

AUTUMN MENUS

Please select **one menu** for your whole party.



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



MENU A £45

White onion soup

Onion Lyonnaise, truffle mascarpone and toasted brioche

Salmon and smoked haddock fish cake

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

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Selection of teas and filter coffee

MENU B £50

Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

Blackened cod fillet

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

Rich chocolate mousse

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

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

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.

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MENU C £55

Roast pumpkin tortellini

Ironbark pumpkin purée, grated black truffle, Amaretti crumb,
sage and a light cheese sauce

The Ivy shepherd's pie

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

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

MENU D £60

Duck liver parfait

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

Roast fillet of salmon

Sprouting broccoli, mashed potato, Champagne and caper cream sauce

Malted banana ice cream

Caramelised pecans and chocolate brownie

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 E £70

Oak smoked salmon and crab

With dill cream and dark rye bread

Roast chicken

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

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee

MENU F £75

Prawn cocktail

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

English matured 7oz/198g fillet steak

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

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

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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coriander and lemon

£3.50



MENU G £80

Half poached lobster salad

Half poached lobster with cucumber and watermelon salad,
Amalfi lemon and basil mayonnaise

Roast beef fillet

Roast beef fillet with pan-fried duck liver, brioche,
wild mushrooms and red wine sauce

Chocolate bombe

Melting chocolate bombe with milk foam and a vanilla ice cream
and honeycomb centre with hot salted caramel 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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AUTUMN MENUS

For groups of up to 15 guests

Your guests may order on the day from this menu.

For groups of 16 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.



MENU H £78

Oak smoked salmon

With black pepper, lemon and dark rye bread

Duck liver parfait

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

Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

Roasted lamb rump

Glazed Chantenay carrots, pattypan squash, baby turnips, creamed potato, parsley and red wine sauce

Blackened cod fillet

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

Jackfruit and peanut bang bang salad

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

Classic crème brûlée

Classic set vanilla bean custard with caramelised sugar crust

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Chocolate bombe

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

Selection of teas and filter coffee

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NIBBLES AND 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.



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£3.25

Spiced green olives

Gordal olives with chilli, coriander and lemon

£3.50

SAVOURY CANAPÉS

£2.50 per bite

Crunchy tempura prawns with matcha green tea sauce

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

White onion soup with truffle mascarpone

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**

Truffle arancini

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado and sesame

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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SMALL DISHES

We recommend 6 bowl food options per person for a drinks party



SAVOURY BOWLS

£6.50 per bowl

Tuna tartare, soy and sesame

The Ivy shepherd's pie

**Belgian endive salad with grapes, coconut "cheese",
sumac and picked herbs**

**Laverstoke Park Farm buffalo mozzarella with crispy artichokes,
pear and truffle honey**

Seasonal risotto

**Jackfruit and peanut bang bang salad with chayote,
Chinese leaf, mooli, crispy wonton, peanuts and coriander**

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Classic crème brûlée

Vanilla panna cotta

Potted chocolate and caramel

Blackberry and Champagne trifle

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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



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 English Breakfast blend tea 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 English Breakfast blend tea or filter coffee*

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DRINKS

COCKTAILS

The Ivy Royale	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	
The Ivy Bloody Mary	8.75
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Peach Bellini	8.50
Peach pulp and Prosecco	
Aperol Spritz	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
Ruby Grapefruit Spritz	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
White Port & Tonic	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	

GIN & TONIC SELECTION

The Ivy Special G&T	9.50
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
Pink G&T	9.75
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
Seville G&T	10.75
Tanqueray Flor de Sevilla Gin, Aperol & an orange slice with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Deep Red G&T	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
Autumn G&Tea	12.50
Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz	

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

The Ivy home-made Ginger Beer 4.75

Freshly pressed ginger juice, lemon, sugar and soda water

Peach & elderflower Iced Tea 4.50

Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends

Mixed Berry Smoothie 4.75

Strawberry, raspberry, blueberry, banana, coconut milk and lime

Beet it 4.50

Beetroot, carrot, apple and ginger

Green Juice 4.75

Avocado, mint, spinach, apple, parsley

Grove Sour 5.95

Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup

Strawberry & Vanilla Soda 5.95

A blend of strawberry, fruits & vanilla with Fever-Tree soda water

Elderflower Garden 5.95

Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers

Seedlip Garden & Tonic 5.95

Non-alcoholic spirit with tonic, cucumber & sugar snap peas

Virgin Spritz 5.95

Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange

BEERS & CIDER

The Ivy Craft Lager, 5.50

Scotland, 4.4% abv, 330ml

Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager

Menabrea Bionda, 6.50

Italy, 4.8% abv, 330ml

Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.

Harviestoun Old Engine Oil, 6.00

Scotland, 4.4% abv, 330ml

Rich, viscous and chocolatey dark ale

Aspall Cyder, 5.75

Suffolk, England, 5.5% abv, 330ml

Thirst quenching, fruity, dry and sparkling

Lucky Saint, 4.50

Germany, 0.5% abv, 330ml

Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol

In addition we are able to offer our full spirit selection from our restaurant on the day.



SOFT DRINKS

Choice of fresh juices Orange, apple, grapefruit 3.95

Coca-Cola, Diet Coke, Coke Zero 3.50

Fever-Tree soft drinks Range of Tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade 3.50

London Essence Peach & Jasmine Soda 750ml 3.75

London Essence Rhubarb & Cardamom Soda 750ml 3.75

Kingsdown still mineral water 750ml 3.95

Kingsdown sparkling mineral water 750ml 3.95

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FACILITIES

Capacity

The Pygmalion - maximum 44 seated (up to 28 guests on one table or 44 on five round tables) and 50 standing

The Galatea - maximum 24 seated (up to 16 on one table or 24 on three round tables) and 30 standing

Access, Service & Departure Times

Breakfast - access: 7.45 am | service: 8.00 am | guests' departure: 10.30 am

Lunch - access: 11.30 am | service: noon | guests' departure: 5.00 pm

Dinner - Monday to Saturday

access: 6.00 pm | service: 6.30 pm | guests' departure: midnight (Sunday guests' departure 10.30 pm)

Service charge: 12.5%

Menu cards can be printed and dedicated to your requirements

Complimentary place cards are provided

Table displays of seasonal flowers are provided in The Pygmalion room and The Galatea room. Additional flowers can be arranged via our florist

Tea lights can be supplied to suit your table layout

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

A complimentary easel & plasma screen can be provided

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

Complimentary Wi-Fi

Corkage is not permitted

CONTACT US

ANOUSKA STOCKELL

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