

# 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*

### Garden pea soup

Crushed peas with ricotta,  
mint and lemon balm

### Pork, apple and

### peppercorn terrine

Pear and stem ginger chutney,  
cornichons and toasted ciabatta

### Crab cake

Tomato salsa, lime wedge  
and coriander

## MAINS

### Roasted butternut

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

### Roasted chicken breast

Olive oil mashed potato, watercress and  
Bourguignon sauce with bacon lardons

### Baked salmon fillet

Asian glaze, jasmine rice,  
pak choi and radish

### 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 panna cotta

Set vanilla cream  
with strawberries

### Camembert

Unpasteurised soft French  
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.