

Salted smoked almonds
Hickory smoked and
lightly spiced
3.25

**Salt-crusted
sourdough bread**
with salted butter
4.50

Zucchini fritti
Crispy courgette fries with
lemon, chilli and mint yoghurt
5.95

Spiced green olives
Gordal olives with chilli,
coriander and lemon
3.50

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.95

STARTERS

Garden pea soup
Crushed peas with ricotta,
mint and lemon balm
5.95

Marinated yellowfin tuna
Citrus ponzu dressing and wasabi
mayonnaise with chilli and coriander
9.95

Asparagus with truffle hollandaise
Warm asparagus spears with truffle
hollandaise and baby watercress
8.75

Prawn cocktail
Classic prawn cocktail with baby gem,
avocado, cherry tomatoes
and Marie Rose sauce
9.95

Crispy duck salad
Warm crispy duck with five spice dressing,
toasted cashews, watermelon, beansprouts,
sesame seeds, coriander and ginger
8.50

Duck liver parfait
Caramelised hazelnuts, truffle, tamarind
glaze with pear and ginger compote,
toasted brioche
7.25

Buffalo mozzarella
Sliced peaches with Nocellara olives, smoked
almonds, pesto and picked mint
8.95

Crab and apple salad
Cucumber, watermelon, radish,
edamame and coriander
11.95

Heritage tomato and feta salad
Avocado, watermelon, pistachio, olives, basil and
Pedro Ximénez dressing
6.95

MAINS

Chicken Milanese
Brioche-crumbed chicken
breast with San Marzanino
tomatoes, capers, rocket,
Parmesan and pesto
16.95

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

Blackened cod fillet
Baked in a banana leaf with a soy
and sesame marinade, citrus-pickled
fennel, grilled broccoli, chilli and
yuzu mayonnaise
17.95

**Chargrilled halloumi
with Padrón peppers**
Red pepper sauce, toasted fregola,
San Marzanino tomatoes, olives and
a chilli and mint sauce
13.95

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

Salmon and asparagus
Pan-fried salmon supreme with
asparagus tortellini and
a champagne sauce
16.95

**The Ivy Buchanan St.
shepherd's pie**
Slow-braised lamb leg with
beef and Isle of Mull Cheddar
potato mash
14.50

**Jackfruit and peanut
bang bang salad**
Chayote, Chinese leaf, mouli,
crispy wonton, peanuts and
coriander
12.95

SIDES

Thick cut chips
3.95

**Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing**
3.75

**Creamed spinach, toasted pine nuts
and grated Parmesan**
4.25

**San Marzanino tomato and basil salad
with Pedro Ximénez dressing**
3.95

**Sprouting broccoli, miso butter,
sesame and chilli**
3.95

Peas, sugar snap and baby shoots
3.25

Olive oil mashed potato
3.50

Green beans and roasted almonds
3.75

Jasmine rice with toasted sesame
3.50

Herbed green salad
3.25

Truffle and Parmesan chips
4.50

DESSERTS

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

Rum baba
Plantation rum soaked sponge with
Chantilly cream and raspberries
8.25

Ice creams and sorbets
Selection of dairy ice creams
and fruit sorbets
5.25

Selection of three cheeses
Isle of Mull cheddar, Hebridean Blue and Clava
Brie with pear chutney, caramelised pecans,
olive croutons, rye crackers
9.95

Frozen berries
Mixed berries with yoghurt sorbet
and warm white chocolate sauce
7.25

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

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