

SPARKLING

The Ivy Guest Champagne, <i>Champagne, France</i>	125ml 13.50
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	15.50
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	16.00
Veuve Clicquot Rosé, <i>Champagne, France</i>	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
Blossom Breeze Spritz Everleaf Mountain, citric blend and vanilla, topped with Rhubarb & Raspberry Tonic	9.00
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 - Thursday | 11.30am - 10pm
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

"Cenedl heb iaith yw cenedl heb galon"

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

BRUNCH SPECIALS

Eggs Royale with Severn & Wye Smoked Salmon Toasted muffin, free-range poached hen's eggs, hollandaise and thick cut chips	17.50	Eggs Benedict with Hand-pulled Ham Toasted muffin, free-range poached hen's eggs, hollandaise and thick cut chips	15.95	Avocado Benedict Toasted muffin, free-range poached hen's eggs, hollandaise sauce and sesame with thick cut chips	14.95	Buttermilk Pancakes Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce	9.95
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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	Keralan Duck Curry Fragrant coconut sauce with choy sum, sweet potato and jasmine rice	23.95	Sirloin Steak 8oz/227g Hand-selected and Himalayan salt wall dry-aged, with watercress	27.95
Traditional Fish & Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce	18.95	Blackened Cod Fillet Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce	19.95	Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed	34.75
The Ivy Classic Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	16.95	The Ivy Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips	16.95	Rib-eye on the bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak	36.95
		Sauces Béarnaise Hollandaise Wild Mushroom Sauce Red Wine Sauce Peppercorn Sauce	3.95 each		
		<i>Add West Country Cheddar</i>	1.95		
		<i>Add dry-cured bacon</i>	2.75		



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.

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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 dressing	16.95
Lamb and leek sausages, JT Morgan Butchers lamb and leek sausages, creamed mash potato, crispy leeks and red wine sauce	18.50

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