

BRUNCH MENU

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.95

Spiced green olives
Gordal olives with chilli,
coriander and lemon
3.50

Salted smoked almonds
Hickory smoked and
lightly spiced
3.25

Zucchini fritti
Crispy courgette fries with
lemon, chilli and mint yoghurt
5.95

**Salt-crusted
sourdough bread**
With salted butter
4.25

STARTERS

Garden pea soup – 6.75
Crushed peas, crispy tuile,
coconut cream and
edible flowers

**The Ivy Cure
smoked salmon – 9.95**
Black pepper, lemon,
and dark rye bread

Duck liver parfait – 8.25
Caramelised hazelnuts, truffle,
pear and ginger compote,
toasted brioche

**Tempura prawns with salt
and pepper squid – 9.50**
Crunchy fried prawns, wasabi
miso sauce, Sriracha

Crab and apple salad – 11.95

Cucumber, watermelon,
radish, edamame
and coriander

**The Ivy Cure smoked
salmon and crab – 12.75**
A quenelle of crab and dill
cream, lemon, dark rye bread

**Jackfruit and peanut bang
bang salad – 7.95**
Chayote, Chinese leaf, mooli,
crispy wonton, peanuts, sesame
seeds and coriander

Crispy duck salad – 7.95

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

**Laverstoke Park Farm
buffalo mozzarella – 9.25**
Grapes, mint, parsley
and hazelnuts

**Yellowfin tuna
carpaccio – 9.95**
Cucumber, baby basil with an
apple, jalapeño and avocado sauce

MAINS

Eggs Benedict and chips – 11.50

Pulled honey roast ham on
toasted muffins, two poached
hen's eggs, hollandaise sauce,
watercress and thick cut chips

Eggs Royale and chips – 12.95

The Ivy Cure smoked salmon,
two poached hen's eggs, toasted
muffins, hollandaise sauce,
watercress and thick cut chips

Hot buttermilk pancakes – 8.95

Strawberries, raspberries
and blackberries with Greek
yoghurt, lemon balm and warm
strawberry sauce

Salmon and smoked haddock fish cake – 14.25

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

The Ivy shepherd's pie – 12.95
Slow-braised lamb leg with beef,
Wokey Hole Cheddar potato mash

Chargrilled halloumi – 13.25

Giant couscous, smoked aubergine,
red pepper purée, pomegranate,
toasted almonds and labneh

Chicken Milanese – 16.95

Brioche-crumbed chicken breast with
shaved asparagus, radish, mixed herbs,
green pesto and herb mayonnaise

Fish & chips – 13.95

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

Quinoa and watermelon salad – 12.95

Roast sweet potato, rocket, baby gem,
radish, feuilles de brick crisp, mixed
seeds and sesame, with a mint and
coriander sauce

STEAKS

Sirloin 8oz/227g – 24.95

21 day Himalayan Salt Wall dry-aged, UK

Fillet of beef 7oz/198g – 29.95

Succulent, prime centre cut, grass-fed

Rib-eye on the bone 12oz/340g – 31.95

21 day Himalayan Salt Wall dry-aged,
grass-fed, UK rib-eye steak

Minute steak – 15.95

Grilled thinly-beaten steak with peppercorn sauce,
onions, thick cut chips and watercress

SAUCES

- Béarnaise • Green peppercorn
 - Hollandaise • Red wine sauce
- 2.95 each

Roast fillet of salmon – 16.95

Grilled sprouting broccoli, crushed
pink peppercorn hollandaise
and lemon

The Ivy hamburger – 13.50

Chargrilled in a potato bun
with mayonnaise, horseradish
ketchup and thick
cut chips

Add West Country Cheddar - 1.95
Add pancetta - 2.75

Monkfish and prawn curry – 18.95

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

Grilled chicken salad – 14.95

Red quinoa, watermelon,
baby gem, radish, basil, mixed
seeds and sesame, with a mint
and coriander sauce

DAILY MARKET SPECIALS

Vegetarian and vegan menu available on request.

FISH OF THE DAY

SIDES

San Marzanino tomato
and basil salad with Pedro
Ximénez dressing

3.95

Sprouting broccoli, lemon
oil and sea salt

4.25

Extra virgin olive oil
mashed potato

3.75

Peas, sugar snaps and
baby shoots

3.50

Green beans and roasted almonds

3.95

Green leaf salad with
mixed herbs

3.25

Truffle and Parmesan chips

4.95

Jasmine rice with toasted sesame

3.50

Truffle mashed potato

4.50

Thick cut chips

3.95

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.