→ 1917 MENU »

2 COURSES FOR 19.17

Monday - Wednesday 11.30am - 10.00pm Thursday - Friday 11.30am - 6.30pm

Excluding bank holidays. Please ask your server for more details.

APERITIF

TI	125ml
The Ivy Guest Champagne, Champagne, France	15.00
Veuve Clicquot Yellow Label, Champagne, France	17.00
Nyetimber Classic Cuvee, West Sussex, England	17.50
Veuve Clicquot Rosé, Champagne, France	18.25
Pomegranate & Spiced Pear Bellini	12.00
•	12.00
Prosecco, Pomegranate & Spiced Pear pureé	
Virgin Rossini	7.00
Pomegranate & Spiced Pear purée.	

Bloody Mary 11.00

Ketel One, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Mint, Tajin

Salted Caramel Espresso Martini

Fever-Tree White Grape & Apricot Soda

Ketel One, Coffee liqueur, Salted caramel, Espresso, Chocolate

BREAKFAST SPECIAL MENU 16.95

Monday - Friday until 11.30am Saturday - Sunday until 11am

AFTERNOON TEA

Available 3-5pm



PRIVATE DINING

When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more.

GIFT VOUCHERS

Visit **gifts.ivycollection.com** to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

THE IVY

ROYAL TUNBRIDGE WELLS

From 11.00am to 4pm | Saturday, Sunday & Bank Holidays

BRUNCH MENU ~

Spiced Gordal Olives With chilli, coriander and lemon

4.25

Truffle Arancini **Rice Balls** 8.25

Salt-crusted Sourdough Bread 6.50

Rosemary Glazed Almonds 4.25

Zucchini Fritti

With lemon, chilli and mint yoghurt 7.95

STARTERS

The Ivy Classic Crispy Duck Salad

Roasted cashew nuts. sesame, watermelon, ginger and hoisin sauce 11.75

Salt and Pepper

Squid Tempura

Miso wasabi

mayonnaise, sriracha,

coriander and lime

12.95

13.95 The Ivy 1917 Cure Smoked Salmon

Black pepper, lemon and dark rye bread 15.50

French Onion Soup Gratinated cheese croutons and parsley

Roasted Scallops Creamed spinach, truffle and Parmesan emulsion. pine nut pangrattato,

Stilton, Chicory

and Pecan Salad

Sliced apple with

honey and wholegrain

mustard dressing

11.25

potato puffs, green cress

Truffle Tagliolini

Fine durum wheat pasta

with grated black truffle

and cheese sauce

11.50

Buffalo Mozzarella Beetroot, hazelnuts. blackberries, red endive. mixed leaves and pomegranate dressing 11.50

THE IVY CLASSICS

The Ivy Classic Shepherd's Pie

Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 17.95

13.50

Truffle Chicken Milanese

Robata Grilled

Chicken Skewers

With bang bang peanut sauce,

sesame, coconut, lime and

coriander

Free-range fried hen's egg. brioche-crumb, truffle cream and Parmigiano Reggiano 19.95

The Ivy Burger

Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips

Add West Country Cheddar 2.50 Add dry-cured bacon 2.95

Traditional Fish and Chips

The lvy 1917 batter with mushy peas, thick cut chips and tartare sauce 19.95

STEAKS

Sirloin Steak 8oz/227g

Hand-selected and Himalayan salt wall dry-aged

29.75

Rib-eye on the Bone 120z/340g

21 day Himalayan salt wall dry-aged, grass-fed 38.95

Selection of House Sauces

Béarnaise | Hollandaise Red Wine Peppercorn 4.50 each

Grilled Peruvian Chicken

Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing 19.95

Rendang Duck Curry

Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 25.50

Lobster Linguine

Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 36.95

Smoked Haddock and Salmon Fishcake

Poached free-range hen's egg with a crushed pea and herb sauce 17.95

4.95

4.50

5.95

Blackened Cod Fillet

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 22.95

Artichoke and **Sweet Potato Tagine**

Ras el hanout spiced with toasted almonds, olives. aubergine and harissa couscous 17.95

Plant-based Vegan "Cheese Burger"

With pickles, red onion. sauce and thick cut chips 18.95

SIDES

Green Beans with roasted almonds	5.50	Macaroni Cheese Gratinée with mozzarella and cheddar cream s	7.95 sauce	Mashed Potato with extra virgin olive oil
Sprouting Broccoli	6.50	Thick Cut Chips	6.50	Jasmine Rice with toasted coconut and coriande
with lemon oil and sea salt Tomato and Coriander Salad	5.25	Truffle and Parmesan Chips	7.95	Creamed Spinach
with sherry vinegar dressing	5.25	Garden Peas with broad beans and baby shoots	4.75	with pangrattato, toasted pine nuts and grated Parmesan

THE IVY SUNDAY ROAST

Available Sunday 11am to 4pm

Roasted Half Chicken with Stuffing 23.95 Roast Beef 29.95

with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy



BRUNCH SPECIALS

Eggs Benedict with Hand-pulled Ham

Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise

17.95

Eggs Royale with The Ivy 1917 **Cure Smoked Salmon**

Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise

19.50

Buttermilk Pancakes

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

11.50

Poached Eggs with Crushed Avocado

Toasted muffin, free-range eggs, hollandaise sauce, sesame seeds and thick cut chips

16.95



Introducing THEIVY Premier Rewards App Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous



Vegetarian and vegan menu available on request.

rewards, tailored to you.

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.