

# LUNCH & EARLY EVENING MENU

11:30AM - 7:00PM | Monday - Friday

## Two courses

16.50

25.50 *with a G&T included*

## Three courses

21.00

30.00 *with a G&T included*

### Ivy Special G&T

*Beefeater gin, lavender, cucumber & lime  
with Fever-Tree Mediterranean tonic*

### Pink G&T

*Beefeater pink gin, fresh strawberries &  
fresh mint with Fever-Tree elderflower tonic*

### Ham hock croquette

Pulled ham, potato and  
parsley croquette, celeriac  
and apple salad, wholegrain  
mustard and maple dressing

### Creamed white onion soup

Caramelised onion, truffle  
mascarpone, crispy sage  
with Cheddar croutons

### Asian crab salad

White crab, baby gem,  
cucumber, pickled ginger  
and black radish salad,  
ponzu dressing

## MAINS

### Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola,  
San Marzanino tomatoes, olives and  
a chilli and mint sauce

### Chicken Caesar salad

Grilled chicken, baby spinach, avocado,  
cos lettuce, sourdough croutons and  
Parmesan dressing

### Haddock Welsh rarebit

Crushed potatoes and buttered leeks  
with chive velouté sauce

### Steak, garlic butter and thick cut chips

Chargrilled minute steak, garlic butter,  
thick cut chips and watercress  
*£3.95 supplement*

## SIDES

Peas, sugar snaps and baby shoots	3.25
Thick cut chips	3.75
Truffle and Parmesan chips	4.50
Olive oil mashed potato	3.50
Jasmine rice with toasted sesame	3.50
Green beans and roasted almonds	3.75
Herbed green salad	3.25

Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Sprouting broccoli, lemon oil and sea salt	3.75
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75

## DESSERTS

### Vanilla ice cream

Served with warm  
salted caramel sauce

### Fourme d'Ambert

A French blue cheese from the  
Auvergne region, served with  
rye crackers, apple and celery

### White chocolate mousse

Pistachio and raspberries

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.