

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

The Ivy Guest Champagne, <i>Champagne, France</i>	14.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	16.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	16.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	17.50

Watermelon & Strawberry Bellini	11.50
Prosecco with Watermelon & Strawberry purée	

Virgin Rossini	6.50
Watermelon & Strawberry purée, Fever-Tree White Grape & Apricot Soda	

Bloody Mary	10.00
Ketel One, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Mint, Tajin	

Salted Caramel Espresso Martini	13.00
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 CHELSEA GARDEN

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
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STARTERS

The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 11.75	Robata Grilled Chicken Skewers With bang bang peanut sauce, sesame, coconut, lime and coriander 13.95	Steak Tartare with Toast Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk 14.50	Stilton, Chicory and Pecan Salad Sliced apple with honey and wholegrain mustard dressing 11.25	Truffle Tagliolini Fine durum wheat pasta with grated black truffle and cheese sauce 11.50
Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 12.95	The Ivy 1917 Cure Smoked Salmon Black pepper, lemon and dark rye bread 15.50	French Onion Soup Gratinated cheese croutons and parsley 9.95	Roasted Scallops Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress 15.95	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	Truffle Chicken Milanese Free-range fried hen's egg, brioche-crumbs, truffle cream and Parmigiano Reggiano 19.95	The Ivy Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 18.50 Add West Country Cheddar 2.50 Add dry-cured bacon 2.95	Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 19.95
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STEAKS

Sirloin Steak 8oz/227g Hand-selected and Himalayan salt wall dry-aged 29.75	Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 36.50	Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed 38.95	Selection of House Sauces Béarnaise Hollandaise Red Wine Peppercorn 4.50 each
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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
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	Steak Tartare with Chips Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk 29.50	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 sauce 7.95	Mashed Potato with extra virgin olive oil 4.95
Sprouting Broccoli with lemon oil and sea salt 6.50	Thick Cut Chips 6.50	Jasmine Rice with toasted coconut and coriander 4.50
Tomato and Coriander Salad with sherry vinegar dressing 5.25	Truffle and Parmesan Chips 7.95	Creamed Spinach with pangrattato, toasted pine nuts and grated Parmesan 5.95
	Garden Peas with broad beans and baby shoots 4.75	

THE IVY SUNDAY ROAST

Available Sunday 11am to 4pm

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

29.95

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 and sesame seeds

16.95

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Scan for allergy & nutritional information

Vegetarian and vegan menu available on request.

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 13.5% will be added to your bill.