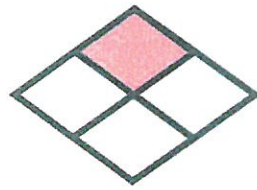


THE I V V Y COLLECTION

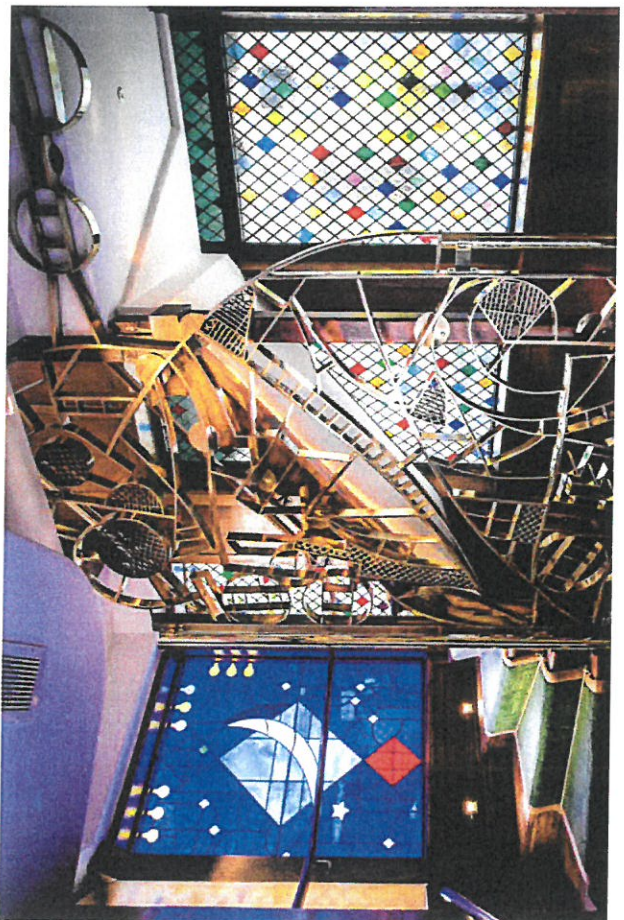
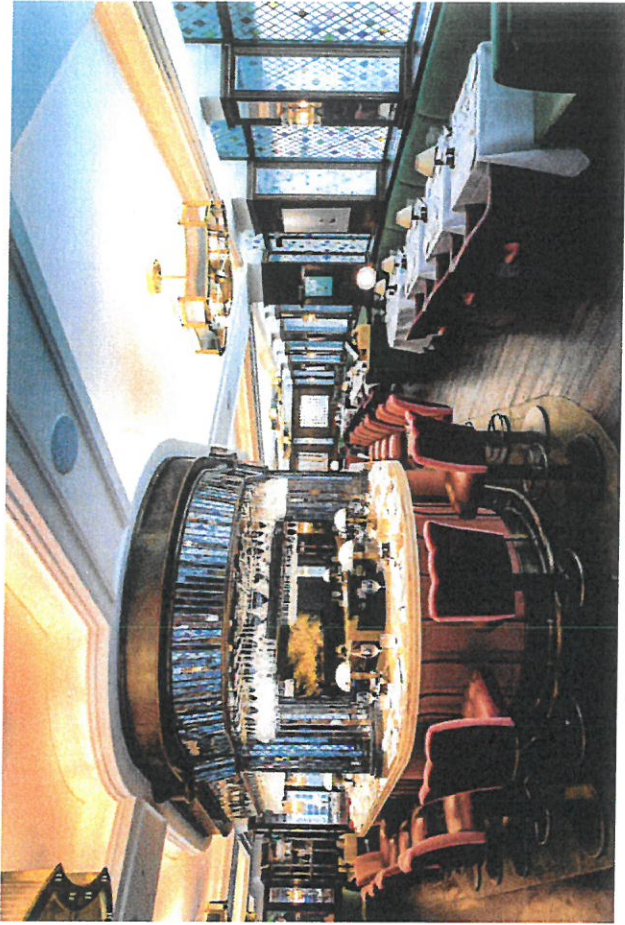
SINCE 1917

T H E I V Y



Since 1917
1-5 West Street, London WC2H 9NQ

THE IVY



THE IVY

History

- In 1917 Abel Giandollini purchased what was a modest café, which quickly gained favour with the theatre community. Soon after its opening Mario Gallati joined Monsieur Abel in the role of Maitre d' and was instrumental in transforming The Ivy.
- The name itself originated from a chance remark by the actress Alice Delysia, who overheard Monsieur Abel apologise to a customer for the inconvenience caused by building works. When he said that it was because of his intention to create a restaurant of the highest class, she interjected 'Don't worry – we will always come and see you. "We will cling together like the ivy,"' a line from a popular song.
- In 1945, Mario Gallati left to open Le Caprice, finally in 1947. Between his departure and the acquisition of the restaurant by Christopher Corbin and Jeremy King in 1989, The Ivy passed through several hands. Sold by Monsieur Abel to Bernard Walsh of Wheelers in 1950, it was later owned by Joseph Melatini, Lady Grade and the Forte organisation.
- The Ivy was re-launched in 1990: the architect M.J. Long carried out the extensive refurbishment, with leading contemporary artists commissioned to create site-specific works.
- In 2005, Richard Caring acquired Caprice Holdings, having worked closely with the group on a re-styling of the restaurant at his acclaimed, Surrey-based Wentworth Club. The group's first private members' club, The Club at The Ivy – designed by Martin Brudnizki on the 3 floors above The Ivy and its private room – opened in September 2008. It is a dining club that draws on the arts and media, providing a place to work, relax and socialise in the heart of London's West End.
- Following a five month closure and complete refurbishment, The Ivy restaurant and private room re-opened at the beginning of June 2015.



STARTERS	CLASSICS	ASIAN GRAZE & SHARE
White bean & parsley soup with chorizo sausage roll	Mediterranean fish soup with rouille & croutons	Crisp soft shell crab with green scotch sauce
Tossed salad of barbecued squid chorizo, toasted quinoa & preserved lemon	Dressed Cornish Crab with gremolata, Melissa & vermic remoulade	Salmon & hamachi sashimi avocado wasabi & pickled gari
Burrata with datterini, lemon cream & basil pesto	Bang Bang chicken, peanuts & chili	Jasmine honey BBQ ribs with Asian slaw
Raw & pickled beetroots salad with mixed alfalfa sprouts & walnuts	Stenk tartare	Crispy duck salad with watermelon and spicy cashews
Bass ceviche avocado, aji rocoto, lime & plantain crisps	Girolole risotto with shored pecorino	Sticky Korean spiced chicken wings with sesame
Prosciutto with caprisimo goat's cheese, ricotta & crisp bread		Seared Tandori tiger prawns with black lentil dhak & cream

MAINS

PLANCHA / CHARGRILL	CLASSICS	SEA & SHELLS
Chicken paillard crispy potatoes & salsa fresca	Shepherd's pie	Seared scallops caramel garlic, soy-braised pork, XO dressing
Veal chop roasted artichokes & salsa verde	Green curried chicken with water chestnuts, sweet potato & basil	Grilled Native lobster with scoured garlic butter
Dover sole on the bone grilled or Meuniere	Deep fried haddock mushy peas & chips	Cornish plaice fillet with cockles, vermouth & share vegetables
Sautéed sweetbreads with roasted green onions, horseradish & bread crumbs	Thai-baked sea bass stir fried Chinese greens & black bean sauce	Miso blackened salmon sesame, greens & pickled kohlrabi
Dukkah crusted lamb rump stuffed piquillo & quinoa tabbouleh	Double pork sausages parsley mash & onion gravy	Roasted cod fillet with crushed potatoes, udipi sausage & datterini
Calves' liver melted onions, crispy bacon & devilled butter	The Ivy hamburger with pommes allumettes & chili relish	Spaghettoni with Atlantic prawn, crab, chili & garlic
Market fish of the day	Additional: Herb roasted monkfish	Herb roasted monkfish shaved artichokes, olives & gremolata

New Season Roast Grains with bread sauce

39.75

STEAKS

Sirloin 280g Grass-fed Hereford beef	Fillet 225g USDA corn-fed	Rib eye on the bone 340g Ridge of Allen dry aged
		29.50

Sauces: Bordelaise, Bearnaise, Green Peppercorn

2.75

SALADS & VEGETABLES

Rocket & parmesan salad with pine nuts	5.75	Parmesan-fried courgettes with tomato relish	4.75	Cauliflower tabouleh	5.00	Pommes allumettes	3.75
Tomato & basil salad	5.00	Chargrilled avocado with chili & lemon	5.75	Spinach buttered, creamed or olive oil	5.50	Mash or cheesy mash	3.75
Cos & kale salad	5.50	Pears, carrots & shoots	4.50	Tenderstem broccoli & green beans	4.75	Medium cut chips	3.75
Caeser dressing & paragrana						Buttered heritage potatoes	3.75

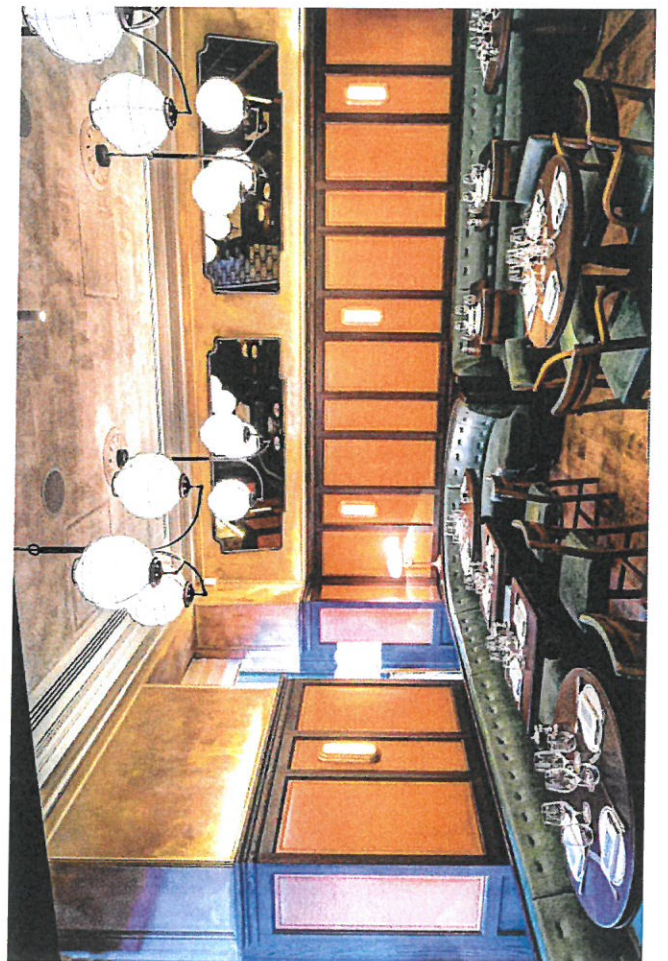
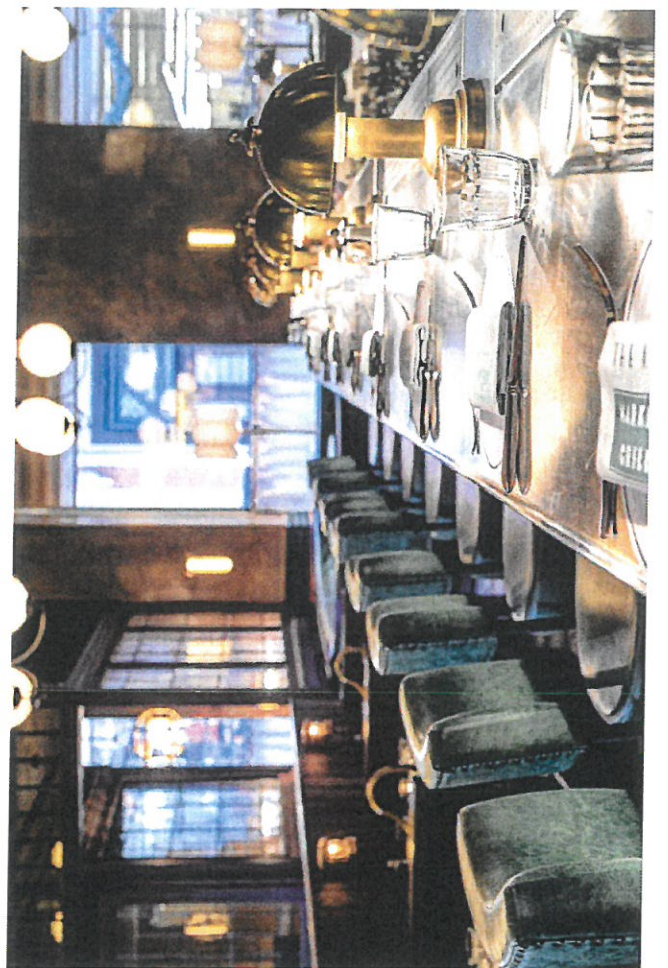
©THEIVYWESTST

COVER CHARGE 2.00 PER PERSON

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL
PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY. OR ASK FOR FURTHER ALLERGEN INFORMATION
OUR FISH IS RESPONSIBLY CAUGHT FROM SUSTAINABLE SOURCES

THE I V Y
MARKET GRILL

Opened November 2014
1 Henrietta Street, Covent Garden, London, WC2E 8PS



THE IVY

MARKET GRILL

PRIVATE DINING

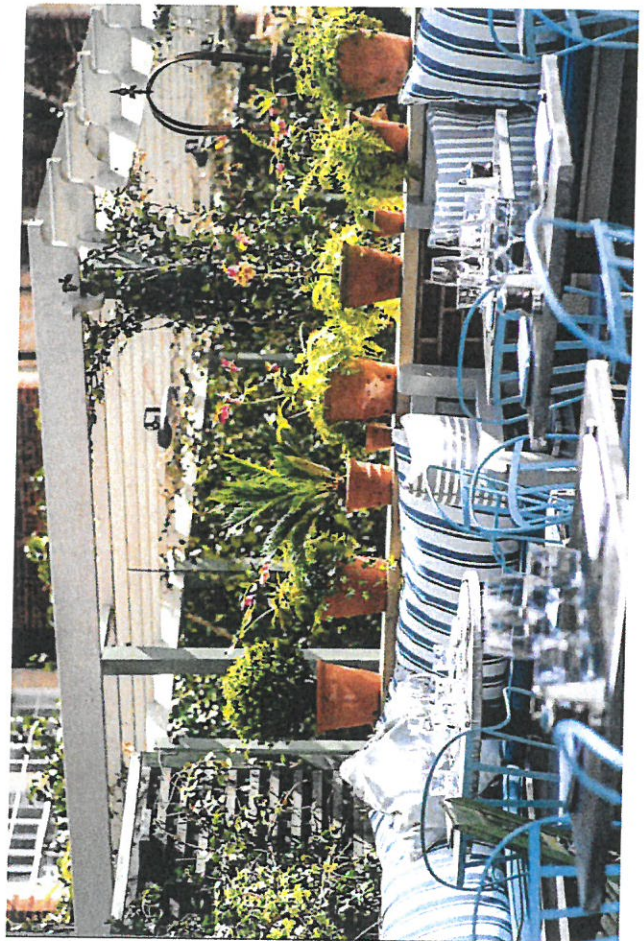




THE IVY
CHELSEA GARDEN

Opened March 2015
197 King's Road, London SW3 5EQ

THE IVY
CHELSEA GARDEN



THE IVY CHELSEA GARDEN

BREAKFAST

8AM - 10:30AM
Monday to Friday

PASTRIES & TOAST

- Breakfast pastries 4.75
Hot pastries with butter and preserves
- Toast and preserves 3.25
Choice of white, brown or gluten free
- Toasted crumpets 3.25
Served with Marmite, mustard and parsley butter

FULL ENGLISH

- Smoked streaky sweetbread bacon, Cumberland hotbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans 13.50
Served with a choice of white, brown or gluten free toast

GARDEN BREAKFAST

- Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato hash, flat mushrooms, roast plum tomatoes, watercrest and baked beans 12.50
Served with a choice of white, brown or gluten free toast

EGGS

- Truffled eggs 8.75
Truffle's crumbled hen's eggs served with toasted bruschetta
- Eggs Benedict 8.50
Steak roast, ham, two poached hen's eggs on toast
English muffin with hollandaise sauce
- Eggs Royale 9.25
Smoked salmon, two poached hen's eggs on toast
English muffin with hollandaise sauce and watercress
- Avocado and spinach Benedict 7.75
Steak, avocado, two baby spinach and two poached hen's eggs on toast
English muffin with hollandaise sauce
- Lobster Benedict 16.75
Chopped lobster, asparagus, two poached hen's eggs on toast
Bruschetta with hollandaise sauce
- Scrambled eggs and smoked salmon 9.75
Scrambled hen's eggs and Seven and Five smoked salmon

WITNESS HEALTHY

- Avocado, tomato and sesame 8.25
Chopped avocado with roast plum tomatoes and poached hen's eggs on toast
Grainy with soy sauce dressing
- Oak smoked salmon 9.50
Seven and Five smoked salmon, black pepper and lemon served with grainy toast
- Kippers 8.50
Mildly kipper with parsley butter
- Granola with almond milk 4.75
Served with mixed berries
- Yoghurt and berries 6.25
Live organic yoghurt with seasonal berries, Manuka honey, live pollen and flax seeds
- Baked egg white omelette 7.50
Goes a cheese and kale with soft herbs
- Fresh fruit 6.50
Fresh out seasonal fruit bowl

ALL DAY MENU

From 11:30AM

FOR THE TABLE

- Salt crusted sourdough bread with saffron butter 3.95
- Spiced green olives 3.50
- Roasted nuts with rosemary, chili and sea salt 3.25
- Zucchini fritti 5.75
- Crispy courgette fries with lemon, chili and mint yoghurt
- Truffle Arancini 5.50
- Fresh Autumn rice balls with truffle and pecorino

STARTERS

- Seasonal soup 6.75
Roasted cauliflower and crumbled Salmon
- Boned shrimps 8.75
Served with Mafra toast and pickled cucumber
- Smoked salmon and crab 10.75
Seven and Five smoked salmon, crab and olive cream served with grainy toast
- Oak smoked salmon 9.50
Seven and Five smoked salmon, black pepper and lemon served with grainy toast
- Warm seared scallops 10.95
Pink grapefruit and saffron prawn salad
- Half lobster cocktail 17.50
Chilled lobster with watercress, melon, basil and Anchofio, lemon, meringue

FISH & SEAFOOD

- Roast cod fillet 16.95
Crisped peas, spring vegetables, olives and Champagne sauce
- Fish and chips 14.50
Traditional beer battered cod served with mashed peas, thick cut chips and tartare sauce
- Whole lemon sole 18.50
Burrise, watercress, lemon, capers and parsley
- Grilled salmon fillet 14.75
Smoked asparagus and hollandaise
- Sauced tiger prawns 19.50
Tiger prawns with ginger and chili, grilled watercress salad
- Grilled whole lobster 34
Parsley and garlic butter served with thick cut chips

STEAKS

- Rump 8oz/225g 18.75
Lean USDA grade, corn fed, American
- Sirloin 10oz/280g 23.50
Flavorful mature grass fed English Charolais and potato mash
- Filet 7oz/200g 29.50
Prime centre cut grass fed Venetian
- Rib-eye 12oz/340g 26.50
High marbled grain fed Argentinian
- Chicken Milanese 15.75
Breadcrumbs, chicken Milanese with fresh hen's egg and black truffle

SIDES & SAUCES

- Green beans and broccoli 3.50
- Truffle and Parmesan chips 4.50
- Herbed green salad 3.25
- Olive oil mashed potatoes 3.25
- Tomato and basil salad 3.75
- Green peppercorn sauce 2.75
- Bearnaise sauce 2.75
- Red wine & rosemary sauce 2.75

PIZZA

- Grilled halloumi cheese, avocado, lettuce and tomato served with thick cut chips 9.75
- Fried fish sandwich 11.75
On toasted bread with white sauce, arctic staves, lemon and thick cut chips
- Avocado and prawn 10.50
Peeled prawns and chopped avocado with chili on toast
Sourdough, served with Marie Rose sauce and herb salad
- Chelsea Garden hamburger 13.75
Char-grilled ground beef in a potato bun with thick cut chips
Add farmhouse Cheddar 1.30
- Steak sandwich 13.50
Char-grilled thinly beaten steak and onions with horseradish mustard sauce, served with thick cut chips
- Truffled chicken 11.50
Warm truffled chicken on toasted breads with a green herb salad

APPETIZERS

- Cream Tea 8.75
Includes a choice of teas, scones and coffee
- Afternoon Tea 19.75
Includes a choice of teas, scones and coffee
- Champagne Afternoon Tea 27.50
Includes a choice of teas, scones and coffee

WARM DRINKS

- Warm flourless chocolate cake 6.25
Cherries, kirsch and chocolate cream
- Toasted teacakes 4.75
with butter and preserves
- Dark chocolate tart 6.50
Served with dried cream ice cream and Jersey pointing cream
- Creme brûlée 6.50
Choux-à-craquelin custard with vanilla bean sugar cream
- Ice creams and sorbets 5.25
Selection of dairy ice creams and fresh fruit sorbets

SET MENU

- 11:30AM - 6:30PM 8AM - 4PM
Monday to Friday
Two courses Three courses 16.50 21
Sundays & Bank Holidays

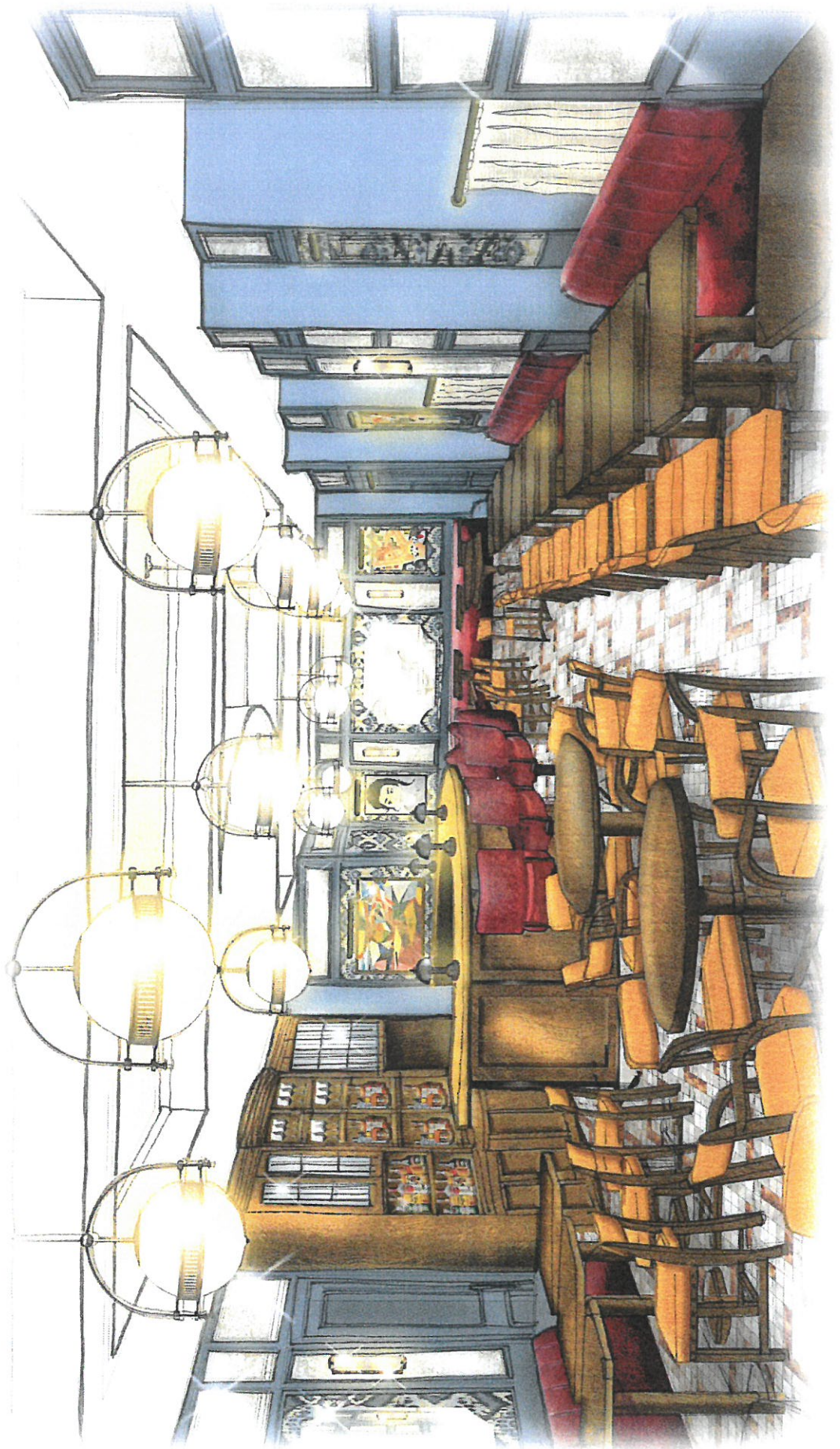
PLEASE USE YOUR SERVER FOR THE MENU

A discretionary optional gratuity of 12.5% will be added to your bill
Please notify your waiter of any food allergies or intolerances
upon ordering

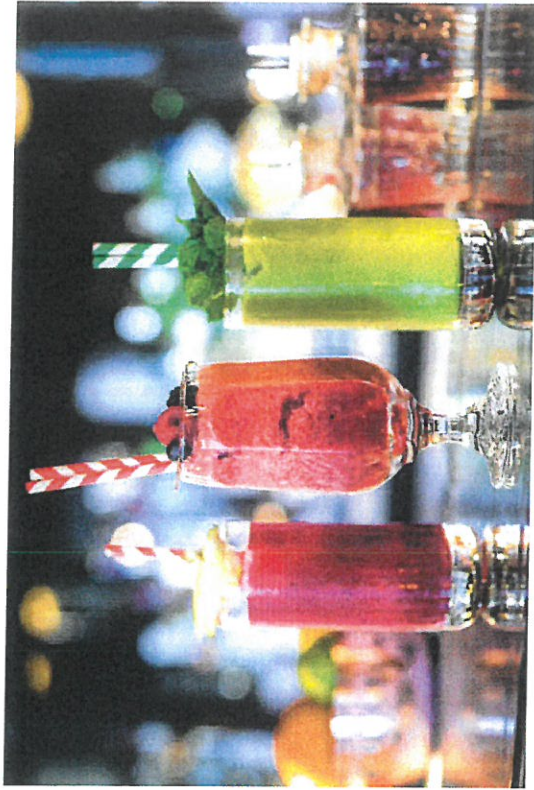
THE IVY CAFÉ

Opening 3 November 2015
96, Marylebone Lane, London, W1U 2QA

THE IVY
CAFE



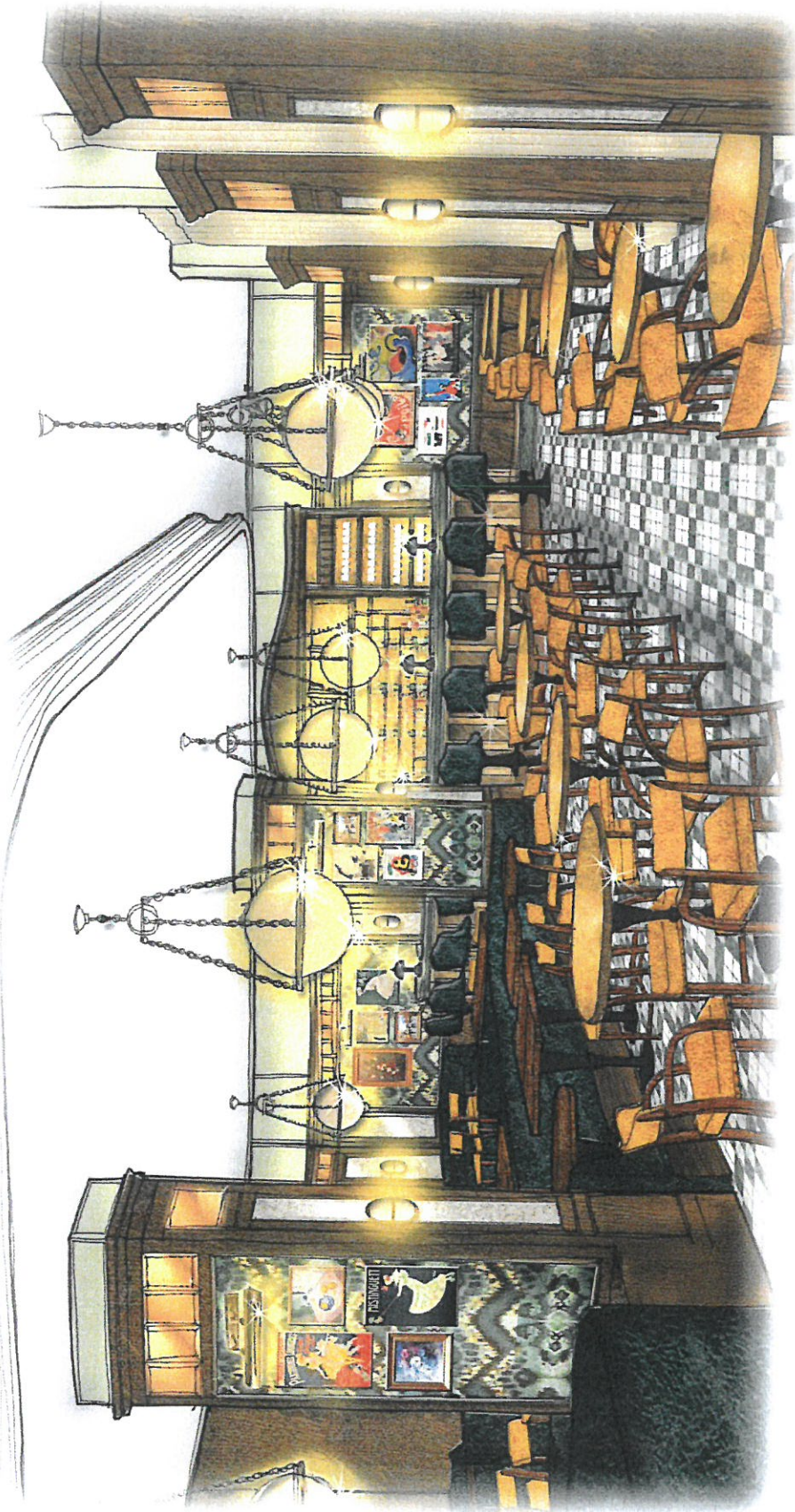
THE IVY CAFE



THE IVY
KENSINGTON
BRASSERIE

Opening 15 December 2015
96 Kensington High Street, London W8 4SG

THE IVY
KENSINGTON
BRASSERIE



PRESS HIGHLIGHTS

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