

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

5.95

Truffle arancini
Fried Arborio
rice balls with
truffle cheese

5.95

Spiced green olives
Gordal olives with
chilli, coriander
and lemon

3.50

**Oatmeal-rolled
Lathallan
haggis bon bons**
Malt whisky and
wholegrain mustard
mayonnaise

4.95

**Salted smoked
almonds**
Hickory smoked and
lightly spiced

3.25

**Salt-crusted
sourdough bread**
With salted butter

4.25

STARTERS

White onion soup

Cep tortellini, onion Lyonnaise,
black truffle, crispy shallots and fried sage

6.75

Buffalo mozzarella

Sun-dried peppers, San Marzanino
tomatoes, black olives, green pesto
and pine nuts

9.25

Yellowfin tuna carpaccio

Citrus ponzu dressing, miso mayonnaise
with toasted sesame seeds, edamame,
crispy shallots and mizuna

9.95

Crispy duck salad

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

8.75

Oak smoked Scottish salmon

Black pepper, lemon, and dark rye bread

9.95

Duck liver parfait

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

8.25

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli,
crispy wonton, peanuts, sesame seeds
and coriander

7.95

MAINS

Chicken Milanese

Brioche-crumbed chicken breast
with a fried egg, Parmesan and
truffle cream sauce

16.95

Rib-eye on the bone

12oz/340g
21 day Himalayan Salt Wall dry-aged,
grass-fed, Scotch beef

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

Roast fillet of salmon

Grilled sprouting broccoli,
crushed pink peppercorn
hollandaise and lemon

16.95

Chargrilled halloumi

Giant couscous, smoked aubergine,
Padrón peppers, red pepper purée,
pomegranate, toasted almonds
and labneh

13.50

Keralan sweet potato curry

Choy sum, broccoli, coriander
and coconut with steamed
jasmine rice

14.50

The Ivy Buchanan Street shepherd's pie

Slow-braised lamb leg with beef,
Isle of Mull Cheddar potato mash

13.95

The Ivy Buchanan Street hamburger

Chargrilled in a potato bun
with mayonnaise, horseradish
ketchup and thick cut chips

13.95

Add Isle of Mull Cheddar - 1.95
Add pancetta - 2.75

SIDES

San Marzanino tomato and basil salad
with Pedro Ximénez dressing

3.95

Extra virgin olive oil mashed potato

3.75

Green leaf salad with mixed herbs

3.25

Peas, sugar snaps and baby shoots

3.50

Truffle and Parmesan chips

4.95

Sprouting broccoli, lemon oil and sea salt

4.25

Green beans and roasted almonds

3.95

Truffle mashed potato

4.50

Jasmine rice with toasted
coconut and coriander

3.50

Thick cut chips

3.95

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

4.25

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
(14 mins cooking time)

8.50

Mini chocolate truffles

With a liquid salted caramel centre

3.50

Ice creams and sorbets

Selection of dairy ice creams
and fruit sorbets

5.25

Chocolate bombe

Melting chocolate bombe with
a vanilla ice cream and honeycomb
centre with hot salted caramel sauce

8.95

Frozen berries

Mixed berries with yoghurt sorbet
and warm white chocolate sauce

7.25