bank Holidays

<b>Spiced Green Gordal Olives</b> With chilli, coriander and lemon	4.25	<b>Truffle Arancini Rice Balls</b>	7.95	<b>Salt-crusted Sourdough Bread</b>	6.25	<b>Honey and Rosemary Glazed Almonds</b>	4.25	<b>Zucchini Fritti</b> With lemon, chilli and mint yoghurt	6.95
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STARTERS

<b>Ballotine of Duck Parfait</b> Hazelnut crunch with cranberry chutney and toasted brioche	9.25	<b>Severn &amp; Wye Smoked Salmon</b> The Ivy 1917 Cure with lemon and dark rye	13.95	<b>Tossed Asian Salad</b> Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce	9.50
<b>Tempura Squid with Szechuan Pepper</b> Wasabi and miso mayonnaise, sriracha sauce, coriander, lime	11.95	<b>The Ivy Classic Crispy Duck Salad</b> Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce	10.75		

BRUNCH SPECIALS

<b>Eggs Royale with The Ivy 1917 Cure Smoked Salmon</b> Toasted muffin, free-range poached hen's eggs, hollandaise sauce and thick cut chips	18.50	<b>Eggs Benedict with Hand-pulled Ham</b> Toasted muffin, free-range poached hen's eggs, hollandaise sauce and thick cut chips	16.95	<b>Avocado Benedict</b> Toasted muffin, free-range poached hen's eggs, hollandaise sauce, sesame and thick cut chips	15.95	<b>Buttermilk Pancakes with Red Berry Sauce</b> Blackberries, raspberries and strawberries with Greek yoghurt, lemon balm	11.95
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<b>Chicken Supreme Milanese with Truffle Sauce</b> Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche	19.95	<b>Foraged Wild Mushroom and Truffle Linguine</b> Sautéed in a cream sauce with shaved cheese, handpicked rocket, truffle and gold flakes	17.95	<b>8oz Sirloin Steak</b> Hand-selected and Himalayan salt wall dry-aged. Served with watercress (227g)	28.95
<b>The Ivy Classic Fish &amp; Chips</b> The Ivy 1917 recipe batter with mushy peas, thick cut chips and tartare sauce	19.50	<b>Pan-fried Moroccan Style Salmon</b> Lightly smoked aubergine with green beans, almonds and spiced sauce	20.95	<b>Scorched 12oz Rib-eye Steak</b> 21 day dry-aged premium UK beef with charred herbs, garlic and red wine sauce	38.95
<b>Keralan Duck Curry</b> Fragrant coconut sauce with choy sum, sweet potato and jasmine rice	24.95	<b>Blackened Cod Fillet</b> Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce	20.95	<b>Turbot and Brown Shrimp Meunière</b> Pan-fried baby turbot on the bone with lemon, capers and beurre noisette	34.95
<b>The Ivy Luxury Truffle Burger</b> Toasted brioche bun with truffle mayonnaise and thick cut chips	17.95	<b>Prime 7oz Fillet of Beef</b> Carefully selected and cut from the centre of the fillet (198g)	35.75	<b>Selection of House Sauces</b> Béarnaise Hollandaise Wild Mushroom Sauce Red Wine Sauce Peppercorn Sauce	4.50 each
<i>Add Alpine Raclette cheese</i>	2.95				

SIDES

Garden peas, broad beans and baby shoots	4.75	Truffle and Parmesan chips	7.50	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	5.75
Jasmine rice with toasted coconut and coriander	4.50	Sprouting broccoli, lemon oil and sea salt	5.95	Brussels sprouts, chestnuts and cranberries	5.25
Green beans and roasted almonds	5.50	Extra virgin olive oil mashed potato	4.95		
		Thick cut chips	6.50		

Introducing  
THE IVY  
Premier Rewards App



Unlock a world of exclusive  
benefits, VIP service, instant  
bookings and earn fabulous  
rewards, tailored to you.

FESTIVE SPECIALS

<b>Whiskey Barrel Smoked Venison Tartare</b> Seared and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast	14.95
<b>Stilton and Walnut Cheese Soufflé</b> Twice-baked in a cream sauce	10.95
<b>Chilled Lobster and Prawn Cocktail</b> Marinated avocado and Marie Rose sauce	16.95
<b>Goose and Turkey Shepherd's Pie</b> Confit goose and turkey shepherd's pie with pigs in blankets, mashed potatoes	18.50
<b>Brick Roasted Chicken</b> De-boned half chicken with a creamed wild mushroom sauce, green beans and black truffle	18.95
<b>Mixed Grains with Baked Butternut</b> Cranberries, sesame, pomegranate and crumbled feta, harissa and coriander dressing	17.95
<b>Warm Mince Pie Parcels</b> With brandy cream, candied orange and pine sugar	6.95
<b>Christmas Pudding</b> Flambéed Christmas pudding with almonds, redcurrants and vanilla cream	9.95
<b>A Polar Bear Christmas</b> Clementine, orange sorbet, white chocolate and a winter spiced sauce	12.50

GIFT VOUCHERS

Visit [gifts.ivycollection.com](https://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. A discretionary  
optional service charge of 13.5% will be added to your bill.