

SPARKLING

Prosecco, Bisol, Jeio, Veneto, Italy	9.00
The Ivy Collection Champagne <i>Champagne, France</i>	13.00
Laurent-Perrier, La Cuvée Brut, Champagne, France	18.50
Laurent-Perrier, Cuvée Rosé, Champagne, France	23.00

THIRST QUENCHERS

Peach Bellini <i>Peach pulp & Prosecco</i>	9.00
The Ivy Royale <i>Our signature Kir Royale with rose liqueur, Plymouth sloe gin & hibiscus topped with Ivy Champagne</i>	14.00
Aperol Spritz <i>Aperol, Prosecco & soda over ice with an orange twist</i>	10.50

GIN & TONIC COCKTAILS

Ivy Special G&T <i>wine glass</i> <i>Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic</i>	10.00
Rosemary & Basil G&T balloon <i>Mil Irish gin, London essence grapefruit & rosemary tonic served with rosemary sprig & a grapefruit twist</i>	12.00
Elderflower & Juniper G&T rocks <i>Juniper-rich Plymouth gin paired with Fever-Tree elderflower tonic</i>	12.00
T & T high-ball <i>Tanqueray 10 gin & Schweppes 1783 salty lemon tonic with a slice of pink grapefruit</i>	12.00
Jasmine & Peppermint G&T ceramic cup <i>Monkey 47 gin, Fever-Tree aromatic tonic served over Chartreuse-washed ice, finished with a peppermint mist & jasmine pearls</i>	13.00
Wild G&T bamboo high-ball <i>Glendalough wild botanical Irish gin with Fever-Tree Indian tonic & a wedge of fresh orange</i>	11.00

COOLERS & JUICES

Peach & elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.00
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	3.00
London Essence Co. Rhubarb & Cardamom Crafted Soda <i>Naturally light soda with earthy, tart rhubarb & aromatic cardamom</i>	3.00
Rosemary Lemonade <i>A refreshing blend of lemon, lime & Fever-Tree soda with homemade rosemary syrup</i>	3.75
Choice of fresh juices Orange, apple, grapefruit	3.00
Seedlip Garden & Tonic <i>Non-alcoholic spirit with tonic, cucumber & sugar snap peas</i>	8.00
Strawberries & Cream Soda <i>A blend of strawberry, fruits & vanilla with soda</i>	8.00

BREAKFAST

Until 11:30AM

BRUNCH

From 11AM

(Until 11AM Saturday & Sunday) Saturday & Sunday

SET MENU

11:30AM – 6:30PM

Monday – Friday

Two courses 19.95 Three courses 24.95

Please ask your server for the menu

A discretionary service charge of 12.5% will be added to your bill on tables of four and above. Allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

ALL DAY MENU

From 11:30AM

Spiced green olives 3.95

Gordal olives with chilli, coriander and lemon

Salted smoked almonds 3.75

Hickory smoked and lightly spiced

White onion soup 6.95

Caramelised onion, truffle mascarpone, crispy sage with Cheddar croutons

Truffled orzo pasta 10.50

Baked truffle pasta with sautéed girolle mushrooms

Prawn cocktail 11.50

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

Apple and Stilton salad 7.50

Soft Stilton cheese with golden raisins, caramelised hazelnuts, celery and Belgian endive

Tuna carpaccio 11.95

Yellowfin tuna with ponzu dressing, avocado purée, toasted sesame and coriander shoots

Salt-crusted sourdough bread 4.50

With salted butter

STARTERS

Oak smoked salmon 11.50

Smoked salmon, black pepper and lemon with dark rye bread

Steak tartare with 11.25

Dubliner whiskey
Hand-chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and granary toast

Crispy duck salad 9.75

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

Duck liver parfait 8.75

Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche

FISH & SEAFOOD

Grilled tuna loin 21.95

Salad of artichoke, tomato, green beans, Provençal olives and basil sauce

Fish & chips 16.95

Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

Chicken bourguignon 18.95

Flat-iron chicken with crispy skin, creamed potato and bacon lardons

VEGETABLES

Chargrilled halloumi with Padrón peppers 15.95

Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce

Roasted butternut squash with grains 14.95

Buckwheat, chickpeas, pumpkin seeds and pomegranate with crumbled bean curd, harissa sauce and coriander dressing

Grilled sea bass fillet 24.95

Baby plum tomatoes, fennel, Nocellara olives and a caper and shallot dressing

Market special MP of the day

Salmon and smoked haddock fish cake 15.75

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Simply grilled fish MP Sourced daily

Blackened cod fillet 19.50

Baked in a banana leaf with citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

Roast salmon fillet 19.95

Tenderstem broccoli, smoked almonds and a soft herb sauce on the side

Grilled whole lobster 42.50

Garlic and parsley butter with watercress and thick cut chips

Crab linguine 19.75

Pasta and courgette linguine, chilli, smoked garlic, lemon and rocket

The Ivy hamburger 16.50

Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add Dubliner cheese 1.50

The Ivy shepherd's pie 15.95

Slow-braised lamb shoulder with beef and Dubliner cheese potato mash

STEAKS

Steak, egg & chips 16.95

Thinly beaten rump steak, thick cut chips and two fried hen's eggs

Steak tartare with 23.50

Dubliner whiskey
Hand-chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

Sirloin 8oz/227g 26.50

Dry-aged, grass-fed

Fillet 7oz/198g 32.50

Succulent prime centre cut, grass-fed

Rib-eye 12oz/340g 33.50

Dry-aged grass-fed

SAUCES

Béarnaise

Green peppercorn Red wine and rosemary 3.50

Hollandaise

Monkfish and prawn curry 21.50

Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps

Chicken Milanese 19.50

Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

Slow-cooked lamb shoulder 19.95

Herb crust, creamed potato, carrots, swede and a rosemary sauce

Miso-coated chicken breast 17.95

Grilled chicken with a salad of herbs, apples, grapes, pomegranate and a tarragon yoghurt sauce on the side

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 4.50

Romanella tomato and basil salad with Pedro Ximenez dressing 4.75

Peas, sugar snaps and baby shoots 3.95

Thick cut chips 4.50

Truffle and Parmesan chips 5.50

Olive oil mashed potato 4.25

Jasmine rice 4.50

Green beans and roasted almonds 4.50

Zucchini fritti 6.75

Crispy courgette fries with lemon, chilli and mint yoghurt

Truffle arancini 5.95

Fried Arborio rice balls with truffle cheese

Raw market salad 7.95

Thinly shaved market vegetables with avocado houmous, maple and wholegrain mustard dressing

Roasted scallops 13.75

Grilled chorizo and ras el hanout roasted butternut squash

Wasabi prawns with salt and pepper squid 11.95

Crunchy fried prawns, salt and pepper squid with wasabi mayonnaise and miso sauce

Mozzarella di bufala 9.95

San Marzanino tomatoes with Nocellara olives, sourdough croutons, pesto and baby basil

Smoked salmon and crab 13.50

Oak smoked salmon, crab and dill cream with dark rye bread

SANDWICHES

11:30AM – 5PM

HLT open sandwich 12.95

Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and herb mayonnaise

The Ivy hamburger 16.50

Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add Dubliner cheese 1.50

Smoked salmon and crab open sandwich 14.95

Smoked salmon and crab with crushed avocado, grapefruit and baby watercress

Steak sandwich "French dip" 16.75

Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips

Truffle chicken sandwich and chips 14.50

Warm truffled chicken with mayonnaise, fried hen's egg, chips and green salad

AFTERNOON MENU

3PM – 5PM

CREAM TEA 8.75

Freshly baked fruited scones, Rodda's clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

AFTERNOON TEA 19.75

SAVOURIES

Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich
Smoked salmon on on dark rye style bread with cream cheese and chives

SWEET

Warm fruited scones with Rodda's clotted cream and strawberry preserve
Raspberry cheesecake
Chocolate and salted caramel mousse
Crème brûlée doughnut
Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA 32.50

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

Cappuccino cake 8.50

Warm chocolate cake, milk mousse and coffee sauce

Apple tart fine 9.50

Baked apple tart with vanilla ice cream and Calvados flambé

Whiskey crème brûlée 7.95

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Chocolate bombe 9.95

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Our exclusive Private Dining Room: The Jonathan Swift Room is now available for private hire please ask one of our staff members for more information