

## SPARKLING *125ml*

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	7.25
The Ivy Collection Champagne, <i>Champagne, France</i>	9.95
Coates & Seeley Brut Rosé, <i>Hampshire, England</i>	13.50
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.95
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	16.50

## THIRST QUENCHERS

Ivy Royale Our signature Kir Royale with Beefeater Gin infused with hibiscus and 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
Pictish Spritz Theodore Pictish Gin, Lillet Blanc, yuzu juice, Fever Tree Soda Water & Prosecco	9.50

## GIN & TONIC SELECTION

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
Summer Apple G&T 30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	11.50
Bramble G&T Ellis No.2 Scottish Bramble Gin, Copperhead Black Batch gin, fresh blueberries & Fever-Tree Indian Tonic	12.50

### BREAKFAST

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

### BRUNCH

From 11am  
Saturday – Sunday

### SET MENU

11:30am – 6:30pm  
Monday – Friday

Two courses – 16.95

Three courses – 21.00

## PRIVATE DINING

Available for all occasions, meetings and celebrations in The Morgan Room.  
*Please ask for details.*

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.

A discretionary optional service charge of 12.5% will be added to your bill.

## THE IVY

BUCHANAN STREET  
GLASGOW

ALL DAY MENU

From 11.30am

Spiced green olives – 3.50 Gordal olives with chilli, coriander and lemon	Salt-crusted sourdough bread – 4.50 with salted butter	Zucchini fritti – 5.95 Crispy courgette fries with lemon, chilli and mint yoghurt	Truffle arancini – 5.95 Fried Arborio rice balls with truffle cheese	Salted smoked almonds – 3.25 Hickory smoked and lightly spiced	Oatmeal rolled Lathallan haggis bon bons – 4.95 Malt whisky and wholegrain mustard mayonnaise
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## STARTERS

Garden pea soup – 5.95 Crushed peas with ricotta, mint and lemon balm	Heritage tomato and feta salad – 6.95 Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing	Raw market salad – 6.95 Thinly shaved market vegetables with avocado houmous, toasted sesame, maple and wholegrain mustard dressing	Duck liver parfait – 7.25 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche
Asparagus with truffle hollandaise – 8.75 Warm asparagus spears with truffle hollandaise and baby watercress	Smoked Scottish salmon – 9.75 Oak smoked salmon, black pepper and lemon with rye soda bread <i>Add crab and dill cream - 3.75</i>	Steak tartare with Laphroaig – 9.50 Barrel smoked beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Tempura prawns with salt and pepper squid – 8.75 Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha
Crispy duck salad – 8.50 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Buffalo mozzarella – 8.95 Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint	Prawn cocktail – 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Crab and apple salad – 11.95 Cucumber, watermelon, radish, edamame and coriander
Marinated yellowfin tuna – 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	Native lobster and samphire risotto – 12.95 Arborio rice with lobster, samphire and basil		

## MAINS

Fish & chips – 15.50 Traditional battered haddock served with mashed peas, thick cut chips and tartare sauce	Salmon and asparagus – 16.95 Pan-fried salmon supreme with asparagus tortellini and a Champagne sauce	Grilled sea bass fillet – 22.95 Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing	Salmon and smoked Scottish haddock fish cake – 13.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
Native lobster linguine – 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	Grilled chicken salad – 14.95 Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing	Monkfish and prawn curry - 18.95 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps	Blackened cod fillet – 17.95 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

### MARKET SPECIAL MP

*Of the day*

Jackfruit and peanut bang bang salad – 12.95 Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander	Chargrilled halloumi with Padrón peppers – 13.95 Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce
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The Ivy Buchanan St. hamburger – 14.50  
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips  
*Add Isle of Mull Cheddar 1.95*

Roasted Scottish lamb rump – 22.75  
Asparagus, creamed potato and a morel cream sauce

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

## STEAKS

All our steaks are carefully hand selected from premium Scotch 21 day, Himalayan Salt Wall dry-aged beef.

Sirloin *8oz/227g* – 24.50  
21 day Himalayan Salt Wall dry-aged

Fillet steak *7oz/198g* – 29.95  
Succulent, prime centre cut, grass-fed

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

## SAUCES

Béarnaise • Green peppercorn • Red wine and rosemary  
• Hollandaise • Roasted mushroom – 2.95

## SIDES

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	4.25
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*

Heirloom tomato open sandwich – 9.95  
Mixed heirloom tomatoes, Greek feta-style "cheese" spread, baby gem leaves, pickled onions and baby basil

Smoked Scottish salmon and crab open sandwich – 11.95  
Smoked salmon and crab with crushed avocado, grapefruit and baby watercress

Roast beef sandwich – 14.95  
Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips

The Ivy Buchanan St. hamburger – 14.50  
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips  
*Add Isle of Mull Cheddar 1.95*

## AFTERNOON MENU

*3pm – 5pm*

CREAM TEA – 7.95

Freshly baked fruited scones, clotted cream and strawberry preserve

*Includes a choice of teas, infusions or coffees*

AFTERNOON TEA – 18.95

*SAVOURIES*

Truffled chicken brioche roll  
Marinated cucumber and dill finger sandwich  
Smoked Scottish salmon on dark rye style bread with cream cheese and chives

*SWEET*

Warm fruited scones with clotted cream and strawberry preserve  
Raspberry cheesecake  
Chocolate and salted caramel mousse  
Whisky crème brûlée doughnut

*Includes a choice of teas, infusions or coffees*

CHAMPAGNE AFTERNOON TEA – 26.50

Afternoon tea with a glass of Champagne

*Includes a choice of teas, infusions or coffees*

## DESSERTS

Cappuccino cake – 7.50  
Warm chocolate cake, milk mousse and coffee sauce

Chocolate bombe – 8.95  
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot butterscotch sauce

Apple tart fine – 8.50

Baked apple tart with vanilla ice cream and Calvados flambé  
*(14 mins cooking time)*

Whisky crème brûlée – 6.95  
Classic set vanilla custard with a caramelised sugar crust

Pistachio and raspberry ice cream sundae – 7.95  
Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce

Mini chocolate truffles – 3.50  
With a liquid salted caramel centre