

= 1917 = Set Menu

2 Courses £19.17

Our £19.17 set menu is not just a price; it's a key to a time capsule of tastes. Open it and savour the flavours that have graced our tables for over a century. It has something for everyone.

For the table

Truffle arancini 6.95 rice balls Zucchini fritti with lemon, 5.95 chilli and mint yoghurt

Salt-crusted 5.25 sourdough bread

Starters

Creamed cauliflower soup with cave-aged Long Clawson Stilton, chopped capers and parsley Velvety duck liver parfait with caramelised hazelnuts, apricot and apple chutney and toasted brioche

Asian crab salad with chopped pak choi, beansprouts, watermelon, sesame and a soy dressing

Mains

♣ The Ivy original shepherd's pie with slow-braised lamb and beef, Cheddar mash, rosemary and red wine sauce

Pan-fried lemon sole with mashed potatoes, beurre noisette, lemon and capers

5.50

Keralan prawn curry vol-au-vent with choi sum, shaved coconut, red chilli and coriander

Plant-based vegan "cheese burger" with pickles, red onion, sauce and thick cut chips

		- Sries			
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.95	Aligot mashed potato	4.75	Baby gem lettuce, herb dressing, cheese and pine nuts Jasmine rice with toasted	4.95
		Green beans and roasted almonds	4.95		3.95
Sprouting broccoli, lemon oil and sea salt	5.50	Garden peas, broad beans and baby shoots	4.50	coconut and coriander	
				Truffle and Parmesan chips	6.50

Desserts

Add a Dessert for an additional £5

Classic frozen berries with yoghurt sorbet, white chocolate sauce Raspberry and pistachio coupe, raspberry sorbet with pistachio foam, raspberries, pistachios and raspberry sauce Crème brûlée with a caramelised sugar crust



Thick cut chips



IN 1917
ABELE GIANDOLINI
OPENED A SMALL
RESTAURANT IN THE HEART
OF LONDON'S THEATRELAND.
HIS AIM WAS TO PROVIDE FINE
CUISINE FOR CULTURED PALATES.
AMONG THE FAMOUS FIGURES OF THE
'20S, THE IVY WAS A SYNONYM
FOR QUALITY: IT BECAME
AN EXCLUSIVE MEETING
PLACE AND A FRIENDLY
RENDEZVOUS