

SPARKLING

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

THIRST QUENCHERS

- Peach Bellini Peach pulp & Prosecco 9.00
The Ivy Royale 14.00
Aperol Spritz 10.50

GIN & TONIC COCKTAILS

- Ivy Special G&T wine glass 10.00
Rosemary & Basil G&T balloon 12.00
Elderflower & Juniper G&T rocks 12.00
T & T high-ball 12.00
Jasmine & Peppermint G&T ceramic cup 13.00
Wild G&T bamboo high-ball 11.00

COOLERS & JUICES

- Peach & elderflower iced tea 4.00
Green juice 3.00
London Essence Co. Rhubarb & Cardamom Crafted Soda 3.00
Rosemary Lemonade 3.75
Choice of fresh juices 3.00
Seedlip Garden & Tonic 8.00
Strawberries & Cream Soda 8.00

BREAKFAST

BRUNCH

Until 11:30AM (Until 11AM Saturday & Sunday)
From 11AM 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.

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
Truffled orzo pasta 10.50
Prawn cocktail 11.50
Apple and Stilton salad 7.50
Tuna carpaccio 11.95

ALL DAY MENU

From 11:30AM

Salt-crusted sourdough bread 4.50
With salted butter

- Oak smoked salmon 11.50
Steak tartare with Dubliner whiskey 11.25
Crispy duck salad 9.75
Duck liver parfait 8.75

FISH & SEAFOOD

- Grilled tuna loin 21.95
Grilled sea bass fillet 24.95
Salmon and smoked haddock fish cake 15.75
Blackened cod fillet 19.50
Roast salmon fillet 19.95
Grilled whole lobster 42.50
Crab linguine 19.75
The Ivy hamburger 16.50

STEAKS

- Steak, egg & chips 16.95
Sirloin 8oz/227g 26.50
Fillet 7oz/198g 32.50
Steak tartare with Dubliner whiskey 23.50
Rib-eye 12oz/340g 33.50

SAUCES

- Béarnaise
Green peppercorn
Hollandaise
Red wine and rosemary 3.50

SIDES

- Baked sweet potato, harissa coconut 4.50
Thick cut chips 4.50
Herbed green salad 3.95
Truffle and Parmesan chips 5.50
Creamed spinach, toasted pine nuts and grated Parmesan 4.75
Olive oil mashed potato 4.25
Jasmine rice 4.50
Tenderstem broccoli, lemon oil and sea salt 4.50
Peas, sugar snaps and baby shoots 3.95
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
Roasted scallops 13.75
Wasabi prawns with salt and pepper squid 11.95
Mozzarella di bufala 9.95
Smoked salmon and crab 13.50

SANDWICHES

11:30AM - 5PM

- HLT open sandwich 12.95
The Ivy hamburger 16.50
Smoked salmon and crab open sandwich 14.95
Steak sandwich "French dip" 16.75
Truffle chicken sandwich and chips 14.50

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
Apple tart fine 9.50
Whiskey crème brûlée 7.95
Chocolate bombe 9.95

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