

EXPRESS LUNCH MENU

Available Monday - Friday

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event

Two courses £22.95 | Three courses £26.95



STARTERS

Duck liver parfait

Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche

Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

MAINS

Roast chicken

Roasted half chicken (off the bone) with mushroom sauce, mashed potato, green beans and rocket

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

The Ivy vegetarian shepherd's pie

Truffle-stuffed king Oyster mushrooms with quinoa, chickpea, roasted pepper, aubergine and a Moroccan tomato sauce

Sprouting broccoli and peas served sharing style to the table

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Vanilla ice cream

Pistachio and strawberry sauce

Tea & coffee available

£3.75 per person

Mini chocolate truffles – £3.50

With a liquid salted caramel centre

Selection of three cheeses – £9.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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.

AUTUMN MENUS

Please select one menu for your whole party.

For groups of up to 12 guests

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MENU A £38

STARTERS

Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

Duck liver parfait

Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche

White onion soup

Onion Lyonnaise, truffle mascarpone and toasted brioche

MAINS

Roast chicken

Roasted half chicken (off the bone) with mushroom sauce, mashed potato, green beans and rocket

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg, baby watercress and sprouting broccoli

The Ivy vegetarian shepherd's pie

Truffle-stuffed king Oyster mushrooms with quinoa, chickpea, roasted pepper, aubergine and a Moroccan tomato sauce

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Rich chocolate mousse

Dark chocolate mousse with raspberries and a salted crunchy hazelnut caramel topping

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffle – £3.50

With a liquid salted caramel centre

Selection of three cheeses – £9.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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MENU B £44

STARTERS

Oak smoked salmon

With black pepper, lemon and dark rye bread

Prawn cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

White onion soup

Onion Lyonnaise, truffle mascarpone and toasted brioche

MAINS

The Ivy shepherd's pie

Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

Roast fillet of salmon

Sprouting broccoli, mashed potato, Champagne and caper cream sauce

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander

DESSERTS

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Malted banana ice cream

Caramelised pecans and chocolate brownie

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffles – £3.50

With a liquid salted caramel centre

Selection of three cheeses – £9.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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MENU C £52

STARTERS

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

Oak smoked salmon

With black pepper, lemon and dark rye bread

Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

MAINS

Roast chicken

Roasted half chicken (off the bone) with mushroom sauce, mashed potato, green beans and rocket

Blackened cod fillet

Baked in a banana leaf with a soya and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

The Ivy vegetarian shepherd's pie

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Chocolate bombe

Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Selection of teas and filter coffee

Mini chocolate truffles – £3.50

With a liquid salted caramel centre

Selection of three cheeses – £9.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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MENU D £60

STARTERS

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

Oak smoked salmon and crab

With dill cream and dark rye bread

Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

MAINS

English matured 7oz/198g fillet steak

Chargrilled English matured 7oz fillet steak served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

Grilled sea bass fillet

Smoked aubergine, tomato pesto, sprouting broccoli and a tomato, olive, shallot and coriander dressing

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Chocolate bombe

Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee

Mini chocolate truffles – £3.50

With a liquid salted caramel centre

Selection of three cheeses – £9.95

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party.

Please choose from the options below.



Truffle arancini

Fried Arborio rice balls with truffle cheese

£5.95

Salted smoked almonds

Smoked and lightly spiced with Cornish salt

£3.25

Spiced green olives

Gordal olives with chilli, coriander and lemon

£3.50

SAVOURY CANAPÉS

£2.50 per bite

Truffle arancini

Lobster cocktail cornet with caviar

Crispy polenta with artichoke purée

Crunchy prawn tempura with matcha green tea sauce

**Mini smoked haddock and salmon fishcake
with horseradish mayonnaise**

Grilled sirloin skewers with truffle mayonnaise

Duck liver parfait, hazelnut crumble on toasted brioche

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

Mini roast beef Yorkshire pudding with shaved horseradish

Ponzu marinated tuna tartare, avocado and sesame

White onion soup with truffle mascarpone

Spiced green cucumber gazpacho shot with mint

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut “cheese” and hazelnuts

SWEET CANAPÉS

£2.50 per bite

Raspberry Tarte Tropézienne

White chocolate and passion fruit ice cream balls

Macarons

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BREAKFAST

Please select one menu for your whole party.



MENU A £20

Toast and preserves

A choice of white, granary and gluten-free bread,
served with strawberry jam, apricot jam and marmalade

Organic granola

Gluten-free granola with coconut "yoghurt" and raspberries

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg

MENU B £25

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry
Danish, served with butter and preserves

Organic granola

Gluten-free granola with coconut "yoghurt" and raspberries

Please select one for the entire party.

Eggs Benedict

Pulled honey roast ham, toasted muffins, two poached
hen's eggs with hollandaise sauce and watercress

OR

Eggs Royale

Smoked salmon, toasted muffins, two poached
hen's eggs with hollandaise sauce and watercress

*Menus come with a serving of freshly squeezed orange juice
and The Ivy 1917 Breakfast blend or filter coffee*

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BREAKFAST

Please select one menu for your whole party.



MENU C £28

Green Juice

Avocado, mint, spinach, apple, parsley

Organic granola

Gluten-free granola with coconut "yoghurt" and raspberries

Poached eggs with avocado and quinoa

Warm avocado with sesame sauce, pomegranate and rocket

MENU D £32

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry

Danish, served with butter and preserves

Organic granola

Gluten-free granola with coconut "yoghurt" and raspberries

The Ivy full English breakfast

Smoked streaky sweet cured bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms and baked beans, served with sourdough toast

*Menus come with a serving of freshly squeezed orange juice
and The Ivy 1917 Breakfast blend or filter coffee*

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DRINKS

COCKTAILS

The Ivy Royale	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
The Ivy Bloody Mary	8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Peach Bellini	8.50
Peach pulp and Prosecco	
Aperol Spritz	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
Ruby Grapefruit Spritz	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
White Port & Tonic	8.50
Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist	

GIN & TONIC SELECTION

The Ivy Special G&T	9.50
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
Pink G&T	9.50
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
Seville G&T	10.50
Tanqueray Flor de Sevilla Gin, Aperol & an orange slice with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Deep Red G&T	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
Autumn G&Tea	12.50
Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz	

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request). Champagne and Traditional method 125ml. 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.

DRINKS

COOLERS &

NON-ALCOHOLIC COCKTAILS

The Ivy home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
Peach & Elderflower Iced Tea	4.50
With The Ivy 1917 & afternoon tea blends	
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Beet it	4.50
Beetroot, carrot, apple and ginger	
Green Juice	4.75
Avocado, mint, spinach, apple, parsley	
Grove Sour	5.95
Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree Soda Water	
Elderflower Garden	5.95
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
Virgin Spritz	5.95
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	

BEERS & CIDER

The Ivy Craft Lager,	4.95
<i>Scotland, 4.4% abv, 330ml</i>	
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Menabrea Bionda,	5.75
<i>Italy, 4.8% abv, 330ml</i>	
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
Harviestoun Old Engine Oil,	6.00
<i>Scotland, 4.4% abv, 330ml</i>	
Rich, viscous and chocolatey dark ale	
Aspall Cyder,	5.75
<i>Suffolk, England, 5.5% abv, 330ml</i>	
Thirst quenching, fruity, dry and sparkling	
Lucky Saint,	4.50
<i>Germany, 0.5% abv, 330ml</i>	
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	



SOFT DRINKS

Choice of fresh juices	3.95	
Orange, apple, grapefruit		
Coca-Cola, Diet Coke, Coke Zero	3.50	
Fever-Tree soft drinks		
Range of Tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade		3.50
London Essence Peach & Jasmine Soda	3.75	
London Essence Rhubarb & Cardamom Soda	3.75	
Kingsdown still mineral water 750ml	3.95	
Kingsdown sparkling mineral water 750ml	3.95	

Wines served at 175ml (125ml on request), Spirits served at 50ml (25ml on request), Champagne and Traditional method 125ml. 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.

FACILITIES

Capacity

The Isabella Room accommodates a maximum of 24 seated and 40 standing (up to 20 guests on one table or 24 on three round tables)

Access, Service & Departure Times

Breakfast (Monday to Saturday)

access: 7.30 am | service: 8.00 am | guests' departure: 10.30 am

Breakfast (Sunday and bank holidays)

access: 8.30 am | service: 9.00 am | guests' departure: 10.30 am

Lunch (Monday to Sunday)

access: 11.30 am | service: 12.00 pm | guests' departure: 4.30 pm

Dinner (Monday to Saturday)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12.00 am

Dinner (Sunday and bank holidays)

access: 6.00 pm | service: 6.30 pm | guests' departure: 11.00 pm

Service charge: 12.5%

Menu cards can be printed and dedicated to your requirements

Complimentary place cards are provided

Seasonal flowers and tea lights are provided

An iPod docking station is available for your own use
or background music can be provided

We do not have the facilities for DJs or dancing

Corkage is not permitted

Please note that there is no lift access to the private dining room

CONTACT US

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