

## 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, chickpeas, roasted peppers, 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.

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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, chickpeas, roasted peppers, 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 shepherd's pie**

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

### 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

#### **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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## 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.



### **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

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### 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> <i>flute</i>	10.75
Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne	
<b>Passion Fruit Bellini</b> <i>flute</i>	9.00
Vanilla vodka, passion fruit, Passoa and lime juice topped with Prosecco	
<b>English Spritz</b>	8.50
Citrus-infused Cocchi Rosa, Earl Grey infused Beefeater Gin and Peychaud's Bitters, topped with soda and Prosecco	
<b>Raspberry Mojito</b>	8.50
Havana Club Rum, lime, sugar, fresh mint and Chambord Black Raspberry Liqueur	
<b>Cosmopolitan</b>	7.25
Wyborowa Vodka, Cointreau, cranberry, lime and peach bitters, with a flamed orange zest	
<b>The Ivy Bloody Mary</b>	8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Salted Caramel Espresso Martini</b> <i>coupe</i>	8.50
A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Express Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	

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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>Normandy Apple G&amp;T</b>	11.50
30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean 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.**  
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## DRINKS

### COOLERS & NON-ALCOHOLIC COCKTAILS

<b>Rosemary Lemonade</b>	3.50
Rosemary infusion, lemon and lime with sparkling water	
<b>Peach &amp; Elderflower Iced Tea</b>	4.50
With The Ivy 1917 and 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	

### 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 Bitter &amp; Twisted Golden Ale,</b>	5.00
<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>	3.50
Range of Tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade	
<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 Danby Room accommodates a maximum of 20 seated and 40 standing (up to 16 on one table or 20 on two long tables)

### Access, Service & Departure Times

Breakfast (Monday to Saturday)

access: 8.00 am | service: 8.30 am | guests' departure: 10.30 am

Breakfast (Sunday)

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: 5.00 pm

Dinner (Sunday to Wednesday)

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

Dinner (Thursday to Saturday)

access: 6.00 pm | service: 6.30 pm | guests' departure: 11.30 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

DAISY HEK

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[www.theivycafewimbledon.com](http://www.theivycafewimbledon.com)

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