

The background features a dense arrangement of tropical plants. In the foreground, there are bright yellow banana-like leaves and clusters of dark red, glossy leaves. Behind these, a pattern of green palm fronds is visible. A subtle, light-colored chain-link fence pattern is overlaid on the entire scene, creating a textured effect.

THE MORGAN ROOM

THE IVY

BUCHANAN STREET
GLASGOW



The Morgan Room

The Ivy Glasgow Brasserie offers a stunning private dining room available for breakfast, lunch and dinner, every day of the week.

The Morgan Room at The Ivy Buchanan Street accommodates 20 guests on one long table or 24 guests across three rounds.

The room is available for breakfast, lunch and dinner, as well as drinks and canapés receptions for up to 40 guests. Hidden away on the first floor, The Morgan Room provides the perfect escape in the heart of Glasgow for entertaining friends, family and corporate clients.

The walls are adorned with locally referenced artwork, including graphics of the Shipbuilding on the Clyde. Each table is decorated with seasonal flowers and candles. Bespoke menu cards and place cards are also provided for each event.

Our dedicated Event Manager is available to assist with any detail to enhance your occasion, whether that be guidance with menu selection, music, floral arrangements, table design, AV support or more.



MORE DETAILS

For use of The Morgan Room we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage. All tables will be decorated with seasonal flowers.

Audio Visual

Please note non-amplified live music is permitted and restaurant background music is available. Screen available in house and we have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

Travel & Parking

Nearest Train Station: Glasgow Central

Parking - NCP Glasgow Mitchell Street

Mitchell Street, 81 Mitchell Street, Glasgow, G1 3LN (2 minute walk)

Timings

Breakfast: 08.00 until 10.30 with host's access from 07.45 Monday to Saturday,
09.00 until 10.30 with host's access from 09.15 Sunday

Lunch: 12.00 until 17.00 with host's access from 11.30

Dinner: 18.30 until 00.00 Sunday to Thursday, 18.30 until 01.00 Friday and Saturday
with host's access from 18.00 (Sunday guests' departure 23.00)

Food Allergen Disclaimer

Please always inform us of any allergies or intolerances. 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.

Please note that due to COVID-19 and the Government Guidelines in place as a result, our capacities, timings and menus may vary.







BREAKFAST

We offer a selection of three breakfast menus to choose from. Please note the entire party must dine from the same menu.

Each menu is served with freshly squeezed orange juice and The Ivy 1917 Breakfast blend or filter coffee. Additional juices and smoothies are available.



JUICES & SMOOTHIES

Mixed Berry Smoothie £4.75

Strawberry, raspberry, blueberry, banana, coconut milk and lime

Beet it £4.50

Beetroot, carrot, apple and ginger

Green Juice £4.75

Avocado, mint, spinach, apple, parsley



MENU A

£20

Toast and preserves

A choice of white, granary and non-gluten bread,
served with strawberry jam, apricot jam and marmalade

Oat and almond granola

Raspberries, coconut "yoghurt" and raisins

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg





BREAKFAST

MENU B

£25

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry
Danish, served with butter and preserves

Oat and almond granola

Raspberries, coconut “yoghurt” and raisins

Eggs Benedict

Pulled honey roast ham, toasted muffins, two poached
hen's eggs with hollandaise sauce and watercress

OR

Eggs Royale

Smoked Scottish salmon, toasted muffins, two poached
hen's eggs with hollandaise sauce and watercress



MENU C

£32

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry
Danish, served with butter and preserves

Oat and almond granola

Raspberries, coconut “yoghurt” and raisins

The Ivy full Scottish breakfast

Smoked back bacon, herbed sausage, fried hen's eggs, black pudding, Campbells haggis,
roast plum tomatoes, grilled flat mushroom, baked beans and potato scone

Served with a choice of white or granary toast



CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Please choose from the options below.



Truffle arancini
Fried Arborio rice balls
with truffle cheese
£5.95

Salted smoked almonds
Hickory smoked
and lightly spiced
£3.25

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



SAVOURY CANAPÉS

£2.50 per bite

- Crunchy tempura prawns with matcha green tea sauce**
- White onion soup with black truffle**
- Grilled sirloin skewers with truffle mayonnaise**
- Duck liver parfait, hazelnut crumble on toasted brioche**
- Crispy duck, hoisin, ginger and chilli**
- Grilled chicken skewers with avocado houmous**
- Mini roast beef Yorkshire pudding
with shaved horseradish**
- Truffle arancini**
- Lobster cocktail cornet with caviar**
- Ponzu marinated tuna tartare, avocado and sesame**
- Spiced green cucumber gazpacho shot with mint**
- Belgian endive with coconut “cheese” and hazelnuts**
- Mini smoked haddock and salmon fishcake with horseradish mayonnaise**

SWEET CANAPÉS

£2.50 per bite

- Raspberry Tarte Tropézienne**
- White chocolate and passion fruit ice cream balls**
- Macarons**



— SMALL DISHES —

We recommend 6 bowl food options
per person for a drinks party.



SAVOURY BOWLS

£6.50 per bowl

Tuna tartare, soy and sesame

The Ivy shepherd's pie

**Belgian endive salad with grapes, coconut "cheese",
sumac and picked herbs**

**Buffalo mozzarella with sun-dried peppers,
San Marzanino tomatoes, black olives, green pesto and pine nuts**

Seasonal risotto

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Classic crème brûlée

Vanilla panna cotta

Potted chocolate and caramel



DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
The Ivy Collection Champagne , <i>Champagne, France</i>	NV	£59.00
Veuve Clicquot Yellow Label , <i>Champagne, France</i>	NV	£85.00
Veuve Clicquot Rosé , <i>Champagne, France</i>	NV	£97.00
Dom Perignon , <i>Champagne, France</i>	2010	£210.00

COCKTAILS

The Ivy Royale	£10.75
Our signature take on a classic Kir Royale cocktail	
The Ivy Bloody Mary	£8.75
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Peach Bellini	£8.75
Peach pulp and Prosecco	
Aperol Spritz	£9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
The Ivy VLS	£9.25
Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
Aromatic Spritz	£8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	

GIN & TONIC SELECTION

The Ivy Special G&T	£9.50
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
Pink G&T	£9.50
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
Blood Orange G&T	£9.75
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	£11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Hemingway G&T	£9.75
Flavours inspired by a classic Hemingway Daiquiri cocktail using Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	
Black Forest G&T	£13.25
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	
The Pillars of Milan	£10.75
Campari Aperitivo, Four Pillars Bloody Shiraz Gin, fresh rosemary, Nocellera olives & Fever-Tree Indian Tonic	



— EXPRESS LUNCH MENU —

Available Monday - Friday

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event

Two courses £22.95 | Three courses £26.95



STARTERS

Duck liver parfait

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

White onion soup

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

MAINS

Grilled chicken salad

Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce

Roast fillet of salmon

Grilled sprouting broccoli, crushed pink peppercorn hollandaise and lemon

Chargrilled halloumi

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

Sprouting broccoli and peas served sharing style to the table

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Vanilla ice cream

Pistachio and strawberry sauce



Tea & coffee available

£3.75 per person

Mini chocolate truffles – £3.50

With a liquid salted caramel centre





— PRIVATE DINING MENUS —

We offer a selection of three menus to choose from but please note you must select one menu for the whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event



Truffle arancini
Fried Arborio rice balls
with truffle cheese
£5.95

Salted smoked almonds
Hickory smoked
and lightly spiced
£3.25

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



MENU A £38

STARTERS

Beetroot carpaccio

Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts

Duck liver parfait

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

White onion soup

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

MAINS

Chicken Milanese

Brioche-crumbed chicken breast with creamed potato, broccoli and truffle sauce

Roast fillet of salmon

Grilled sprouting broccoli, mashed potato, crushed pink peppercorn hollandaise and lemon

Keralan sweet potato curry

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

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Rich chocolate mousse

Dark chocolate mousse with raspberries and a salted crunchy hazelnut caramel topping

Frozen mixed berries

Yoghurt sorbet, lemon balm and a warm white chocolate sauce

Selection of teas and filter coffees

— PRIVATE DINING MENUS —

MENU B

£48

STARTERS

The Ivy Scottish smoked salmon

Black pepper, lemon and dark rye bread

Buffalo mozzarella

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

Jackfruit and peanut bang bang salad

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

MAINS

The Ivy Buchanan Street shepherd's pie

Slow-braised lamb leg with beef and Wookey Hole
Cheddar potato mash with peas, sugar snaps and baby shoots

Roast fillet of salmon

Grilled sprouting broccoli, mashed potato,
crushed pink peppercorn hollandaise and lemon

Roasted butternut squash risotto

Grilled goat's cheese with sage and watercress

DESSERTS

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Frozen mixed berries

Yoghurt sorbet, lemon balm and a warm white chocolate sauce

Selection of teas and filter coffees





PRIVATE DINING MENUS

MENU C

£60

STARTERS

Crispy duck salad

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

The Ivy Scottish smoked salmon and crab

A quenelle of crab and dill cream, lemon, dark rye bread

Buffalo mozzarella

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

MAINS

Sirloin steak 8oz/227g

21 day Himalayan Salt Wall dry-aged sirloin steak with truffle mashed potato and green beans

Blackened cod fillet

Baked in a banana leaf with a soya and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

Chargrilled halloumi

Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh with a mixed herb salad

DESSERTS

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Chocolate bombe

Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffees



— POST DINNER TREATS —

Mini chocolate truffle – £3.50
With a liquid salted caramel centre

Selection of cheeses – £9.95
Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers



SINGLE MALT SCOTCH

Laphroaig 10 year	£12.50
Lagavulin 16 year	£13.50
Macallan Double Cask 12 year	£16.00
Macallan Triple Cask 12 year	£18.50
Aberlour A'Bunadh Batch 61	£20.00
Glenfiddich 21 year	£30.00
Macallan Rare Cask	£55.00

COGNAC

Courvoisier VSOP	£9.50
Maxime Trijol VSOP	£12.50
Leyrat XO Vieille Reserve	£22.50
Martell Cordon Bleu	£24.00
Courvoisier XO	£26.00

DESSERT WINES, PORT & SWEET SHERRY

Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy (375ml <i>btl</i>)	£25.00
Maury, Lafage, Languedoc, France, 2017 (500ml <i>btl</i>)	£30.00
Ruby Port, Warre's, LBV, Douro, Portugal (750ml <i>btl</i>)	£46.00
10yr Tawny Port, Quinta do Vallado, Douro, Portugal (500ml <i>btl</i>)	£40.00
Sauternes, Clos Labeille, Bordeaux, France (375ml <i>btl</i>)	£28.00
Pedro Ximénez, Bodegas Alvear, Montilla-Moriles, Spain (375ml <i>btl</i>)	£31.00
Royal Tokaji, Gold Label, Tokaji, Hungary (500ml <i>btl</i>)	£80.00

Spirits served at 50ml (25ml on request).



DRINKS

COCKTAILS

The Ivy Royale	£10.75
Our signature take on a classic Kir Royale cocktail	
The Ivy Bloody Mary	£8.75
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Peach Bellini	£8.75
Peach pulp and Prosecco	
Aperol Spritz	£9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
The Ivy VLS	£9.25
Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
Aromatic Spritz	£8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	

COOLERS & NON-ALCOHOLIC COCKTAILS

Peach & Elderflower Iced Tea	£4.50	Dry London Mule	£6.95
With The Ivy 1917 & afternoon tea blends		Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	
Virgin Bellini	£5.00	Nogroni	£7.95
A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda		An alcohol-free version of the classic Negroni with Seedlip Grove 42 and Æcorn Bitter & Sweet Aperitifs, stirred over ice and finished with fresh orange	
Strawberry & Vanilla Soda	£5.95	Movie Star Martini	£5.25
A blend of strawberry, fruits & vanilla with Fever-Tree soda water		Pineapple juice, lime juice, fresh passion fruit, passion fruit syrup and a shot of Fever-Tree White Grape & Apricot Soda	
Elderflower Garden	£5.95		
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers			
Virgin Spritz	£6.95		
Seedlip Grove 42, Æcorn Bitter Aperitif & Fever-Tree White Grape & Apricot Soda finished with orange and olives			





DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
The Ivy Collection Champagne , <i>Champagne, France</i>	NV	59
Ferrari, Blanc de Blancs, Maximum Brut , <i>Trento, Italy</i>	NV	60
Coates & Seely, Brut Rosé , <i>Hampshire, England</i>	NV	76
Veuve Clicquot Yellow Label , <i>Champagne, France</i>	NV	85
Veuve Clicquot Rosé , <i>Champagne, France</i>	NV	97
Ruinart, Blanc de Blancs , <i>Champagne, France</i>	NV	120
Perrier-Jouet, Blanc de Blancs , <i>Champagne, France</i>	NV	128
Laurent-Perrier, Cuvee Rosé , <i>Champagne, France</i>	NV	135
Veuve Clicquot, Extra Brut, Extra Old , <i>Champagne, France</i>	NV	170
Perrier-Jouet, Belle Epoque , <i>Champagne, France</i>	2012	180
Veuve Clicquot, La Grande Dame , <i>Champagne, France</i>	2008	190
Dom Perignon , <i>Champagne, France</i>	2010	210
Krug, Grande Cuvee , <i>Champagne, France</i>	NV	220
Pol Roger, Cuvee Sir Winston Churchill , <i>Champagne, France</i>	2008	275
Nyetimber, 1086 Prestige Cuvee , <i>Sussex, England</i>	2010	280

MAGNUM

	<i>Vintage</i>	<i>Bottle 1.5l</i>
Chablis, Domaine Jean Defaix , <i>Burgundy, France</i>	2018	92
Lady A, Chateau La Coste , <i>Vin de Pays de Mediterranee, France</i>	2019	98
Chateau Peyrabon, Haut Medoc , <i>Bordeaux, France</i>	2016	110
Veuve Clicquot Yellow Label , <i>Champagne, France</i>	NV	160



DRINKS

ROSÉ

	Vintage	Bottle 75cl
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France	2019	49
Chateau Leoube, Love by Leoube, Provence, France	2019	56
Provence Rosé, Chateau d'Esclans, Whispering Angel, Cotes de Provence, France	2019	57
Provence Rosé Ultimate Provence, AOP, Cotes de Provence, France	2019	59

WHITE

	Vintage	Bottle 75cl
Pinot Grigio, Organic, Riff, Alto Adige, Italy	2019	29
Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France	2019	33
Gruner Veltliner, Manderhof, Weitgasse, Kremstal, Austria	2019	34
Soave Classico, Suavia, Veneto, Italy	2019	36
Chardonnay, Journey's End, Cape 34, Western Cape, South Africa	2019	38
Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany	2018	39
Viognier, Valdivieso, Valley Selection, Maule Valley, Chile	2018	39
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	2019	40
Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain	2018	41
Macon, Domaine Fichet, Crepillone, Burgundy, France	2018	42
Vermentino, Funtanaliras, Sardinia, Italy	2019	43
Rioja Blanco, Bhilar, Rioja, Spain	2018	45
Sylvaner, Scheurebe & Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany	2018	46
Chablis, La Chablisienne, Sereine, Burgundy, France	2017	49
Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy	2018	51
Pouilly Fume, Domaine des Cassiers, Cuvée Prestige, Loire, France	2018	55
Gewurztraminer, Millton, Riverpoint, Gisborne, New Zealand	2015	58
Furmint, Royal Tokaji, Mezes Maly, Hungary	2016	61
Bacchus, Chardonnay, Litmus, Element 20, England	2014	62
Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France	2018	67
Sancerre Blanc, Domaine Fouassier, Clos Paradis, Loire, France	2017	70
Pinot Gris, Prophet's Rock, Central Otago, New Zealand	2018	70
Macon-Villages, Robert Denogent, Les Sardines, Burgundy, France	2017	72
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France	2018	73
Chardonnay, Creation, Reserve, Walker Bay, South Africa	2018	80
Chardonnay, Morgan, Double L Vineyard, California, USA	2016	90

DRINKS

WHITE

	<i>Vintage</i>	<i>Bottle 75cl</i>
Meursault Domaine Vincent Latour, Grands Charrons, Burgundy, France	2018	95
Condrieu, Saint Cosme, Rhone, France	2018	110
Fume Blanc, Robert Mondavi, Napa Valley, USA	2015	125
Chassagne-Montrachet 1er Cru, Maison Caroline Lestime, Les Champs Gains, Burgundy, France	2018	160
Chateau Smith Haut Lafitte Blanc, Pessac-Leognan, Bordeaux, France	2015	170
Corton-Charlemagne Grand Cru, Domaine Roux, Burgundy, France	2017	250

RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
Frappato, Nerello Mascalese, Terre di Giunara, Sicily, Italy	2018	31
Shiraz, Yering Station, Little Yering, Yarra Valley, Australia	2017	33
Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile	2018	33
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	2018	34
Brouilly, Selection du Baron de la Vauxonne, Beaujolais, France	2018	34
Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France	2019	35
Douro Tinto, Quinta do Vallado, Douro Valley, Portugal	2018	36
Primitivo Appasimento, Masseria Borgo Dei Trulli, Lucale, Puglia, Italy	2017	37
Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy	2016	39
Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France	2016	40
Malbec, Bodega Catena, Appellation Vista Flores, Mendoza, Argentina	2018	44
Shiraz, Journey's End, Single Vineyard, Western Cape, South Africa	2017	44
Pinot Noir, Spy Valley, Marlborough, New Zealand	2017	46
Morellino di Scansano, La Mozza, I Perazzi, Tuscany, Italy	2016	47
Cinsault, Cabernet Sauvignon, Syrah, Domaine Wardy, Bekaa Valley, Lebanon	2017	48
Cabernet Sauvignon, Battle of Bosworth, McLaren Vale, Australia	2017	50
Rioja Reserva, Dinastia Vivanco, Rioja, Spain	2014	51
Chianti Classico, Castellare di Castellina, Tuscany, Italy	2018	52
Zinfandel, Renwood, Premier Old Vine, Sonoma County, USA	2017	55
St Joseph, Paul Jaboulet Aine, Grand Pompee, Rhone, France	2016	59
Chateau Peyrabon, Haut Medoc, Bordeaux, France	2006	60
Cabernet Sauvignon, Truchard, California, USA	2017	65
Chateaufeuf du Pape, Domaine Grand Veneur, Rhone, France	2018	76
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	2018	78
Amarone, La Dama, Veneto, Italy	2015	79
Malbec, Bodega Catena, Alta, Mendoza, Argentina	2017	82
Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France	2017	84
Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy	2015	85
Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France	2017	94

DRINKS

RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France	2014	97
Brunello di Montalcino, Talenti, Tuscany, Italy	2015	110
Hermitage, Paul Jaboulet Aine, La Petite Chapelle, Rhone, France	2014	120
Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand	2016	125
Chateaufeuf du Pape, Chateau de Beaucautel, Rhone, France	2009	180
Vosne Romanee, Domaine Roux, Burgundy, France	2017	188
Chateau La Lagune, 3ème Cru Classe, Haut Medoc, Bordeaux, France	2011	200
Cabernet Sauvignon, Robert Mondavi, Oakville, Napa Valley, USA	2016	220
Barolo, Vietti, Ravera, Piedmont, Italy	2014	360

BEERS & CIDER

The Ivy Craft Lager, <i>Scotland, 4.4% abv, 330ml</i>	£4.95	Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i>	£6.00
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager		Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	

SOFT DRINKS

Selection of juices	£3.95
Coca-Cola, Diet Coke, Coke Zero	£3.50
Fever-Tree Tonics & Sodas <i>Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda</i>	£3.50
London Essence Peach & Jasmine Soda	£3.75
London Essence Rhubarb & Cardamom Soda	£3.75
Kingsdown Still mineral water <i>750ml</i>	£3.95
Kingsdown Sparkling mineral water <i>750ml</i>	£3.95
The Ivy home-made Ginger Beer <i>Freshly pressed ginger juice, lemon, sugar and soda water</i>	£4.75
Mixed Berry Smoothie <i>Strawberry, raspberry, blueberry, banana, coconut milk and lime</i>	£4.75
Beet it <i>Beetroot, carrot, apple and ginger</i>	£4.50
Green Juice <i>Avocado, mint, spinach, apple, parsley</i>	£4.75

CONTACT US

01413 787337 | events.ivyglasgow@theivy-collection.com



106 Buchanan Street, Glasgow, G1 2NB

www.theivyglasgow.com