

SPARKLING

	<i>125ml</i>
Prosecco, Bisol, Jeio, Veneto, Italy	7.25
The Ivy Collection Champagne, Champagne, France	9.95
Coates & Seely Brut Rosé, Hampshire, England	13.50
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	16.50

THIRST QUENCHERS

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

The 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&C Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
Normandy 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

All day dining. Every day.

OPEN FOR BREAKFAST

Until 11:30am Monday - Friday | Until 11am Saturday - Sunday

<p>ALL DAY MENU</p> <p>Served from 11am Monday - Friday From 4pm Saturday - Sunday</p> <p>BRUNCH MENU</p> <p>Served from 11am Saturday - Sunday</p>	<p>SET MENU</p> <p>Served 11:30am - 6:30pm Monday - Friday</p> <p style="text-align: center;">-</p> <p>Two courses - 16.95 Three courses - 21.00</p>
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PRIVATE DINING

Available for all meetings, events and celebrations for up to 40 guests. *Please ask for details.*

Gift vouchers available for every occasion.

THE IVY
BUCHANAN STREET
GLASGOW

ALL DAY MENU

Spiced green olives Gordal olives with chilli, coriander and lemon 3.50	Salt-crusted sourdough bread With salted butter 4.50	Oatmeal-rolled Lathallan haggis bon bons Malt whisky and wholegrain mustard mayonnaise 4.95	Zucchini fritti Crispy courgette fries with lemon, chilli and mint yoghurt 5.95
		Truffle arancini Fried Arborio rice balls with truffle cheese 5.95	

STARTERS

White onion soup - 5.95 Onion Lyonnaise, truffle mascarpone and toasted brioche	Oak smoked Scottish salmon and crab - 12.75 With dill cream and dark rye bread	Lobster and samphire risotto - 12.95 Arborio rice with lobster, samphire and basil	Prawn cocktail - 9.95 Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
Roast pumpkin tortellini - 9.50 Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce	Steak tartare - 9.50 Barrel-smoked beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary	Crispy duck salad - 8.75 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	Tempura prawns with salt and pepper squid - 8.95 Crunchy fried prawns, wasabi miso sauce and Sriracha
Oak smoked Scottish salmon - 9.75 With black pepper, lemon and rye soda bread	Marinated yellowfin tuna - 9.95 Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander	Laverstoke Park Farm buffalo mozzarella - 8.95 Crispy artichokes, pear and truffle honey	Seared Atlantic scallops - 12.50 Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb

MAINS

Fish & chips - 15.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	Roast fillet of salmon - 15.95 Sprouting broccoli, Champagne and caper cream sauce	Lemon sole on the bone - 23.95 Beurre noisette with lemon, caper and parsley	Salmon and smoked Scottish haddock fish cake - 13.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
Lobster linguine - 29.50 Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion	Blackened cod fillet - 17.95 Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise	Monkfish and prawn curry - 18.95 Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps	Roast chicken - 16.50 Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket

MARKET SPECIAL MP

Of the day

STEAKS

Steak tartare with Laphroaig - 19.75
Barrel-smoked beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

Minute steak - 15.95
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

Sirloin 8oz/227g - 24.50
21 day Himalayan Salt Wall dry-aged, Scotch Beef

Fillet steak 7oz/198g - 29.95
Succulent, prime centre cut

Rib-eye on the bone 12oz/340g - 31.95
21 day Himalayan Salt Wall dry-aged, grass-fed, Scotch beef

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle

2.95 each

SIMPLY GRILLED FISH MP

Sourced daily

Chicken Milanese - 16.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
The Ivy Buchanan Street shepherd's pie - 14.50 Slow-braised lamb leg with beef and Isle of Mull Cheddar potato mash
Yellowfin tuna - 21.95 Braised tuna steak with mussels, tomato, saffron, chilli sauce, red peppers and rosemary
The Ivy Buchanan Street hamburger - 14.50 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips <i>Add Isle of Mull Cheddar 1.95</i>

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75	Thick cut chips	3.95	Herbed green salad	3.25
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Truffle and Parmesan chips	4.50	Creamed spinach, toasted pine nuts and grated Parmesan	4.25
Peas, sugar snaps and baby shoots	3.25	Olive oil mashed potato	3.50	Sprouting broccoli, miso butter, sesame and chilli	3.95
		Jasmine rice with toasted sesame	3.50		
		Green beans and roasted almonds	3.75		

SANDWICHES

11:30am - 5pm

Halloumi open sandwich Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	11.95
Prawn and avocado open sandwich Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	12.95
Roast beef sandwich Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	15.95

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
Sweet
Warm fruit scones with 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

DESSERTS

Malted banana ice cream - 7.50 Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	Crème brûlée - 6.95 Classic set vanilla custard with a caramelised sugar crust
Chocolate bombe - 8.95 Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	Pistachio and raspberry ice cream sundae - 8.25 Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce
Apple tart fine - 8.50 Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	Mini chocolate truffles - 3.50 With a liquid salted caramel centre

Please always inform your server of any allergies or intolerances before placing your order. 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. A discretionary optional service charge of 12.5% will be added to your bill.