FISH OF THE DAY

ALL DAY MENU

SPARKLING
12.50fl
Prosecco, Bbio, Aro, Veneto, Italy
7.25
The Ivy Collection Champagne, Champagne, France
9.95
Vevey Clicquot Yellow Label, Champagne, France
13.95
Vevey Clicquot Rosé, Champagne, France
15.60

THIRST QUENCHERS

The Ivy Royale
Our signature take on a classic Ki Royale cocktail
16.75
The Ivy Bloody Mary
The Ivy veggie mix, tomato juice and Wyborowa Vodka
8.50
Peach Bellini
Peach pulp and Prosecco
8.50
Aperol Spritz
Aperol, Prosecco and Fever-Tree Soda with an orange twist
9.50
The Ivy VLS
Ketel One Cucumber Vodka and Fever-Tree Mexican Lime & Yuzu Sode
9.25
Aromatic Spritz
Graham’s Blend No.5 White Port, Moscato d’Asti
8.50
Virgin Spritz
Swedip Grow 42, Aseron Bitter Aperitif and Fever-Tree Italian Blood Orange Sode brushed with orange and olives
6.95

GIN & TONIC SELECTION

The Ivy Special G&T
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic
9.50
Pink G&T
Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic
9.50
Seville G&T
Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic
10.50
Rhubarb & Raspberry G&G
Shegby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale
11.00
Henningworth G&T
Flavours inspired by a classic Henningworth Dragon cocktail using Beefeater 24 Gin, PAMPLEMousse Grapefruit Aperitif and Fever-Tree Tonic Tonic. Tinted with a slice of pink grapefruit and a maraschino cherry
9.75
Classic Copper G&T
A classic gin and tonic, with the sublime Belgian Copperhead Gin. Known as “The Alchemist’s Gin”, it was created by a former pharmacist. Served with Fever-Tree Mediterranean Tonic with juniper berries and orange zest. One for the purists
13.25

DAILY MARKET SPECIALS

Vegetarian and vegan menu available on request.

San Marzano tomato and basil salad with Pedro Ximénez dressing
3.95

SAUSAGES
• Borsani • Green peppers • Hollandaise • Red wine sauce
2.95 each

STEAKS
Sirloin No.27/29 - 23.95
21 day dry aged Sirloin fillet, thick cut, UK

Fish & chips - 14.95

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

Roast fillet of salmon - 16.50
Grilled asparagus, crushed pink pepper hollandaise and lemon

Roasted lamb rump - 22.75
Butter beans, red peppers, sun-dried tomatoes, fried artichokes and parmesan with red wine sauce

MIXED VEGGIES

Tomato and chilli sauce with garlic, black pepper, lemon, coriander and ginger

Roast sweet potato, rocket, baby gem, radish, mixed herbs
3.25

Zucchini fritti

Spicy, crunchy, with toasted cashews, watermelon, coriander and sweet potato crisps
5.95

Roast fillet of salmon – 16.50

Roasted giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labne
5.95

Barbecued red fish cake – 13.95

Korita curry with jasmine rice, shaved coconut, coriander and sweet potato chips
3.75

Salmon and smoked haddock fish cake – 13.95
Crushed pea and herb sauce with a soft poached heir’s egg and baby watercress

Halibut with green salad

Garden pea soup – 6.25
Crushed pea, crème fraîche, coconut cream and edible flowers

Chargrilled halloumi – 11.95
Goat courgettes, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labne

Chicken Milanese – 11.95
Brocco crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pasta and herb mayonnaise

Standing rib of beef – 31.95
Rib-eye on the bone 7oz/198g

21 day Himalayan Salt Wall dry-aged, UK

23 day Himalayan Salt Wall dry-aged, UK

21 day Himalayan Salt Wall dry-aged, UK

Fillet of beef

Fillet of beef 7oz/198g – 29.95
Succulent, prime cut centre, grass-fed

Rib-eye on the bone 12oz/340g – 31.95

21 day dry aged Sirloin fillet, thick cut, UK

Minute steak – 15.95

Grilled thorny-bean steak with peppercorn sauce, onions, thick cut chips and watercress

Roast salmon – 15.95

Roast salmon with toasted sesame, thick cut chips and tartare sauce

Chicken breast with shaved asparagus, radish, mixed herbs, green pasta and herb mayonnaise

The Ivy vegetables, tomato juice and Wyborowa Vodka

Blackened red fish cake – 17.56
Baked in a banana leaf with a soy and wasabi marinade, citrus glazed fennel, grilled broccoli, chilli and yuzu mayonnaise

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