

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
Veuve Clicquot Yellow Label, Champagne, France	13.95
Veuve Clicquot Rosé, Champagne, France	16.50

THIRST QUENCHERS

The Ivy Royale	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	
The Ivy Bloody Mary	8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Peach Bellini	8.50
Peach pulp and Prosecco	
Aperol Spritz	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
Ruby Grapefruit Spritz	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
Elderflower Garden	5.95
Seedlip Garden, Acorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	

GIN & TONIC SELECTION

The Ivy Special G&T	9.50
Beefeater Gin, lavender, cucumber and lime with Fever-Tree Mediterranean Tonic	
Pink G&T	9.50
Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic	
Seville G&T	10.50
Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Deep Red G&T	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic	
Pomme Épicée	11.50
Copperhead Gin, 30&40 Double Jus Apple Cider Liqueur, cinnamon and Fever-Tree Naturally Light Tonic	

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>
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Please note we will be closed on 25th December only.

THE IVY
BUCHANAN STREET
GLASGOW

BRUNCH MENU

Oatmeal-rolled Lathallan haggis bon bons Malt whisky and wholegrain mustard mayonnaise 4.95	Truffle arancini Fried Arborio rice balls with truffle cheese 5.95	Spiced green olives Gordal olives with chilli, coriander and lemon 3.50	Salted smoked almonds Hickory smoked and lightly spiced 3.25	Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt 5.95	Salt-crusted sourdough bread With salted butter 4.25
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STARTERS

Roast pumpkin soup - 6.25 Creamed pumpkin with truffle ricotta, pine nuts and crispy sage	Truffled wild mushrooms - 7.95 Potato rösti, creamed mushroom, fried quail's egg and grated truffle	Whisky steak tartare - 9.50 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Jackfruit and peanut bang bang salad - 7.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander
Yellowfin tuna carpaccio - 9.95 Cucumber, baby basil with an apple, jalapeño and avocado sauce	Oak smoked Scottish salmon - 9.75 Black pepper, lemon, and dark rye bread	Laverstoke Park Farm buffalo mozzarella - 8.95 Crispy artichokes, pear and truffle honey	Duck liver parfait - 7.75 Caramelised hazelnuts, truffle, 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	Oak smoked Scottish salmon and crab - 12.75 A quenelle of crab and dill cream, lemon, dark rye bread	Prawn cocktail - 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce	Seared Atlantic scallops - 12.50 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb

MAINS

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	Roast beef sandwich - 15.95 Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	Eggs Royale and chips - 12.95 Oak smoked Scottish salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips	Scottish salmon and smoked haddock fish cake - 13.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
Prawn and avocado open sandwich - 12.95 Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	Avocado Benedict and chips - 10.95 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips	Hot buttermilk pancakes - 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	Roast fillet of salmon - 16.25 Sprouting broccoli, Champagne and caper cream sauce

MARKET SPECIAL MP

Of the day

The Ivy Buchanan Street shepherd's pie - 14.50
Slow-braised lamb leg with beef and Isle of Mull Cheddar potato mash
Aromatic duck curry - 17.95
Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice
Chicken Milanese - 16.95
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

Keralan sweet potato curry - 14.50
Choy sum, broccoli, coriander and coconut with steamed jasmine rice

Fish & chips - 15.50
Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

STEAKS

Sirloin 8oz/227g - 24.50 21 day Himalayan Salt Wall dry-aged, Scotch Beef
Fillet of beef 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, Scotch Beef
Minute steak - 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
Whisky steak tartare - 19.75 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

SAUCES

- Béarnaise • Green peppercorn • Hollandaise - 2.95 each
- Wild mushroom • Truffled red wine jus - 3.95 each

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25	Truffle and Parmesan chips	4.75	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	4.25	Extra virgin olive oil mashed potato	3.75
Peas, sugar snaps and baby shoots	3.50	Green beans and roasted almonds	3.95	Green leaf salad with mixed herbs	3.50
		Jasmine rice with toasted sesame	3.50	Thick cut chips	3.95

THE IVY
AFTERNOON TEA

Served daily 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 The Ivy Champagne
Includes a choice of teas, infusions or coffees

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online
ivycollection.com

Vegetarian and vegan menu available on request.

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.