

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*

Tomato and basil soup

Served with red pepper
and black olives

Ham hock croquette

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

Smoked mackerel

Smoked mackerel
rillettes with pepper
and granary toast

MAINS

Roasted butternut

Buckwheat, chickpeas, pumpkin seeds,
sesame and pomegranate with Greek
feta-style “cheese”, harissa sauce and
coriander dressing

Roast salmon

Fennel, dill, orange and watercress salad,
lime crème fraîche dressing

Steak, egg and thick cut chips

Thinly beaten rump steak, thick cut
chips and a fried hen’s egg
£3.95 supplement

Chargrilled chicken curry

Jasmine rice, sweet potato crisps,
chilli and spinach

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

Crème brûlée

Classic set vanilla
custard with caramelised
sugar crust

Barber’s mature Cheddar

Aged Cheddar cheese,
served with rye crackers,
apple and celery

Yoghurt sorbet

with a strawberry sauce
and 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.