

SPARKLING

The Ivy Guest Champagne, Champagne, France	125ml 13.50
Veuve Clicquot Yellow Label, Champagne, France	15.50
Nyetimber Classic Cuvee, West Sussex, England	16.00
Veuve Clicquot Rosé, Champagne, France	16.75

DRINKS

Salted Caramel Espresso Martini Absolut, Tosolini Coffee, Salted Caramel, Espresso and Chocolate	12.00
Spiced Peach Bellini White peach, Malbec, Winter spices, Prosecco	11.00
Bloody Mary Absolut, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber	10.00
The Ivy Iced Tea Beefeater 24, Peach syrup and citric blend, topped with our in-house Iced tea blend of Earl Grey, Breakfast and Jasmine tea	10.00
Virgin Rossini Pomegranate juice, Fever-Tree White Grape & Apricot Soda	7.00
Vegan Virgin Mary Vegan spice mix, Tomato juice, Lemon	4.75
Mixed Berry Smoothie Strawberry, Raspberry, Blueberry, Banana, Coconut milk, Lime	5.50
Tropical Juice Melon, Pineapple, Mango, Passion fruit	5.50
Green Juice Smoothie 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

Spiced Green Gordal Olives With chilli, coriander and lemon	3.95	Truffle Arancini Rice Balls	6.95	Salt-crusted Sourdough Bread	5.25	Honey and Rosemary Glazed Almonds	3.95	Zucchini Fritti With lemon, chilli and mint yoghurt	5.95
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STARTERS

Ballotine of Duck Parfait Hazelnut crunch with cranberry chutney and toasted brioche	8.95	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
Tempura Squid with Szechuan Pepper Wasabi and miso mayonnaise, sriracha sauce, coriander, lime	10.95	The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce	9.95		

BRUNCH SPECIALS

Eggs Royale with The Ivy 1917 Cure Smoked Salmon Toasted muffin, free-range poached hen's eggs, hollandaise sauce and thick cut chips	17.50	Eggs Benedict with Hand-pulled Ham Toasted muffin, free-range poached hen's eggs, hollandaise sauce and thick cut chips	15.95	Avocado Benedict Toasted muffin, free-range poached hen's eggs, hollandaise sauce, sesame and thick cut chips	14.95	Buttermilk Pancakes with Red Berry Sauce Blackberries, raspberries and strawberries with Greek yoghurt, lemon balm	10.95
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Chicken Supreme Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche	18.95	Foraged Wild Mushroom and Truffle Linguine Sautéed in a cream sauce with shaved cheese, handpicked rocket, truffle and gold flakes	16.95	8oz Sirloin Steak Hand-selected and Himalayan salt wall dry-aged. Served with watercress (227g)	27.95
The Ivy Classic Fish & Chips The Ivy 1917 recipe batter with mushy peas, thick cut chips and tartare sauce	18.95	Pan-fried Moroccan Style Salmon Lightly smoked aubergine with green beans, almonds and spiced sauce	19.95	Scorched 12oz Rib-eye Steak 21 day dry-aged premium UK beef with charred herbs, garlic and red wine sauce	37.95
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	Turbot and Brown Shrimp Meunière Pan-fried baby turbot on the bone with lemon, capers and beurre noisette	33.95
The Ivy Luxury Truffle Burger Toasted brioche bun with truffle mayonnaise and thick cut chips	17.50	Prime 7oz Fillet of Beef Carefully selected and cut from the centre of the fillet (198g)	34.75	Selection of House Sauces Béarnaise Hollandaise Wild Mushroom Sauce Red Wine Sauce Peppercorn Sauce	3.95 each

SIDES

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

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benefits, VIP service, instant
bookings and earn fabulous
rewards, tailored to you.

FESTIVE SPECIALS

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
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
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

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. A discretionary
optional service charge of 12.5% will be added to your bill.