

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	
Salted Caramel Espresso Martini	13.00
Absolut, Tosolini Coffee, Salted Caramel, Espresso and Chocolate	
Spiced Peach Bellini	11.50
White peach, Malbec, Winter spices, Prosecco	
Bloody Mary	10.00
Absolut, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber	
The Ivy Iced Tea	10.50
Beefeater 24, Peach syrup and citric blend, topped with our in-house Iced tea blend of Earl Grey, Breakfast and Jasmine tea	
Blossom Breeze Spritz	9.00
Everleaf Mountain, citric blend and vanilla, topped with Rhubarb & Raspberry Tonic	
Vegan Virgin Mary	4.75
Vegan spice mix, Tomato juice, Lemon	
Mixed Berry Smoothie	5.50
Strawberry, Rasperry, Blueberry, Banana, Coconut milk, Lime	
Tropical Juice	5.50
Melon, Pineapple, Mango, Passion fruit	
Green Juice Smoothie	5.50
Kale, Spinach, Celery, Romaine, Cucumber, Apple, Lemon	

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

THE IVY

SINCE 1917

JANUARY BRUNCH

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

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

STARTERS	
Ballotine of Duck Parfait	8.75
Hazelnut crunch with apricot and apple chutney, toasted brioche	
Whiskey Barrel Wood Smoked Salmon	12.95
Chive cream cheese, salmon roe, lemon and dark rye bread	
The Ivy Classic Crispy Duck Salad	9.95
Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce	
Salt and Pepper Squid Tempura	10.95
Miso wasabi mayonnaise, sriracha, coriander and lime	
Venison Tartare	12.95
Seared and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast	
Buffalo Mozzarella	9.75
Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing	
Tossed Asian Salad	8.50
Warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce	
Twice-baked Cheese Soufflé	9.95
Gratinated Monterey Jack and mozzarella with grated black truffle and cream sauce	

BRUNCH SPECIALS

Eggs Royale with The Ivy 1917 Cure Smoked Salmon	17.50	Eggs Benedict with Hand-pulled Ham	15.95	Avocado Benedict	14.95	Buttermilk Pancakes	9.95
Toasted muffin, free-range poached hen's eggs, hollandaise and thick cut chips		Toasted muffin, free-range poached hen's eggs, hollandaise and thick cut chips		Toasted muffin, free-range poached hen's eggs, hollandaise sauce and sesame with thick cut chips		Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce	

Chicken Supreme Milanese with Truffle Sauce	18.95	Keralan Duck Curry	23.95	Sirloin Steak 8oz/227g	27.95
Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche		Fragrant coconut sauce with choy sum, sweet potato and jasmine rice		Hand-selected and Himalayan salt wall dry-aged, with watercress	
Traditional Fish & Chips	18.95	Blackened Cod Fillet	19.95	Fillet of Beef 7oz/198g	34.75
The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce		Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce		Succulent, prime centre cut, grass-fed	
The Ivy Classic Shepherd's Pie	16.95	The Ivy Burger	16.95	Rib-eye on the bone 12oz/340g	36.95
Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce		Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips		21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak	
		Add West Country Cheddar		1.95	
		Add dry-cured bacon		2.75	

Sauces 3.95 each  
Béarnaise | Hollandaise | Wild Mushroom Sauce | Red Wine Sauce | Peppercorn Sauce

Introducing THE IVY Premier Rewards App



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


JANUARY SEASONAL SPECIALS

Lobster linguine, vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley	34.95
Plant-based vegan "cheese burger" with pickles, red onion, sauce and thick cut chips	16.95
Brick roasted half chicken, de-boned, with a creamed wild mushroom sauce, green beans and black truffle	17.95
Baked butternut with mixed grains, cranberries, sesame, pomegranate and crumbled feta, harissa and coriander	16.95

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

GIFT VOUCHERS

Visit [gifts.ivycollection.com](https://gifts.ivycollection.com) to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.



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.