

# **IVY BRUNCH MENU**

**Saturday, Sunday & Bank Holidays 11:00 am - 4:00 pm**

## **For the Table**

### **Spicy Avocado Purée**

With red pepper tapenade and spinach crispbread

**£7.95**

### **Truffle Arancini Rice Balls**

**£8.25**

### **Salt-crusted Sourdough Bread**

**£6.95**

### **Zucchini Fritti**

With lemon, chilli and mint yoghurt

**£8.25**

## **Starters**

### **The Ivy Classic Crispy Duck Salad**

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

**£12.75**

### **Roasted Queen Scallops**

Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs,  
Greek cress

**£16.95**

### **Twice-baked Cheese Soufflé**

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

**£12.95**

### **Duck Liver Parfait**

Caramelised hazelnuts, apricot and apple chutney with toasted brioche

**£11.95**

**Whipped Feta, Fig and Candied Pecan Salad**

Red chicory, truffle vinaigrette, picked herbs

**£12.25**

**Steak Tartare with Toast**

Hand-cut sirloin steak served with shallots, cornichons, capers, mustard, parsley and egg yolk

**£15.25**

**Salt and Pepper Squid**

Miso wasabi mayonnaise, sriracha, coriander and lime

**£12.95**

**Roast Pumpkin and Butternut Squash Soup**

Chestnut ricotta, pine nuts and sage

**£10.75**

**The Ivy 1917 Cure Smoked Salmon**

Black pepper, lemon and dark rye bread

**£16.50**

**Crispy Tempura Nobashi Prawns**

Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce

**£14.50**

**Brunch Specials**

**Eggs Benedict with Hand-pulled Ham**

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

**£19.95**

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

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

**£20.95**

**Poached Eggs with Avocado**

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

**£19.50**

**Buttermilk Pancakes with Red Berry Sauce**

Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm

**£12.50**

**Mains**

**Chicken Milanese with Truffle Sauce**

Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche

**£22.75**

**Traditional Fish and Chips**

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

**£21.50**

**The Ivy Classic Shepherd's Pie**

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

**£19.95**

**Scottish Smoked Haddock and Salmon Fishcake**

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

**£18.95**

**Massaman Duck Curry**

Sweet potato, spinach, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

**£24.95**

**Bang Bang Aubergine with Tenderstem Broccoli**

Roasted peanuts, sesame, red chilli, white mooli with miso and ponzu mayonnaise

**£19.75**

**Blackened Cod Fillet**

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

**£25.95**

### **Queen Scallop and Prawn Linguine**

Capers, samphire, red chilli in a rich lobster cream sauce with coriander and lemon zest

**£27.95**

### **Moroccan-style Boneless Half Chicken**

Toasted almonds, ras el hanout tomato sauce with aubergine, olives and golden raisins

**£19.75**

### **Pan-roasted Fillet of Salmon**

Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress

**£26.95**

### **Sweet Potato and Spinach Curry**

Tenderstem broccoli, sun-blushed tomatoes, lemongrass, coconut milk, chilli, crispy lotus root and aromatic rice

**£23.50**

### **Steak Tartare with Chips**

Hand-cut sirloin steak served with shallots, cornichons, capers, mustard, parsley and egg yolk

**£28.95**

Grill

### **The Ivy Burger**

Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips  
(Add West Country Cheddar £2.95. Add dry-cured bacon £3.50)

**£19.95**

### **Sirloin Steak 8oz/227g**

Hand-selected 21 day aged premium beef (£4.95 supplement)

**£30.50**

### **Fillet of Beef 7oz/198g**

Succulent, prime centre cut, grass-fed

**£37.25**

### **Rib-eye on the Bone 12oz/340g**

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

**£39.75**

## **Sauces**

**Béarnaise**

**£4.95**

**Hollandaise**

**£4.95**

**Red Wine**

**£4.95**

**Peppercorn**

**£4.95**

## **Sunday Roast**

**Roast Beef**

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

**£29.95**

**Roasted Half Chicken and Stuffing**

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

**£24.95**

## **Sides**

**Creamed spinach**

with pangrattato, toasted pine nuts and grated Parmesan

**£6.75**

**Baby Gem Lettuce**

with herb dressing, cheese and pine nuts

**£6.50**

**Truffle and Parmesan Chips**

**£8.25**

**Garden Peas**

with broad beans and baby shoots

**£5.50**

**Mashed Potato**

with extra virgin olive oil

**£5.50**

**Tenderstem Broccoli**

with lemon oil and sea salt

**£6.95**

**Buttered Green Beans**

with roasted almonds

**£6.25**

**Thick Cut Chips**

**£6.95**

**Aromatic Rice**

with toasted coconut and coriander

**£5.25**