

**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

3.75

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

4.95

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

3.50

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

4.25

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## STARTERS

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

6.95

**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

9.50

**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

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## MAINS

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

17.95

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

13.95

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

32.50

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

14.95

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

19.75

**The Ivy Buchanan Street shepherd's pie**  
Slow-braised lamb leg with beef, Isle of Mull Cheddar potato mash

14.50

**Roast fillet of salmon**  
Grilled sprouting broccoli, crushed pink peppercorn hollandaise and lemon

17.50

**The Ivy Buchanan Street hamburger**  
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips

14.95

*Add Isle of Mull Cheddar - 1.95*  
*Add pancetta - 2.75*

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## 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

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## DESSERTS

**Crème brûlée**  
Classic set vanilla custard with a caramelised sugar crust

7.25

**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

3.95

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

5.50

**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

7.50