

## EXPRESS LUNCH MENU

*Available Monday - Friday*

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event

**Two courses £22.95 | Three courses £26.95**



### STARTERS

#### **Duck liver parfait**

Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche

#### **Laverstoke Park Farm buffalo mozzarella**

Crispy artichokes, pear and truffle honey

### MAINS

#### **Roast chicken**

Roasted half chicken (off the bone) with mushroom sauce, mashed potato, green beans and rocket

#### **Salmon and smoked haddock fish cake**

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

#### **The Ivy vegetarian shepherd's pie**

Truffle-stuffed king Oyster mushrooms with quinoa, chickpea, roasted pepper, aubergine and a Moroccan tomato sauce

#### **Sprouting broccoli and peas served sharing style to the table**

### DESSERTS

#### **Crème brûlée**

Classic set vanilla bean custard with a caramelised sugar crust

#### **Vanilla ice cream**

Pistachio and strawberry sauce

#### **Tea & coffee available**

**£3.75 per person**

#### **Mini chocolate truffles – £3.50**

With a liquid salted caramel centre

#### **Selection of three cheeses – £9.95**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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*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.*

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

## AUTUMN MENUS

Please select one menu for your whole party.

For groups of up to 12 guests

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### MENU A £38

#### STARTERS

#### **Laverstoke Park Farm buffalo mozzarella**

Crispy artichokes, pear and truffle honey

#### **Duck liver parfait**

Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche

#### **White onion soup**

Onion Lyonnaise, truffle mascarpone and toasted brioche

#### MAINS

#### **Roast chicken**

Roasted half chicken (off the bone) with mushroom sauce, mashed potato, green beans and rocket

#### **Salmon and smoked haddock fish cake**

Crushed pea and herb sauce with a soft poached hen's egg, baby watercress and sprouting broccoli

#### **The Ivy vegetarian shepherd's pie**

Truffle-stuffed king Oyster mushrooms with quinoa, chickpea, roasted pepper, aubergine and a Moroccan tomato sauce

#### DESSERTS

#### **Crème brûlée**

Classic set vanilla bean custard with a caramelised sugar crust

#### **Rich chocolate mousse**

Dark chocolate mousse with raspberries and a salted crunchy hazelnut caramel topping

#### **Frozen mixed berries**

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

#### **Selection of teas and filter coffee**

#### **Mini chocolate truffle – £3.50**

With a liquid salted caramel centre

#### **Selection of three cheeses – £9.95**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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### MENU B £44

#### STARTERS

##### **Oak smoked salmon**

With black pepper, lemon and dark rye bread

##### **Prawn cocktail**

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

##### **White onion soup**

Onion Lyonnaise, truffle mascarpone and toasted brioche

#### MAINS

##### **The Ivy shepherd's pie**

Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

##### **Roast fillet of salmon**

Sprouting broccoli, mashed potato, Champagne and caper cream sauce

##### **Jackfruit and peanut bang bang salad**

Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander

#### DESSERTS

##### **Rum baba**

Plantation rum soaked sponge with Chantilly cream and raspberries

##### **Malted banana ice cream**

Caramelised pecans and chocolate brownie

##### **Frozen mixed berries**

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

##### **Selection of teas and filter coffee**

##### **Mini chocolate truffles – £3.50**

With a liquid salted caramel centre

##### **Selection of three cheeses – £9.95**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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### MENU C £52

#### STARTERS

##### **Crispy duck salad**

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

##### **Oak smoked salmon**

With black pepper, lemon and dark rye bread

##### **Laverstoke Park Farm buffalo mozzarella**

Crispy artichokes, pear and truffle honey

#### MAINS

##### **Roast chicken**

Roasted half chicken (off the bone) with mushroom sauce, mashed potato, green beans and rocket

##### **Blackened cod fillet**

Baked in a banana leaf with a soya and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

##### **The Ivy vegetarian shepherd's pie**

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce

#### DESSERTS

##### **Crème brûlée**

Classic set vanilla bean custard with a caramelised sugar crust

##### **Chocolate bombe**

Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce

##### **Rum baba**

Plantation rum soaked sponge with Chantilly cream and raspberries

##### **Selection of teas and filter coffee**

##### **Mini chocolate truffles – £3.50**

With a liquid salted caramel centre

##### **Selection of three cheeses – £9.95**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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### MENU D £60

#### STARTERS

##### **Crispy duck salad**

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

##### **Oak smoked salmon and crab**

With dill cream and dark rye bread

##### **Laverstoke Park Farm buffalo mozzarella**

Crispy artichokes, pear and truffle honey

#### MAINS

##### **English matured 7oz/198g fillet steak**

Chargrilled English matured 7oz fillet steak served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

##### **Grilled sea bass fillet**

Smoked aubergine, tomato pesto, sprouting broccoli and a tomato, olive, shallot and coriander dressing

##### **Jackfruit and peanut bang bang salad**

Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander

#### DESSERTS

##### **Crème brûlée**

Classic set vanilla bean custard with a caramelised sugar crust

##### **Chocolate bombe**

Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce

##### **Apple tart fine**

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

##### **Selection of teas and filter coffee**

##### **Mini chocolate truffles – £3.50**

With a liquid salted caramel centre

##### **Selection of three cheeses – £9.95**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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## CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception  
or 12 per person for a drinks party.

Please choose from the options below.



### **Truffle arancini**

Fried Arborio rice balls with truffle cheese

£5.95

### **Salted smoked almonds**

Smoked and lightly spiced with Cornish salt

£3.25

### **Spiced green olives**

Gordal olives with chilli, coriander and lemon

£3.50

## SAVOURY CANAPÉS

*£2.50 per bite*

### **Truffle arancini**

**Lobster cocktail cornet with caviar**

**Crispy polenta with artichoke purée**

**Crunchy prawn tempura with matcha green tea sauce**

**Mini smoked haddock and salmon fishcake  
with horseradish mayonnaise**

**Grilled sirloin skewers with truffle mayonnaise**

**Duck liver parfait, hazelnut crumble on toasted brioche**

**Crispy duck, hoisin, ginger and chilli**

**Grilled chicken skewers with avocado houmous**

**Mini roast beef Yorkshire pudding with shaved horseradish**

**Ponzu marinated tuna tartare, avocado and sesame**

**White onion soup with truffle mascarpone**

**Spiced green cucumber gazpacho shot with mint**

**Grilled asparagus with truffle vinaigrette**

**Belgian endive with coconut “cheese” and hazelnuts**

## SWEET CANAPÉS

*£2.50 per bite*

### **Raspberry Tarte Tropézienne**

**White chocolate and passion fruit ice cream balls**

**Macarons**

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## BREAKFAST

Please select one menu for your whole party.



### MENU A £20

#### **Toast and preserves**

A choice of white, granary and gluten-free bread,  
served with strawberry jam, apricot jam and marmalade

#### **Organic granola**

Gluten-free granola with coconut "yoghurt" and raspberries

#### **Bacon and egg brioche roll**

Smoked streaky bacon and fried hen's egg

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### MENU B £25

#### **Selection of mini pastries and preserves**

Mini croissant, chocolate twist, pain aux raisin and wild berry  
Danish, served with butter and preserves

#### **Organic granola**

Gluten-free granola with coconut "yoghurt" and raspberries

Please select one for the entire party.

#### **Eggs Benedict**

Pulled honey roast ham, toasted muffins, two poached  
hen's eggs with hollandaise sauce and watercress

OR

#### **Eggs Royale**

Smoked salmon, toasted muffins, two poached  
hen's eggs with hollandaise sauce and watercress

*Menus come with a serving of freshly squeezed orange juice  
and The Ivy 1917 Breakfast blend or filter coffee*

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## BREAKFAST

Please select one menu for your whole party.



### MENU C £28

#### **Green Juice**

Avocado, mint, spinach, apple, parsley

#### **Organic granola**

Gluten-free granola with coconut "yoghurt" and raspberries

#### **Poached eggs with avocado and quinoa**

Warm avocado with sesame sauce, pomegranate and rocket

### MENU D £32

#### **Selection of mini pastries and preserves**

Mini croissant, chocolate twist, pain aux raisin and wild berry

Danish, served with butter and preserves

#### **Organic granola**

Gluten-free granola with coconut "yoghurt" and raspberries

#### **The Ivy full English breakfast**

Smoked streaky sweet cured bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms and baked beans, served with sourdough toast

*Menus come with a serving of freshly squeezed orange juice  
and The Ivy 1917 Breakfast blend or filter coffee*

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## DRINKS

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### COCKTAILS

<b>The Ivy Royale</b>	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
<b>The Ivy Bloody Mary</b>	8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	8.50
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>Ruby Grapefruit Spritz</b>	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
<b>White Port &amp; Tonic</b>	8.50
Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist	

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### GIN & TONIC SELECTION

<b>The Ivy Special G&amp;T</b>	9.50
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
<b>Pink G&amp;T</b>	9.50
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
<b>Seville G&amp;T</b>	10.50
Tanqueray Flor de Sevilla Gin, Aperol & an orange slice with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;G</b>	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Deep Red G&amp;T</b>	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
<b>Autumn G&amp;Tea</b>	12.50
Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz	

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*Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request). Champagne and Traditional method 125ml. 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.*

## DRINKS

### COOLERS &

#### NON-ALCOHOLIC COCKTAILS

<b>The Ivy home-made Ginger Beer</b>	4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
<b>Peach &amp; Elderflower Iced Tea</b>	4.50
With The Ivy 1917 & afternoon tea blends	
<b>Mixed Berry Smoothie</b>	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Beet it</b>	4.50
Beetroot, carrot, apple and ginger	
<b>Green Juice</b>	4.75
Avocado, mint, spinach, apple, parsley	
<b>Grove Sour</b>	5.95
Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree Soda Water	
<b>Elderflower Garden</b>	5.95
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
<b>Virgin Spritz</b>	5.95
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	

### BEERS & CIDER

<b>The Ivy Craft Lager,</b>	4.95
<i>Scotland, 4.4% abv, 330ml</i>	
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Menabrea Bionda,</b>	5.75
<i>Italy, 4.8% abv, 330ml</i>	
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
<b>Harviestoun Old Engine Oil,</b>	6.00
<i>Scotland, 4.4% abv, 330ml</i>	
Rich, viscous and chocolatey dark ale	
<b>Aspall Cyder,</b>	5.75
<i>Suffolk, England, 5.5% abv, 330ml</i>	
Thirst quenching, fruity, dry and sparkling	
<b>Lucky Saint,</b>	4.50
<i>Germany, 0.5% abv, 330ml</i>	
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	



### SOFT DRINKS

<b>Choice of fresh juices</b>	3.95	
Orange, apple, grapefruit		
<b>Coca-Cola, Diet Coke, Coke Zero</b>	3.50	
<b>Fever-Tree soft drinks</b>		
Range of Tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade		3.50
<b>London Essence Peach &amp; Jasmine Soda</b>	3.75	
<b>London Essence Rhubarb &amp; Cardamom Soda</b>	3.75	
<b>Kingsdown still mineral water 750ml</b>	3.95	
<b>Kingsdown sparkling mineral water 750ml</b>	3.95	

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## FACILITIES

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### **Capacity**

The Isabella Room accommodates a maximum of 24 seated and 40 standing (up to 20 guests on one table or 24 on three round tables)

### **Access, Service & Departure Times**

Breakfast (Monday to Saturday)

access: 7.30 am | service: 8.00 am | guests' departure: 10.30 am

Breakfast (Sunday and bank holidays)

access: 8.30 am | service: 9.00 am | guests' departure: 10.30 am

Lunch (Monday to Sunday)

access: 11.30 am | service: 12.00 pm | guests' departure: 4.30 pm

Dinner (Monday to Saturday)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12.00 am

Dinner (Sunday and bank holidays)

access: 6.00 pm | service: 6.30 pm | guests' departure: 11.00 pm

Service charge: 12.5%

Menu cards can be printed and dedicated to your requirements

Complimentary place cards are provided

Seasonal flowers and tea lights are provided

An iPod docking station is available for your own use  
or background music can be provided

We do not have the facilities for DJs or dancing

Corkage is not permitted

Please note that there is no lift access to the private dining room

### **CONTACT US**

SOPHIE FROST

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