

# LUNCH & EARLY EVENING MENU

11:30AM - 6:30PM | 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*

### Cream of cauliflower soup

Served with crumbled  
Stilton, capers and parsley

### Bang bang chicken

Crispy chicken, peanut,  
cucumber, baby gem and  
radish salad, sweet chilli  
and peanut dressing

### Crab

Watermelon, avocado,  
radish and coriander

## MAINS

### Roasted butternut squash risotto

Ras el hanout seasoned butternut  
squash and grilled goat's cheese  
with sage and watercress

### Wild mushrooms and duck

Creamed mushrooms and duck on  
toasted brioche, with a fried duck egg

### Roast pollock

Smoked paprika, butter bean and tomato  
ragout, roasted pepper

### Steak, egg and thick cut chips

Thinly beaten rump steak, thick cut  
chips and a fried hen's egg  
*£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

### Strawberry ice cream

with pistachios and a white  
chocolate sauce

### Camembert

Pasteurised soft French cheese,  
served with rye crackers,  
apple and celery

### Lemon posset

with poppy seed  
shortbread

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.