

# THE IVY

SINCE 1917

## Celebrating Restaurant Week

2 Courses £25 | 3 Courses £30

A glass of Champagne on arrival

Available Monday – Sunday 11.30am - Close

Menu is not served during bank holidays

Please ask your server or visit our website for more details

### For the table

Truffle arancini 6.95  
rice balls

Zucchini fritti with lemon, 5.95  
chilli and mint yoghurt

Salt-crusted 5.25  
sourdough bread

### Starters

White onion and truffle soup,  
caramelised onion,  
truffle mascarpone

Salt and pepper squid tempura,  
miso wasabi mayonnaise,  
sriracha, coriander and lime

Crispy chicken bang bang salad  
with cucumber, peanuts,  
sesame and chilli

### Mains

◆ The Ivy original shepherd's pie  
with slow-braised lamb and beef,  
Cheddar mash, rosemary and red wine sauce

Chargrilled halloumi with mixed grains,  
avocado, edamame beans, toasted almonds,  
crispy shallots and spicy red pepper dressing

Scottish smoked haddock and salmon fishcake,  
poached free-range hen's egg  
with a crushed pea and herb sauce

Crab and queen scallop nero linguine,  
squid ink pasta with tomato, basil, parsley and chilli  
(£4.95 supplement)

### Sides

Creamed spinach, 4.95  
pangrattato, toasted pine  
nuts and grated Parmesan

Extra virgin olive oil 4.75  
mashed potato

Baby gem lettuce, herb 4.95  
dressing, cheese and pine nuts

Sprouting broccoli, lemon oil 5.50  
and sea salt

Green beans and 4.95  
roasted almonds

Jasmine rice with toasted 3.95  
coconut and coriander

Thick cut chips 5.50

Garden peas, broad beans 4.50  
and baby shoots

Truffle and Parmesan chips 6.50

### Desserts

Add a Dessert for an additional £5

◆ Classic frozen berries,  
selected berries and redcurrants  
with yoghurt sorbet  
and white chocolate sauce

Crème brûlée,  
classic set vanilla custard  
with a caramelised sugar crust

Rum baba,  
dark rum soaked sponge  
with Chantilly cream  
and strawberries



Scan for allergy  
& nutritional  
information

#### ◆ Ivy Classic dishes

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.

# THE IVY 1917

IN 1917  
ABELE GIANDOLINI  
OPENED A SMALL  
RESTAURANT IN THE HEART  
OF LONDON'S THEATRELAND.  
HIS AIM WAS TO PROVIDE FINE  
CUISINE FOR CULTURED PALATES.  
AMONG THE FAMOUS FIGURES OF THE  
'20S, THE IVY WAS A SYNONYM  
FOR QUALITY: IT BECAME  
AN EXCLUSIVE MEETING  
PLACE AND A FRIENDLY  
RENDEZVOUS