

## SPARKLING 125ml

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

## THIRST QUENCHERS

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| 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

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| 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 |
| Summer 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 |

### BREAKFAST

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

### SET MENU

11:30am – 6:30pm  
Monday – Friday

Two courses – 16.95

Three courses – 21.00

### PRIVATE DINING

Available for all occasions, meetings and celebrations  
in The Morgan Room.

*Please ask for details.*

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.

A discretionary optional service charge of 12.5% will be added to your bill.

## THE IVY

### BRUNCH MENU



From 11.00am

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| Spiced green olives – 3.50<br>Gordal olives with chilli, coriander and lemon | Salt-crusted sourdough bread – 4.50<br>with salted butter | Zucchini fritti – 5.95<br>Crispy courgette fries with lemon, chilli and mint yoghurt | Truffle arancini – 5.95<br>Fried Arborio rice balls with truffle cheese | Salted smoked almonds – 3.25<br>Hickory smoked and lightly spiced | Oatmeal rolled Lathallan haggis bon bons – 4.95<br>Malt whisky and wholegrain mustard mayonnaise |
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## STARTERS

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| Garden pea soup – 5.95<br>Crushed peas with ricotta, mint and lemon balm  | Prawn cocktail – 9.95<br>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce              | Steak tartare with Laphroaig – 9.50<br>Barrel smoked beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary | Asparagus with truffle hollandaise – 8.75<br>Warm asparagus spears with truffle hollandaise and baby watercress   |
| Smoked Scottish salmon – 9.75<br>Oak smoked salmon, black pepper and lemon with rye soda bread<br><i>Add crab and dill cream – 3.75</i> | Duck liver parfait – 7.25<br>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche | Crispy duck salad – 8.50<br>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger   | Heritage tomato and feta salad – 6.95<br>Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing |
| Buffalo mozzarella – 8.95<br>Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint                                | Crab and apple salad – 11.95<br>Cucumber, watermelon, radish, edamame and coriander                                       | Marinated yellowfin tuna – 9.95<br>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander  |   |

## MAINS

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| Lobster and asparagus gratin – 17.95<br>Poached egg, brioche, tomatoes, Greek cress, truffle and hollandaise sauce | Eggs Benedict and chips – 11.50<br>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<br>Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips | Hot buttermilk pancakes – 8.95<br>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce |
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| Roast beef sandwich – 14.95<br>Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips |
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| Monkfish and prawn curry – 18.95<br>Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps |
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| The Ivy Buchanan St. hamburger – 14.50<br>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips<br><i>Add Isle of Mull Cheddar 1.95</i> |
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| Steak tartare with Laphroaig – 19.50<br>Barrel smoked beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips |
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| Rib-eye on the bone <small>12oz/340g</small> – 31.95<br>21 day Himalayan Salt Wall dry-aged, grass-fed |
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### SAUCES

- Béarnaise • Green peppercorn
- Red wine and rosemary
- Hollandaise • Roasted mushroom – 2.95

## CLASSICS

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| The Ivy Buchanan St. shepherd's pie – 14.50<br>Slow-braised lamb leg with beef and Isle of Mull Cheddar potato mash |
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| Minute steak – 15.95<br>Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress |
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| Salmon and smoked Scottish haddock fish cake – 13.95<br>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress |
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| Grilled chicken salad – 14.95<br>Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing |
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| Chicken Milanese – 16.95<br>Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto |
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### SIMPLY GRILLED FISH MP

*Sourced daily*

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| Fish & chips – 15.50<br>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce |
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| Swordfish steak – 18.95<br>Grilled with a herb crust, celeriac purée and diced tomato |
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| Salmon and asparagus – 16.95<br>Pan-fried salmon supreme with asparagus tortellini and a Champagne sauce |
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| Jackfruit and peanut bang bang salad – 12.95<br>Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander |
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| Herbed green salad                                     | 3.25 |
| Creamed spinach, toasted pine nuts and grated Parmesan | 4.25 |
| Sprouting broccoli, miso butter, sesame and chilli     | 3.95 |

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| Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing | 3.75 | Thick cut chips                  | 3.95 |
| San Marzanino tomato and basil salad with Pedro Ximénez dressing           | 3.95 | Truffle and Parmesan chips       | 4.50 |
| Peas, sugar snaps and baby shoots  | 3.25 | Olive oil mashed potato          | 3.50 |
|  |      | Jasmine rice with toasted sesame | 3.50 |
|  |      | Green beans and roasted almonds  | 3.75 |

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## DESSERTS

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| Whisky crème brûlée<br>Classic set vanilla custard with a caramelised sugar crust | 6.95 |
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| Apple tart fine<br>Baked apple tart with vanilla ice cream and Calvados flambé<br><i>(14 mins cooking time)</i> | 8.50 |
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| Chocolate bombe<br>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot butterscotch sauce | 8.95 |
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| Pistachio and raspberry ice cream sundae<br>Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce | 7.95 |
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| Rum baba<br>Plantation rum soaked sponge with Chantilly cream and raspberries | 8.25 |
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| Cappuccino cake<br>Warm chocolate cake, milk mousse and coffee sauce | 7.50 |
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| Ice creams and sorbets<br>Selection of dairy ice creams and fruit sorbets | 5.25 |
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| Frozen berries<br>Mixed berries with yoghurt sorbet, warm white chocolate sauce | 7.25 |
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| Selection of three cheeses<br>Isle of Mull cheddar, Hebridean Blue and Clava Brie with pear chutney, caramelised pecans, olive croutons, rye crackers | 9.95 |
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| Mini chocolate truffles<br>With a liquid salted caramel centre | 3.50 |
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## AFTERNOON MENU

*3pm – 5pm*

CREAM TEA – 7.95

Freshly baked fruited scones, clotted cream and strawberry preserve

*Includes a choice of teas, infusions or coffees*

AFTERNOON TEA – 18.95

*SAVOURIES*

Truffled chicken brioche roll

Marinated cucumber and dill finger sandwich

Smoked Scottish salmon on dark rye style bread with cream cheese and chives

*SWEET*

Warm fruited scones with clotted cream and strawberry preserve

Raspberry cheesecake

Chocolate and salted caramel mousse

Whisky crème brûlée doughnut

*Includes a choice of teas, infusions or coffees*

CHAMPAGNE AFTERNOON TEA – 26.50

Afternoon tea with a glass of Champagne

*Includes a choice of teas, infusions or coffees*

A discretionary optional service charge of 12.5% will be added to your bill.