

PRIVATE DINING MENUS

MENU A

Salt-crusted sourdough bread

With salted butter

STARTER

Buffalo mozzarella

Beetroot, hazelnuts, blackberries, red endive,
mixed leaves and pomegranate dressing

MAIN

Truffle chicken Milanese with broccoli

Free-range fried hen's egg, brioche-crumb,
truffle cream and Parmigiano Reggiano

DESSERT

Classic frozen berries

Selected berries and redcurrants
with frozen yoghurt and white chocolate sauce

Selection of teas and filter coffees

Menu price: £65

PRIVATE DINING MENUS

We offer two choice menus to choose from but please note you must select one menu for the whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu.

For groups of 12 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event.

MENU B

Salt-crusted sourdough bread

With salted butter

STARTERS

Tossed Asian salad

Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce

Robata grilled chicken skewers

With bang bang peanut sauce, sesame, coconut, lime and coriander

Buffalo mozzarella

Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing

MAINS

Pan-fried fillet of sea bass with green beans

Creamed potato, samphire, tomato concasse and saffron sauce

Grilled Peruvian chicken with sweet potato

Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing

Artichoke and sweet potato stew

Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous

DESSERTS

Espresso coffee crème brûlée

Set custard infused with coffee, butter shortbread

Profiteroles

Vanilla ice cream, warm chocolate sauce and gold flakes

Classic frozen berries

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Selection of teas and filter coffees

Menu price: £75

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.

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.

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MENU C

Salt-crusted sourdough bread

With salted butter

STARTERS

The Ivy 1917 Cure smoked salmon

Black pepper, lemon and dark rye bread

MAINS

Sirloin steak

Hand-selected and Himalayan salt wall dry-aged beef steak, creamed mashed potatoes, green beans, watercress and red wine sauce

DESSERTS

The Ivy chocolate bombe

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Selection of teas and filter coffees

Menu price: £85

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MENU D

Salt-crusted sourdough bread

With salted butter

STARTERS

Classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

The Ivy 1917 Cure smoked salmon

Black pepper, lemon and dark rye bread

French onion soup

Gratinated cheese croutons and parsley

MAINS

Blackened cod fillet with jasmine rice

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

Fillet steak

Chargrilled and served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

Rendang plant-based curry

Sweet potato, green beans, chilli, coconut yoghurt, choy sum, broccoli, toasted coconut, jasmine rice, coriander cress

DESSERTS

The Ivy chocolate bombe

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Mandarin and white chocolate parfait

Warm dark chocolate sauce and toasted panettone

Sticky toffee pudding

Salted caramel sauce, dates, clotted cream and gold flakes

Selection of teas and filter coffees

Menu price: £95

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SUNDAY ROAST

Available Sunday 11am - 4pm

STARTERS

The Ivy 1917 Cure smoked salmon

Black pepper, lemon and dark rye bread

MAINS

The Ivy Sunday roast

Roast beef with Yorkshire puddings,
rosemary roast potatoes, green beans with almonds,
carrot and swede mash, finished with red wine gravy

DESSERTS

Sticky toffee pudding

Salted caramel sauce, dates, clotted cream and gold flakes

Selection of teas and filter coffees

Menu price: £60

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