

SPARKLING

	<i>125ml</i>
Prosecco, Bisol, Jeio, Veneto, Italy	7.25
The Ivy Collection Champagne, Champagne, France	9.95
Coates & Seely Brut Rosé, Hampshire, England	13.50
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	16.50

THIRST QUENCHERS

The 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

The 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
Normandy 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

All day dining. Every day.

OPEN FOR BREAKFAST

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

<p>ALL DAY MENU</p> <p>Served from 11am Monday - Friday From 4pm Saturday - Sunday</p> <p>BRUNCH MENU</p> <p>Served from 11am Saturday - Sunday</p>	<p>SET MENU</p> <p>Served 11:30am - 6:30pm Monday - Friday</p> <p style="text-align: center;">-</p> <p>Two courses - 16.95 Three courses - 21.00</p>
-----------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------

PRIVATE DINING

Available for all meetings, events and celebrations for up to 40 guests. *Please ask for details.*

Gift vouchers available for every occasion.

THE IVY
BUCHANAN STREET
GLASGOW

BRUNCH MENU

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

STARTERS

White onion soup - 5.95 Onion Lyonnaise, truffle mascarpone and toasted brioche	Roast pumpkin tortellini - 9.50 Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce	Marinated yellowfin tuna - 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	Oak smoked Scottish salmon and crab - 12.75 With dill cream and dark rye bread
Duck liver parfait - 7.50 Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche	Crispy duck salad - 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Steak tartare with Laphroaig - 9.50 Barrel-smoked beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Prawn cocktail - 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
Oak smoked Scottish salmon - 9.75 With black pepper, lemon and rye soda bread	Laverstoke Park Farm buffalo mozzarella - 8.95 Crispy artichokes, pear and truffle honey	Seared Atlantic scallops - 12.50 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb	

MAINS

Hot buttermilk pancakes - 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	Eggs Royale and chips - 12.95 Smoked Scottish salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips	Eggs Benedict and chips - 11.50 Pulled honey roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	Avocado Benedict and chips - 10.95 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips
----------------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------

<p>MARKET SPECIAL MP</p> <p><i>Of the day</i></p>	<p>CLASSICS</p> <p>The Ivy Buchanan Street shepherd's pie - 14.50 Slow-braised lamb leg with beef and Isle of Mull Cheddar potato mash</p> <p>Minute steak - 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress</p> <p>Salmon and smoked Scottish haddock fish cake - 13.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</p> <p>Roast chicken - 16.50 Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket</p> <p>Chicken Milanese - 16.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</p>	<p>SIMPLY GRILLED FISH MP</p> <p><i>Sourced daily</i></p> <p>Monkfish and prawn curry - 18.95 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps</p> <p>The Ivy Buchanan Street hamburger - 14.50 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add Isle of Mull Cheddar 1.95</i></p> <p>Steak tartare with Laphroaig - 19.75 Barrel-smoked beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</p> <p>Rib-eye on the bone 12oz/340g - 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, Scotch beef</p> <p>Jackfruit and peanut bang bang salad - 12.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander</p>
----------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle

2.95 each

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	Thick cut chips	Herbed green salad
San Marzanino tomato and basil salad with Pedro Ximénez dressing	Truffle and Parmesan chips	Creamed spinach, toasted pine nuts and grated Parmesan
Peas, sugar snaps and baby shoots	Olive oil mashed potato	Sprouting broccoli, miso butter, sesame and chilli
3.75	3.95	3.25
3.95	4.50	4.25
3.25	3.50	3.95
	Jasmine rice with toasted sesame	
	Green beans and roasted almonds	
	3.50	
	3.75	

DESSERTS

Crème brûlée Classic set vanilla custard with a caramelised sugar crust	6.95
Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 mins cooking time)</i>	8.50
Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot butterscotch sauce	8.95
Rum baba Plantation rum soaked sponge with Chantilly cream and raspberries	8.25
Pistachio and raspberry ice cream sundae Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	8.25
Malted banana ice cream Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	7.50
Selection of three cheeses Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers	9.95
Frozen berries Mixed berries with yoghurt sorbet and warm white chocolate sauce	7.25
Ice creams and sorbets Selection of dairy ice creams and fruit sorbets	5.25
Mini chocolate truffles With a liquid salted caramel centre	3.50

AFTERNOON TEA

3pm - 5pm

Cream Tea - 7.95
Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

Afternoon Tea - 19.75

Savouries

Truffled chicken brioche roll

Marinated cucumber and dill finger sandwich on basil bread

Smoked Scottish salmon on beetroot bread with cream cheese and chives

Sweet

Warm fruit scones with clotted cream and strawberry preserve

Raspberry Tarte Tropézienne

Potted chocolate and caramel

Blackberry and Champagne trifle

Includes a choice of teas, infusions or coffees

Champagne Afternoon Tea - 28.50
Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

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.**