

SPARKLING

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| | <i>125ml</i> |
| Prosecco, Biso! , Jeio, Veneto, Italy | 7.25 |
| The Ivy Collection Champagne , Champagne, France | 9.95 |
| Laurent-Perrier, La Cuvée Brut , Champagne, France | 13.95 |
| Laurent-Perrier, Cuvée Rosé , Champagne, France | 16.50 |

THIRST QUENCHERS

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

GIN & TONIC SELECTION

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| The Ivy Special G&T Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic | 9.50 |
| Pink G&T Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic | 9.50 |
| Seville G&T Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic | 10.50 |
| Rhubarb & Raspberry G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale | 11.00 |
| Autumn G&Tea Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz | 12.50 |

All day dining. Every day.

OPEN FOR BREAKFAST

Until 11:30am Monday - Friday
Until 11am Saturday - Sunday

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| <p style="text-align: center;">ALL DAY MENU</p> <p>Served from 11.30am Monday - Friday From 4pm Saturday - Sunday</p> | <p style="text-align: center;">SET MENU</p> <p>Served 11:30am - 10pm Monday - Thursday</p> <p>Served 11:30am - 7pm Friday</p> |
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| <p style="text-align: center;">BRUNCH MENU</p> <p>Served from 11am Saturday - Sunday</p> | <p>Two courses - 14.95 Three courses - 18.50</p> |
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Gift vouchers available for every occasion.

THE IVY
— CAFE —
BLACKHEATH

ALL DAY MENU

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| Truffle arancini Fried Arborio rice balls with truffle cheese 5.50 | Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt 5.75 | Spiced green olives Gordal olives with chilli, coriander and lemon 3.50 | Salted smoked almonds Hickory smoked and lightly spiced 3.25 |
| | | | Salt-crusted sourdough bread With salted butter 3.95 |

STARTERS

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| White onion soup – 5.95 Onion Lyonnaise, truffle mascarpone and toasted brioche | Prawn cocktail – 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce | Lobster and samphire risotto – 12.95 Arborio risotto rice with lobster, samphire and basil | Duck liver parfait – 7.50 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche |
| Crispy duck salad – 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger | The Ivy cure oak smoked salmon – 9.75 With black pepper, lemon and dark rye bread | Steak tartare – 9.25 Hand-chopped English beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary | Tempura prawns with salt and pepper squid – 8.95 Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha |
| Roast pumpkin tortellini – 9.50 Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce | Laverstoke Park Farm buffalo mozzarella – 8.95 Crispy artichokes, pear and truffle honey | Marinated yellowfin tuna – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander | Seared Atlantic scallops – 12.50 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb |

MAINS

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| Fish & chips – 14.50 Traditional Meantime Pale Ale battered cod served with mashed peas, thick cut chips and tartare sauce | Roast fillet of salmon – 15.95 Sprouting broccoli, Champagne and caper cream sauce | Lemon sole on the bone – 23.95 Beurre noisette with lemon, caper and parsley | Salmon and smoked haddock fish cake – 13.75 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress |
| Lobster linguine – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion | Roast chicken – 16.50 Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket | Monkfish and prawn curry - 17.95 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps | Yellowfin tuna – 21.95 Braised tuna steak with mussels, tomato, saffron, chilli sauce, red peppers and rosemary |

MARKET SPECIAL MP

Of the day

STEAKS

Minute steak – 15.95
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

Steak Tartare – 19.75
Hand-chopped English beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

Sirloin 8oz/227g – 23.95
21 day Himalayan Salt Wall dry-aged, English beef

Fillet steak 7oz/198g – 29.50
Succulent, prime centre cut, grass-fed English beef

Rib-eye on the bone 12oz/340g – 31.95
21 day Himalayan Salt Wall dry-aged, grass-fed, English beef

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle

2.95 each

SIMPLY GRILLED FISH MP

Sourced daily

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| Jackfruit and peanut bang bang salad – 12.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander | The Ivy vegetarian shepherd's pie – 13.95 Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce | Chicken Milanese – 16.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce | The Ivy Blackheath shepherd's pie – 13.95 Slow-braised lamb leg with beef and Winterdale Shaw cheese potato mash |
| The Ivy Blackheath hamburger – 14.25 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add Winterdale Shaw cheese 1.75</i> | Roasted lamb rump – 22.75 Glazed Chantenay carrots, pattypan squash, baby turnips, creamed potato, parsley and red wine sauce | Iberico pork – 16.95 Roasted pork cutlet with cep butter, creamed potato, baked apple and Calvados cream sauce | The Ivy Blackheath haddock fish cake – 13.75 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress |

SIDES

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| Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing | 3.75 | Thick cut chips | 3.75 | Herbed green salad | 3.25 |
| San Marzanino tomato and basil salad with Pedro Ximénez dressing | 3.95 | Truffle and Parmesan chips | 4.50 | Creamed spinach, toasted pine nuts and grated Parmesan | 3.95 |
| Peas, sugar snaps and baby shoots | 3.25 | Olive oil mashed potato | 3.50 | Sprouting broccoli, miso butter, sesame and chilli | 3.95 |
| | | Jasmine rice with toasted sesame | 3.50 | | |
| | | Green beans and roasted almonds | 3.75 | | |

SANDWICHES

11:30am – 5pm

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| Halloumi open sandwich Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce | 11.95 |
| Prawn and avocado open sandwich Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce | 12.95 |
| Roast beef sandwich Warm English sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips | 15.95 |

AFTERNOON TEA

3pm – 5pm

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| Cream Tea – 7.95 |
| Freshly baked fruit scones, Dorset clotted cream and strawberry preserve <i>Includes a choice of teas, infusions or coffees</i> |
| Afternoon Tea – 19.75 |
| <i>Savouries</i> |
| Truffled chicken brioche roll Marinated cucumber and dill finger sandwich on basil bread Smoked salmon on beetroot bread with cream cheese and chives |
| <i>Sweet</i> |
| Warm fruit scones with Dorset clotted cream and strawberry preserve Raspberry Tarte Tropézienne Potted chocolate and caramel Blackberry and Champagne trifle <i>Includes a choice of teas, infusions or coffees</i> |
| Champagne Afternoon Tea – 28.50 |
| Afternoon tea with a glass of Champagne <i>Includes a choice of teas, infusions or coffees</i> |

DESSERTS

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| Malted banana ice cream – 7.50 Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile | <i>(14 mins cooking time)</i> |
| Chocolate bombe – 8.75 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce | Crème brûlée – 6.50 Classic set vanilla custard with a caramelised sugar crust |
| Apple tart fine – 8.50 Baked apple tart with vanilla ice cream and Calvados flambé | Pistachio and raspberry ice cream sundae – 8.25 Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce |
| | Mini chocolate truffles – 3.50 With a liquid salted caramel centre |

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.