### SPARKLING

	125ml
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	

10.75

9.25

5.95

The Ivy Royale

The Ivv VLS

Ketel One Citroen Vodka and Fever-Tree

Seedlip Garden, Æcorn Dry non-alcoholic aperitif,

elderflower cordial and Fever-Tree Elderflower Tonic,

garnished with cucumber ribbon and edible flowers

Mexican Lime & Yuzu Soda Elderflower Garden

with juniper berries and orange zest

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 The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.50
Peach Bellini Peach pulp and Prosecco	8.50
Aromatic Spritz Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	8.50
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50

garnished with ededitiber ribbon and edible nowers	
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	
Hemingway G&T	9.75
Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif	
and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	
,	13.25
Classic Copper G&T Belgian Copperhead Gin, Fever-Tree Mediterranean Tonic	13.23
beigian Coppernead Gin, Fever-inee Mediterranean Tonic	





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

# **STARTERS**

Garden pea soup – 6.25 Crushed peas, crispy tuile, coconut cream and edible flowers

> Crab and apple salad - 11.95

Cucumber watermelon radish, edamame and coriander

Jackfruit and peanut bang bang salad - 7.95 Chavote. Chinese leaf. mooli. crispy wonton, peanuts, sesame seeds and coriander

**Duck liver parfait – 7.75** 

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

Whisky steak tartare - 9.50 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Oak smoked Scottish salmon - 9.75 Black pepper, lemon, and dark rye bread

Oak smoked Scottish salmon and crab - 12.75 A quenelle of crab and dill cream, lemon, dark rye bread

Asparagus with truffle hollandaise – 8.25 Warm asparagus spears

with baby watercress Laverstoke Park Farm

buffalo mozzarella – 8.95 Grapes, mint, parsley and hazelnuts

Prawn cocktail - 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

Seared Atlantic scallops - 12.50 Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura

Tempura prawns with salt and pepper squid – 8.95

Crunchy fried prawns, wasabi miso sauce, Sriracha

Crispy duck salad – 8.75

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

Yellowfin tuna carpaccio – 9.95

Cucumber, baby basil with an apple, jalapeño and avocado sauce

### MAINS

STEAKS

Sirloin 80z/227g - 24.50

21 day Himalayan Salt Wall dry-aged, Scotch beef

Fillet of beef 70z/198g - 29.95

Succulent, prime centre cut, grass-fed

Rib-eye on the bone 120z/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

 $\bullet \textit{B\'{e}arnaise} \bullet \textit{Green peppercorn} \bullet \textit{Hollandaise} - 2.95 \ each$ 

• Truffled red wine jus – 3.95

The Ivy Buchanan Street shepherd's pie – 14.50 Slow-braised lamb leg with beef,

Wookey Hole Cheddar potato mash Scottish salmon and smoked

haddock fish cake - 13.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Blackened cod fillet - 17.95

Baked in a banana leaf with a sov and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and vuzu mavonnaise

> **Quinoa** and watermelon salad - 13.95

Roast sweet potato, rocket, baby gem. radish, feuilles de brick crisp, mixed seeds and sesame, with a mint and coriander sauce

Monkfish and prawn curry - 18.95

Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps

Roast corn-fed chicken breast - 16.95

Truffle mashed potato, asparagus spears, morels and red wine sauce

DAILY MARKET SPECIALS 

Baked sweet potato, harissa coconut

"yoghurt", mint and coriander dressing

with Pedro Ximénez dressing

Peas, sugar snaps and baby shoots

San Marzanino tomato and basil salad 3.95

# Grilled chicken salad - 14.75

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

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

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3.50

Chargrilled halloumi – 13.95

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

Roast fillet of salmon - 16.50 Grilled asparagus, crushed pink peppercorn hollandaise and lemon

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### Fish & chips - 15.50

Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

## Chicken Milanese – 16.95

Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise

### Pan-fried sea bass fillet - 23.95

Marinated courgette, mixed peppers, rustic tomato purée and sauce vierge

Lobster linguine - 29.50

Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion

The Ivv Buchanan Street hamburger - 14.50

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

Add Isle of Mull Cheddar 1.95 Add pancetta - 2.75

Roasted lamb rump – 22.75

Butter beans, red peppers, sun-dried tomatoes, fried artichoke and pesto with red wine sauce

> FISH OF THE DAY

## Vegetarian and vegan menu available on request.

SIDES			
Truffle and Parmesan chips	4.75	Creamed spinach, toasted pine nuts	4.25
Sprouting broccoli, lemon oil and sea salt	4.25	and grated Parmesan	
Green beans and roasted almonds	3.95	Extra virgin olive oil mashed potato	3.75
Jasmine rice with toasted sesame	3.50	Green leaf salad with mixed herbs	3.50
Truffle mashed potato	4.50	Thick cut chips	3.95

# SANDWICHES

### Available until 5pm

Halloumi open sandwich 11.95 Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce

Prawn and avocado open sandwich Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce

Roast beef sandwich 15.95

12.95

Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips

The Ivy Buchanan Street hamburger 14.50

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

Add Isle of Mull Cheddar 1.95 / Add pancetta - 2.75



## AFTERNOON TEA

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

Warm fruit scones with Dorset 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 Champagne Includes a choice of teas, infusions or coffees

