

WINE

<b>Prosecco, Bisol, Jeio, Veneto, Italy</b>	6.00
<b>The Ivy Collection Champagne, Montoy, Champagne, France</b>	9.50
<b>Ruinart, Rosé, Champagne, France</b>	15.95
<b>Grenache Blanc, Lierre, Languedoc, France</b>	5.00
<b>Gavi, Voltolino, Piemonte, Italy</b>	7.50
<b>Chablis, La Chablisienne, Le Finage, Burgundy, France</b>	11.25
<b>Grenache Rouge, Lierre, Languedoc, France</b>	5.00
<b>Malbec, Catena, Vista Flores, Mendoza, Argentina</b>	9.50
<b>Plaisir de Chateau Siaurac, Lalande de Pomerol, Bordeaux, France</b>	12.00

THIRST QUENCHERS

<b>Peach bellini Peach pulp &amp; Prosecco</b>	8.25
<b>Ivy G&amp;T</b> <i>Beefeater gin, cucumber &amp; lime with Fever-Tree Mediterranean tonic water</i>	8.75
<b>Aperol spritz</b> <i>Over ice with an orange twist</i>	8.25

COCKTAILS

<b>St. Andrew Royale</b> <i>Hibiscus gin, sloe infusion, rose water, Crémant</i>	6.75
<b>Holyrood Spritz</b> <i>Earl Grey gin, lemon and orange oleo-saccharum, Cocchi Americano, Prosecco, soda</i>	6.50
<b>Bloody Mary</b> <i>Choice of Caesar, red snapper or smoked</i>	8.00
<b>Calton Hill Cosmo</b> <i>Cranberry, vodka, house triple sec infused with vanilla &amp; citrus, peach bitters, flamed orange zest</i>	6.50
<b>Buttered Manhattan</b> <i>Butter washed bourbon, red vermouth, splash of sherry, orange oils</i>	9.50
<b>Negroni tasting set</b> <i>Fruity &amp; light with Dolin bittersweet strawberry vermouth Delicate &amp; herbal with Beefeater gin Rich &amp; punchy 'Boulevardier' with Bulleit bourbon</i>	9.00

COOLERS & JUICES

<b>Peach &amp; elderflower iced tea</b> <i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	4.50
<b>Rosemary lemonade</b> <i>Rosemary infusion, lemon &amp; lime with sparkling water</i>	3.50
<b>Green juice</b> <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
<b>Mixed berry smoothie</b> <i>Strawberries, raspberries, blueberries, banana, coconut milk &amp; lime</i>	4.75
<b>Beet it</b> <i>Beetroot, apple, lemon &amp; ginger</i>	4.50
<b>Cream soda</b> <i>Chocolate &amp; vanilla ice cream, soda</i>	3.75
<b>Jax Coco coconut water</b> <i>100% pure coconut water from the Philippines</i>	4.75

BREAKFAST

Until 11:30AM

(Until 11AM Saturday & Sunday)

Please ask your server for the menu

BRUNCH

From 11AM

Saturday & Sunday

A discretionary optional service charge of 12.5% will be added to your bill  
Please notify your waiter of any food allergies or intolerances when ordering

ALL DAY MENU  
From 11:30AM

<b>Spiced green olives</b> 3.50 <i>Gordal olives with chilli, coriander and lemon</i>
<b>Salted smoked almonds</b> 3.25 <i>Smoked, salted and lightly spiced</i>

<b>Salt-crusted sourdough bread</b> <i>With salted butter</i> 3.95
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<b>Zucchini fritti</b> 5.75 <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>
<b>Truffle arancini</b> 5.50 <i>Fried Arborio rice balls with truffle and Parmesan</i>

STARTERS

<b>Duck liver parfait</b> 6.95 <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	<b>Wild mushrooms on toasted brioche</b> 7.95 <i>Mixed sautéed mushrooms in a cream sauce with grated truffle and Gran Moravia</i>	<b>Apple and Stilton salad</b> 6.50 <i>Soft Stilton cheese with golden raisins, caramelised hazelnuts, celery and Belgian endive</i>
<b>Mozzarella di bufala</b> 8.95 <i>Marzanino tomatoes with Nocellara olives, sourdough croutons, pesto and baby basil</i>	<b>Steak tartare with Glenkinchie</b> 9.25 <i>Barrel smoked beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	<b>Scottish smoked salmon</b> 9.50 <i>Oak smoked salmon, black pepper and lemon with rye soda bread</i>
<b>Crispy duck salad</b> 7.95 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger</i>	<b>Seasonal soup</b> 5.50 <i>Roast ironbark pumpkin, truffled ricotta and crispy sage</i>	<b>Wasabi prawns with salt and pepper squid</b> 8.75 <i>Crunchy fried prawns, salt and pepper squid with wasabi mayonnaise and miso sauce</i>
<b>Tuna carpaccio</b> 9.95 <i>Yellowfin tuna with ponzu dressing, avocado purée, toasted sesame and coriander shoots</i>	<b>Atlantic sea scallops</b> 11.95 <i>Truffle risoni, shaved Parmesan, black truffle and sweet potato crisps</i>	<b>Scottish smoked salmon and crab</b> 11.50 <i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i>
	<b>Prawn cocktail</b> 9.75 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	

CLASSICS

<b>Steak tartare with Glenkinchie</b> <i>Barrel smoked beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i> 19.50	<b>The Ivy on the Square shepherd's pie</b> <i>Slow-braised lamb shoulder with beef and Isle of Mull Cheddar potato mash</i> 13.50
<b>Scottish Rib-eye 12oz/340g</b> <i>Dry aged rib-eye (on the bone)</i> 27.95	<b>Steak, egg &amp; chips</b> <i>Thinly beaten rump steak, thick cut chips and two fried hen's eggs</i> 14.50
<b>Scottish beef fillet 7oz/200g</b> <i>Succulent prime centre cut, grass-fed Scottish fillet</i> 29.50	<b>Market special MP of the day</b>
	<b>Simply grilled fish MP Sourced daily</b>
<b>SAUCES</b>	<b>Chicken Milanese</b> <i>Brioche crumbed chicken Milanese with fried egg, salad mâche and black truffle mayonnaise</i> 15.75
<b>Green peppercorn</b>	<b>Salmon and smoked haddock fish cake</b> <i>Spinach and herb sauce with a soft poached hen's egg, baby watercress</i> 13.50
<b>Hollandaise</b>	
<b>Béarnaise</b>	
<b>Red wine and rosemary</b> 2.75	

<b>The Ivy on the Square hamburger</b> 14.25 <i>Chargrilled in a potato bun with mayonnaise, Bloody Mary ketchup and thick cut chips</i> Add Isle of Mull Cheddar 1.50	<b>Slow-roasted lamb shoulder</b> 16.95 <i>Mustard and herb crust with creamed potato, glazed root vegetables, rosemary sauce</i>	<b>Game pie</b> 16.50 <i>Pheasant, wild boar and venison in glazed shortcrust pastry with creamed potato, roasted carrots, watercress and a truffle sauce</i>
<b>Roast salmon fillet</b> 15.95 <i>Tenderstem broccoli and baby watercress with a soft herb sauce on the side</i>	<b>Fish &amp; chips</b> 14.50 <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>	<b>Roast half chicken (off the bone)</b> 14.95 <i>Crispy skin with gremolata, rosemary jus and watercress</i>
<b>Line-caught swordfish</b> 15.50 <i>Tomato and red pepper sauce with grilled chorizo, fried Padrón peppers, baby basil</i>	<b>Blackened cod fillet</b> 16.95 <i>Baked in a banana leaf with baby bok choy, shaved radish, toasted sesame and yuzu mayonnaise</i>	<b>Braised venison with pancetta</b> 16.75 <i>Creamed potato, Chantenay carrots, mushrooms and baby onions</i>

SIDES

<b>Baked sweet potato, yoghurt and kale pesto</b> 3.75	<b>Herbed green salad</b> 3.25	<b>Tenderstem broccoli, lemon oil and sea salt</b> 3.75
<b>San Marzano tomato and basil salad with Pedro Ximenez dressing</b> 3.95	<b>Thick cut chips</b> 3.50	<b>Creamed spinach, toasted pine nuts and Gran Moravia</b> 3.95
	<b>Truffle and Parmesan chips</b> 4.50	
	<b>Olive oil mashed potato</b> 3.50	
	<b>Peas, sugar snaps and baby shoots</b> 3.25	

SANDWICHES

<b>HLT</b> <i>Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise</i>	11:30AM - 5PM	9.75
<b>Truffle chicken sandwich and chips</b> <i>Warm truffled chicken with mayonnaise, toasted white bloomer, a fried hen's egg, chips and green salad</i>		11.95
<b>Steak sandwich "French dip"</b> <i>Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips</i>		13.50
<b>Scottish smoked salmon and crab open sandwich</b> <i>Oak smoked salmon, crab and dill cream with rye soda bread</i>		11.95

3PM - 5PM

CREAM TEA  
7.95

**Freshly baked fruited scones, Cornish clotted cream and strawberry preserve**  
*Includes a choice of teas, infusions or coffees*

AFTERNOON TEA  
17.95

**SAVOURIES**  
**Truffled chicken brioche roll**  
**Marinated cucumber and dill finger sandwich**  
**Smoked salmon on gluten-free dark rye with cream cheese and chives**

SWEET

**Warm fruited scone with Cornish clotted cream and strawberry preserve**  
**Raspberry cheesecake**  
**Chocolate and salted caramel mousse**  
**Crème brûlée doughnut**  
*Includes a choice of teas, infusions or coffees*

**CHAMPAGNE AFTERNOON TEA**  
25.95

**Afternoon tea with a glass of Champagne**  
*Includes a choice of teas, infusions or coffees*

<b>Flourless cappuccino cake</b> <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.25
<b>Apple tart fine</b> <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	7.95
<b>Scottish burnt cream</b> <i>Classic set vanilla custard with a caramelised sugar crust and shortbread</i>	6.50
<b>Chocolate bombe</b> <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot butterscotch sauce</i>	8.50
<b>Mini chocolate truffles</b> <i>With a liquid salted caramel centre</i>	3.50

SET MENU

11:30AM - 6:30PM  
Monday - Friday

**Two courses 16.50 Three courses 21.00**

Please ask your server for the menu