

JUNE SEASONAL SPECIALS

DRINKS

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| Bombay Premier Cru Fever-Tree Mediterranean Tonic, lemon, rosemary | 12.50 |
| Cucumber and Rose Martini Grey Goose, Lanique rose, citric blend, cucumber | 12.50 |

WINE OF THE MONTH

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| Château Grassier, Esprit Gassier, Côtes de Provence, 2021 | Glass 10.00 Bottle 40.00 |
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STARTERS

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| Buffalo mozzarella, baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts | 9.50 |
| Raw market salad, asparagus, courgette, fennel, radish, avocado houmous, golden raisins, puffed quinoa and fennel pollen | 8.95 |

MAINS

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| Chargrilled halloumi salad, red quinoa with grapes, pine nuts, shaved radish, green beans and a soft herb dressing | 15.95 |
| Lobster linguine, vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley | 34.95 |
| Mediterranean sea bream fillet, smoked aubergine, toasted almonds, tomato, olive and shallot dressing | 16.95 |
| Chargrilled Himalayan salt wall dry-aged 8oz sirloin steak with a flambéed brandy and truffle sauce and French beans | 38.95 |
| Plant-based Malaysian curry, sweet potato, toasted coconut, red chilli, coriander and jasmine rice | 16.95 |
| Grilled veal fricassée, veal sirloin and mushroom sauce with asparagus, broad beans, crispy shallots, watercress | 26.95 |

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

ALL DAY DREAMERS SET MENU

2 courses 18.95 | 3 courses 23.95

Menu is not served during bank holidays

Please ask your server or visit our website for more details.

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online at ivycollection.com

THE IVY

SINCE 1917

IVY CLASSICS

FOR THE TABLE

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| Spiced green gordal olives with chilli, coriander and lemon | 3.95 |
| Honey and rosemary glazed almonds | 3.95 |
| Truffle arancini rice balls | 6.95 |
| Salt-crusted sourdough bread | 4.95 |
| Zucchini fritti with lemon, chilli and mint yoghurt | 5.95 |

STARTERS

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| Duck Liver Parfait Caramelised hazelnuts, apricot and apple chutney, toasted brioche | 8.75 |
| Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime | 10.95 |
| Whiskey Barrel Smoked Steak Tartare Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk served with toasted granary | 12.95 |
| Gratinated Cheese and Basil Soufflé Pesto and toasted pine nuts | 9.95 |
| The Ivy 1917 Cure Smoked Salmon Creamed beetroot and horseradish with capers, shallots, dill, lemon and dark rye bread | 12.95 |

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| Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle | 14.50 |
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MAINS

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| Truffle Chicken Milanese Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano | 18.95 |
| The Ivy Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce | 16.95 |
| Traditional Fish & Chips North Sea cod in The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce | 18.95 |
| Steak Tartare and Thick Cut Chips Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk | 23.95 |
| Scottish Smoked Haddock and Salmon Fishcake Crushed garden peas, fresh herb sauce, poached free-range hen's egg | 15.95 |

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| The Ivy Hamburger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips | 16.95 |
| Add West Country Cheddar | 1.95 |
| Add dry-cured bacon | 2.75 |

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| Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed | 34.75 |
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| Sirloin Steak 8oz/227g 21 day Himalayan salt wall dry-aged | 27.95 |
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| Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak | 35.95 |
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| Sauces | 3.75 each |
| Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce Wild Mushroom Sauce | |

SIDES

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| Extra virgin olive oil mashed potato | 4.50 | Garden peas, broad beans and baby shoots | 4.25 |
| Thick cut chips | 5.50 | Baby gem lettuce, herb dressing, cheese and pine nuts | 4.95 |
| Tomato and basil salad with sherry vinegar dressing | 4.75 | Green beans and roasted almonds | 4.75 |
| 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 | Truffle and Parmesan chips | 6.50 |

ASIA



DRINKS

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| Lychee & Rosé Spritz Lillet Rosé, Lychee, Prosecco and soda | 11.50 |
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| Roku G&T Roku Japanese gin, Fever-Tree Indian Tonic, ginger | 11.50 |
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| Sake Rice Wine Akashi-Tai Honjozo 50ml Mellow, light and crisp, a favourite of the Akashi-Tai Toji (master brewers) themselves | 5.50 |
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SUSHI & STARTERS

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| Tuna sashimi with ponzu dressing, fennel, sesame and coriander | 13.95 |
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| Salmon, avocado and asparagus maki sushi roll with wasabi mayonnaise, sesame | 11.50 |
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| Crispy duck hoisin maki sushi roll with crispy rice masago arare, sesame and pickled radish | 11.95 |
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| Spicy jackfruit and roasted peanut bang bang salad, chayote, sesame, white mooli and shredded Chinese leaf | 8.95 |
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| Warm crispy duck salad with five spice dressing, roasted cashew nuts, watermelon, sesame seeds, ginger and coriander | 9.95 |
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| Yakitori chicken skewers with spiced peanut, sesame, coconut, lime and coriander | 11.95 |
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MAINS

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| Malaysian monkfish, prawn and coconut curry, chilli, choy sum, crispy sweet potato and jasmine rice | 22.95 |
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| Korean glazed chicken, avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli | 17.95 |
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| Blackened cod baked in a banana leaf with soy marinade, citrus-pickled fennel, yuzu and herb sauce served with broccoli | 18.95 |
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| Robata grilled rib-eye steak with a chilli soy glaze and miso mayonnaise | 37.95 |
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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.