



Ivy Market Grill Menu

<https://menulist.menu>

1 Henrietta Street London, WC2E 8PS, United Kingdom
(+44)2033010200 - <https://www.theivymarketgrill.com>

The restaurant from London offers 243 different **meals and drinks on [the card](#)** at an average £9. What [T](#) likes about Ivy Market Grill:

Amazing. just AMAZING. As soon as we set foot inside the staff were very friendly, professional and helpful. They have a separate vegan/vegetarian menu and everything looks absolutely delicious. Food was flavoursome and very tasty. We were served by an exceptional waiter, Andrew. Would definitely come back! [read more](#). The rooms on site are wheelchair accessible and can also be used with a wheelchair or physical disabilities, Depending on the weather, you can also sit outside and be served. What [Carsten Henkel](#) doesn't like about Ivy Market Grill: We enjoyed our meal at Ivy Covent Garden. The food was a good value for the area, delicious and served hot. The Skallop Vol au vent enjoyed by all 3 of us. The service was very good and our waitress friendly and helpful. 20/4/23 [read more](#). At Ivy Market Grill from London it's possible to try delicious vegetarian meals, that were made without any animal meat or fish, Likewise, the customers of the establishment prefer the comprehensive selection of differing **coffee and tea specialities** that the restaurant provides. Furthermore, there are many typically British dishes on the menu that make the English heart beat faster, here they serve a *comprehensive brunch* for breakfast.

Ivy Market Grill Menu



Smoothies

MIXED BERRY SMOOTHIE £5

Sashimi

TUNA CARPACCIO £9

Specials

THREE COURSES £21

Sandwiches & Hot Paninis

HAMBURGER

Extras

FLAT MUSHROOMS

Grill

MARKET GRILL HAMBURGER £14

Starters & Salads

POTATOE CHIPS

Side Orders

TRUFFLE AND PARMESAN CHIPS £5

Chicken

CHICKEN MILANESE £16

Breakfast

BREAKFAST PASTRIES £5

Little things

ARANCINI

From the grill

GRILLED WHOLE LOBSTER £34

Main Course

COTE DE BOEUF

Donuts - Ungefüllt

CINNAMON

Ice cream*

VANILLA

dipping sauces

MAPLE SYRUP

Classics

STEAK, EGG CHIPS £15

American Food

EGGS BENEDICT £9

Häagen Dazs Eiscreme

STRAWBERRIES

Pizza Rosso

SLOW ROASTED LAMB SHOULDER £16

Fresh Juice

GREEN JUICE £4

Puddings

ICE CREAMS AND SORBETS £5

Ivy Market Grill Menu



Coolers

PEACH ELDERFLOWER ICED TEA £5

Sweets & Desserts

SALTED CARAMEL

Cereals

STARTER

Cold

HOMEMADE GINGER BEER £5

House Cocktails

MARKET SPECIAL

Brunch Feast

EGGS ROYALE £9

Breakfast Extras

SMOKED STREAKY BACON

Appetisers

CHICKEN LIVER PARFAIT £7

Bar Snacks

SALTED SMOKED ALMONDS £3

Lunch Express

TWO COURSES £17

SEASONAL ENTREES

ATLANTIC SEA SCALLOPS £12

Sides for Two

POTATO HASH

Flavors

PISTACHIO

Cognac & Armagnac

MARTELL CORDON BLEU £24

Stuzzichini

ZUCCHINI FRITTI £6

Colombian Coffee

BREAKFAST BLEND £4

Bottled Water

SAN PELLEGRINO SPARKLING MINERAL WATER 750ML £4

Dessert & Coffee

CHOCOLATE SALTED CARAMEL MOUSSE

Sides 'N Such

GREEK YOGURT

Minerals & Juices

COCA-COLA, DIET COKE £3

Fever-Tree Mixers

FEVER-TREE LEMONADE £3

Ivy Market Grill Menu

Garganega

SOAVE CLASSICO, SUAVIA, VENETO, ITALY £9

Cicchetti

TRUFFLE ARANCINI £6

Sweet & Fortified

JURANCON DOUX, DOMAINE CAUHAPE SYMPHONIE DE NOVEMBRE, BEARN, FRANCE £7

Cognac, Armagnac & Calvados

REMY MARTIN MATURE CASK FINISH £10

Sauce Trio

GREEN PEPPERCORN

Cream Tea

FRESHLY BAKED FRUITED SCONES

Champagne Afternoon Tea

AFTERNOON TEA WITH A GLASS OF CHAMPAGNE

Light Dishes & Starters

WILD MUSHROOMS ON TOASTED BRIOCHE £8

Knife and Fork

SIMPLY GRILLED FISH

16 oz Drink

RASPBERRIES

Full English Breakfast

CUMBERLAND HERBED SAUSAGE

Our Aperitives This Week

PEACH BELLINI £10

Gotham City Breakfast

TOASTED CRUMPETS £3

Salcombe Dairy Ice Cream & Sorbet (Vegetarian)

HONEYCOMB

Lunch and Dinner Dessert

CHOCOLATE BOMBE £9

Light Meals and Salads

GOAT'S CURD SALAD £7

Shakerato Selections

VANILLA SHAKERATO £4

Uncategorized

OLIVE OIL MASHED POTATO £4

Salads

GRILLED HALLOUMI

GRILLED CHICKEN SALAD £14



Ivy Market Grill Menu



Non alcoholic drinks

POWER UP £5

LEMON

Fish dishes

FISH AND CHIPS £15

FISH AND CHIPS

A la carte

TOAST AND PRESERVES £3

BLUEBERRIES

Soft drinks

FEVER-TREE SOFT DRINKS, COCA-COLA, DIET-COKE £3

ACQUA PANNA STILL MINERAL WATER 750ML £4

Sweet

WARM FRUITED SCONE

LEMON LIME PROFITEROLE

Juices

CHOICE OF FRESH JUICES £4

BEET IT £4

Ice Creams

DARK CHOCOLATE

WHITE CHOCOLATE

Tea & Coffee

HOT CHOCOLATE MILK MINT WHITE £4

CAPPUCCINO, LATTE, AMERICANO
FLAT WHITE, ESPRESSO, MACCHIATO £3

Thirst Quenchers

IVY G&T £9

MARKET GRILL BLOODY MARY £9

Featured Items

SPICED GREEN OLIVES £4

SALT CRUSTED SOURDOUGH
BREAD £4

Rose

CHÂTEAU D'ESCLANS,
WHISPERING ANGEL, CÔTES DE
PROVENCE, FRANCE £12

GRENACHE ROSÉ, LIERRE,
LANGUEDOC, FRANCE £5

Dessert Wines

10YR TAWNY PORT, QUINTA DO
VALLADO, DOURO, PORTUGAL £8

ROYAL TOKAJI, GOLD LABEL,
TOKAJI, HUNGARY £16

The Ivy Market Grill Vegetarian Breakfast

AVOCADO, POACHED HEN'S EGGS

WATERCRESS AND BAKED BEANS

These types of dishes are being served

FISH

SALAD

Ivy Market Grill Menu



Alcoholic Drinks

APEROL SPRITZ	£10
AMARO AVERNA	£8
SAUVIGNON BLANC	

Appetizers

PRAWN COCKTAIL	£10
STEAK TARTARE	£9
TEMPURA PRAWNS	£10

Sandwiches

HLT	£10
SMOKED SALMON AND CRAB OPEN SANDWICH	£12
STEAK SANDWICH FRENCH DIP	£14

Afternoon Tea

TRUFFLED CHICKEN BRIOCHE ROLL	
MARINATED CUCUMBER AND DILL SANDWICH FINGER	
SMOKED SALMON ON GLUTEN FREE DARK RYE	

Sparkling

RUINART, R, CHAMPAGNE, FRANCE	£14
RUINART, ROSÉ, CHAMPAGNE, FRANCE	£16
UINART, ROSÉ, CHAMPAGNE, FRANCE	£16

Armagnac

CLOS MARTIN VSOP 8 YEAR FOLLE BLANCHE	£9
BARON DE SIGOGNAC 10 YEAR	£10

DOMAINE BOINGNERES 2001 FOLLE BLANCHE	£21
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Calvados

DUPONT VSOP PAYS D'AUGE	£11
CAMUT 6 YEAR PAYS D'AUGE	£13
CAMUT 12 YEAR PAYS D'AUGE	£18

The Ivy Market Grill Full English Breakfast

FRIED HEN'S EGGS, BLACK PUDDING	
ROAST PLUM TOMATOES	
GRILLED FLAT MUSHROOM AND BAKED BEANS	

Restaurant Category

DESSERT
VEGAN
VEGETARIAN

Wine

SORANZO, PROSECCO SUPERIORE, VENETO, ITALY	£6
THE IVY COLLECTION CHAMPAGNE, MONTOY, CHAMPAGNE, FRANCE	£10
GRENACHE BLANC, LIERRE, LANGUEDOC, FRANCE	£5
GRENACHE ROUGE, LIERRE, LANGUEDOC, FRANCE	£5

White

PINOT GRIGIO, ALOIS LAGEDER, RIFF, ALTO ADIGE, ITALY	£7
RIESLING, MARKUS MOLITOR, HAUS KLOSTERBERG, MOSEL, GERMANY	£9

Ivy Market Grill Menu



AUVIGNON BLANC, HUIA,
MARLBOROUGH, NEW ZEALAND £10

CHABLIS, LA CHABLISIENNE, LA
FINAGE, BURGUNDY, FRANCE £11

Light & Healthy

CRUSHED AVOCADO ON GLUTEN
FREE TOAST £7

CARAMELISED RUBY GRAPEFRUIT £4

YOGHURT AND BERRIES £6

BAKED HONEY AND MAPLE
GRANOLA £5

Sauces



HOLLANDAISE £3

GREEN PEPPERCORN
SAUCE £3

BÉARNAISE SAUCE £3

HOLLANDAISE SAUCE £3

BÉARNAISE

Toppings

HAZELNUT NOUGATINE

CRUSHED MERINGUE

GLAZED PECANS

POPPING CANDY

CHOCOLATE FLAKES

Coffee

POT OF COFFEE CREAM £4

CAPPUCCINO, LATTE, AMERICANO,
FLAT WHITE, ESPRESSO,
MACCHIATO £3

HOT CHOCOLATE – MILK MINT
WHITE £4

CAPPUCCINO £3

HOT CHOCOLATE –
MILK/MINT/WHITE £4

Eggs

TWO HEN'S EGGS £7

AVOCADO AND SPINACH BENEDICT £8

FOLDED HAM AND CHEESE
OMELETTE £9

AVOCADO, TOMATO AND SESAME £8

KIPPERS £9

Red

TEMPRANILLO, TABULA, DAMANA 5,
RIBERA DEL DUERO, SPAIN £8

NERELLO MASCALESE, FRAPATTO,
SICILY, ITALY £8

MALBEC, CATENA, VISTA FLORES,
MENDOZA, ARGENTINA £9

PINOT NOIR, CRAGGY RANGE, TE
MUNA, NEW ZEALAND £11

CHATEAU SIAURAC, PLAISIR,
POMEROL, BORDEAUX, FRANCE £12

Cognac

RAGNAUD SABOURIN NO. 10 VSOP £15

ORDONNEAU BORDERIES TRES
VIEILLE RESERVE £16

LEYRAT XO VIEILLE RESERVE £23

REMY MARTIN XO EXCELLENCE £28

RAGNAUD SABOURIN NO. 35
FONTVIELLE £30

Dishes are prepared with

STRAWBERRY

CHOCOLATE

BANANA

Ivy Market Grill Menu



CHICKEN

DUCK

Starters



OAK SMOKED SALMON £10

SEASONAL SOUP £6

CRISPY DUCK SALAD £8

RAW MARKET SALAD £7

MOZZARELLA DI BUFALA AND CLEMENTINE £9

SMOKED SALMON AND CRAB £12

Main

SCRAMBLED EGGS AND SMOKED SALMON £10

MARKET GRILL SHEPHERD'S PIE £14

DUKKA SPICED AUBERGINE AND SWEET POTATO £14

ROASTED BUTTERNUT SQUASH WITH GRAINS £13

AROMATIC DUCK CURRY £15

SELECTION OF THREE CHEESES £10

Beers & Ciders

PERONI NASTRO AZZURRO, ITALY, 5.1% ABV. 330ML £5

MEANTIME PILSNER, LONDON, ENGLAND, 4.4% ABV. 330ML £5

SAM SMITH'S ORGANIC PALE ALE, NORTH YORKSHIRE, ENGLAND, 5.1% ABV. 355ML £6

CHAPEL DOWN CURIOUS IPA, KENT, ENGLAND, 5.6% ABV. 330ML £5

GUINNESS STOUT, DUBLIN, IRELAND, 4.5% ABV. 330ML £5

WILLY'S APPLE CIDER, HEREFORDSHIRE, ENGLAND, 4% ABV. 500ML £7

Sweet Wines

MOSCATO D'ASTI, CASCINETTA VIETTI, PIEMONTE, ITALY, 2015

JURANCON DOUX, DOMAINE CAUHAPE, SYMPHONIE DE NOVEMBRE, FRANCE, 2014

10YR TAWNY PORT, QUINTA DO VALLADO, DOURO, PORTUGAL, NV

WARRE'S LBV PORT, DOURO, PORTUGAL, 2010

ROYAL TOKAJI, GOLD LABEL, TOKAJI, HUNGARY, 2011

MOSCATO D'ASTI, VIETTI CASCINETTA, PIEDMONT, ITALY £7

WARRE'S LBV PORT, DOURO, PORTUGAL £7

Dessert



RASPBERRY CHEESECAKE

FLOURLESS CAPPUCCINO CAKE £7

APPLE TART FINE £8

CRÈME BRÛLÉE £7

MINI CHOCOLATE TRUFFLES £4

LEMON MERINGUE ALASKA £7

CHERRY ICE CREAM SUNDAE £8

DAIRY FREE COCONUT PANNA COTTA £7

FROZEN BERRIES £7

Tea

IVY 1917 BREAKFAST BLEND £4

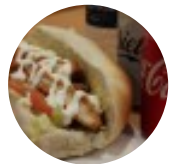
IVY AFTERNOON TEA BLEND £4

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CEYLON, EARL GREY, DARJEELING	£4
SENGHA, JASMINE PEARLS	£5
FRESH MINT, CAMOMILE, PEPPERMINT, VERBENA	£4
ROSEBUD, OOLONG	£6
SENGHA, JASMINE	£5
IVY 1917 BREAKFAST BLEND INTENSE, RICH, PUNCHY	£4
IVY AFTERNOON TEA BLEND MELLOW, ELEGANT, REFRESHING	£4

Mains



MUSSELS CHIPS	£14
ROAST SALMON FILLET	£16
ROAST BANHAM HALF CHICKEN	£15
SALMON AND SMOKED HADDOCK FISH CAKE	£14
LINE CAUGHT SWORDFISH	£16
SIRLOIN	
FILLET	
EGGS BENEDICT AND CHIPS	£12
EGGS ROYALE AND CHIPS	£12
AVOCADO AND SPINACH BENEDICT, CHIPS	£11

Side dishes

RED WINE AND ROSEMARY	
WILD MUSHROOM AND MARJORAM SAUCE	
CRISPY ROOT VEGETABLES	£4
CREAMED KALE AND SPINACH	£4
PEAS, SUGAR SNAPS AND BABY SHOOTS	£3
THICK CUT CHIPS	£4

GREEN BEANS AND ROASTED ALMONDS	£4
TENDERSTEM BROCCOLI, LEMON OIL AND SEA SALT	£4
HERBED GREEN SALAD	£3
SLICED SAN MARZANO TOMATO	£4
CRISPY ROOT VEGETABLES,	£4
RED WINE AND ROSEMARY SAUCE	£3

Cocktails

THE ROYALE (FLUTE)	£10
INIGO JONES' FIZZ (COUPE)	£9
BETTY CARELESS (ROCKS)	£10
GARDEN OF THE ABBEY (LONG)	£9
EARL OF BEDFORD (COUPE)	£9
SALTED CARAMEL ESPRESSO MARTINI	£8
MY FAIR LADY (COUPE)	£10
PUGILIST PUNCH (LONG)	£9
MARKET GRILL NEGRONI (ROCKS)	£10
ORCHARD G&T (ROCKS)	£10
IVY SPRITZ (WINE GLASS)	£8
JUBILEE JULEP (SILVER TIN)	£9

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THREE MARTINI (LUNCH)

£12

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8PS, United Kingdom

Made with menulist.menu

Opening Hours:

Thursday 08:30 -23:30

Friday 08:30 -23:30

Saturday 09:00-23:30

Sunday 09:00-22:30

Monday 08:30 -23:30

Tuesday 08:30 -23:30

Wednesday 08:30 -23:30