

THE IVY

BUCHANAN STREET

GLASGOW



Discover our curated menu, showcasing a selection of some of the finest distilleries and producers in the region. Choose from exclusive cocktails expertly made by our resident mixologists to craft beers from local, small batch breweries, available at

The Ivy Glasgow

 <u>COCKTAILS</u> 	
Verdant Sour	14.00
Lind & Lime Gin, Italicus, Midori, sugar, lemon, rosemary	
Indaal Highball	14.00
Classic Laddie, grapefruit, vanilla	
Midnight Bloom	14.00
Botanist Gin, crème de cassis, cherry cordial, lemon, lemonade	
Szechuan Daquiri	12.00
Biggar Asian Spiced Rum, nettle cordial, lime, thyme	
Ellis In Wonderland	15.00
Ellis Bramble Gin, apricot liqueur, blood orange syrup, lemon, The Ivy Cuvée	

<u>LOCAL BEERS</u>	
Heidi-Weisse, West Brewery	8.00
Glasgow, 5.2% abv, 330ml <i>A Glaswegian take on a Bavarian wheat beer. Banana and clove spice aromas and well-balanced flavour</i>	
Munich Red, West Brewery	8.00
Glasgow, 4.9% abv, 330ml <i>Locally brewed, smooth, creamy red lager. A perfect match to our signature Shepherd's Pie</i>	
St. Mungo Helles Lager, West Brewery	7.50
Glasgow, 4.9% abv, 330ml <i>Named after the Patron Saint of Glasgow who was a keen brewer. This is a Bavarian style Helles lager with malty notes and a zesty finish</i>	
NIX Low Alcohol Pale, West Brewery	7.00
Glasgow, 0.5% abv, 330ml <i>Four different speciality malts were used in the making of this heavily-hopped pale ale. Low in alcohol but full in flavour!</i>	
Black Premium Stout, West Brewery	8.00
Glasgow, 4.6% abv, 330ml <i>Black is a stout bursting with roasty, toasty flavours of coffee and dark chocolate. With a fudgy aroma and smoky flavours it is reminiscent of a French roast coffee</i>	
German Pale Ale, West Brewery	8.00
Glasgow, 4.4% abv, 330ml <i>German hops, that lend a slight herbal character, and American aroma hops bring flavours of dried lemon and black pepper. With an elegantly dry finish, this is an incredibly well-balanced ale</i>	

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.

SEASONAL CLASSICS	
The Ivy Martini Tanqueray No. Ten, Vault dry vermouth specially made for The Ivy <i>Savoury - Zesty - Botanical</i>	15.00
Amore E Oro <i>Ivy Icons 2025 winner, Ben Davies, Ivy Bournemouth</i> Altamura Distilleries Vodka, Vault dry vermouth, Italicus, Galiano, orange & grapefruit bitters <i>Creamy - Herbaceous - Smooth</i>	15.00
Salted Caramel Espresso Martini Ketel One, Kahlua, salted caramel, espresso, chocolate <i>Indulgent - Sweet - Rich</i> Upgrade the Vodka to Grey Goose	14.00 +1.50
Cherry & Honey Negroni Tanqueray No. Ten, cherry, honey, sweet vermouth, Campari, chocolate <i>Rich - Bitter - Smooth</i>	14.50
Watermelon & Strawberry Margarita Casamigos Blanco, watermelon, strawberry, yuzu, lime, tajin, spice <i>Spicy - Fruity - Sharp</i>	14.00
Champagne & Strawberry Mojito Ron Santiago De Cuba Carta Blanca, strawberry, mint, citric blend, Champagne <i>Fresh - Clean - Effervescent</i>	14.00
Tatin Old Fashioned Ron Santiago De Cuba Añejo 8 year old, 30/40 Double Jus, Noix des Peres Chartreux, demerara, bitters <i>Complex - Light - Rich</i>	14.50
Pineapple & Ginger Whisky Sour Singleton 12, Pineau des Charentes, Kavieri Ginger, Pineapple, Lemon <i>Light - Cleansing - Fiery</i>	14.50
Madeleine Coffee Singleton 12, madeleine, coffee, cream, nutmeg <i>Warming - Delicate - Buttery</i>	13.00
Watermelon & Strawberry Bellini Prosecco, watermelon & strawberry purée <i>Spring - Effervescent - Fruity</i>	12.00
Bloody Mary Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin <i>Full - Hot - Savoury</i> Upgrade the Vodka to Grey Goose	11.00 +1.50
The Ivy Iced Tea Hendricks & peach cordial topped with our in-house iced tea blend of Earl Grey, Breakfast, and Jasmine tea <i>Fruity - Balanced - Herbal</i>	12.00

CONTEMPORARY COCKTAILS	
The Sunset Martini <i>Ivy Icons 2025 winner, Ben Davies Ivy Bournemouth</i> Altamura Distilleries Vodka, Campari, lime, yuzu, basil & rosemary syrup, blueberries <i>Fruity - Bitter - Herbal</i>	12.50
Raspberry à la Crème Martini Tanqueray, raspberries, lemon, cheescake syrup, foamer <i>Indulgent - Fresh - Sweet</i>	13.00
Chocolate & Orange Martini Belvedere, Grand Marnier, Rubis chocolate wine, dark chocolate sauce, popcorn syrup, double cream <i>Indulgent - Rich - Morish</i>	13.00
West End Hold Up Ciroc, Aperol, spiced red berries, passion fruit, pineapple, lime, The Ivy Guest Champagne <i>Fruity - Zesty - Tropical</i>	14.00

LUXURY SERVES	
Chocolate & Madeleine Old Fashioned Johnnie Walker Blue Label, chocolate wine, madeleine, bitters	
Johnnie Walker Blue 50ml	35.00
1942 Stirred Margarita Don Julio 1942, honey, peach, lime, 1942 float	
Don Julio 1942 50ml	40.00

SPRITZ	
Aperol Spritz Aperol, Fever-Tree Soda, Prosecco, orange <i>Classic - Aperitivo - Fresh</i>	12.50
Hugo Spritz St Germain, Fever-Tree Soda, mint, Prosecco <i>Elderflower - Fresh - Bubbles</i>	12.50
Cherry & Apricot Spritz Bellamie cherry liqueur, apricot cordial, Prosecco <i>Aperitivo - Rich - Refreshing</i>	14.00
Pomelle Spritz Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, pink grapefruit slice <i>Floral - Light - Fresh</i>	15.00
Blood Orange & Passion Fruit Spritz Bonavida aperitif, Beesou honey, passion fruit, Fever-Tree Blood Orange Soda, Champagne <i>Sharp - Fruity - Aperitif</i>	14.50

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.

	<u>GIN & TONICS</u>	
Tanqueray Fever-Tree Light Tonic, lime	13.50	
Sipsmith Fever-Tree Light Tonic, lime	13.50	
The Botanist Fever-Tree Mediterranean Tonic, grapefruit, rosemary	13.50	
Roku Fever-Tree Indian Tonic, ginger	13.50	
Tanqueray 10 Fever-Tree Indian Tonic, grapefruit	14.25	
Bombay Premier Cru Fever-Tree Mediterranean Tonic, lemon, rosemary	14.50	
Chase Pink Pomelo Fever-Tree Indian Tonic, grapefruit	14.50	
Silent Pool Fever-Tree Indian Tonic, orange	15.50	
Gin Mare Fever-Tree Mediterranean Tonic, lemon, rosemary, olive	15.50	
Chase GB Gin Fever-Tree Elderflower Tonic, lemon, ginger	15.50	

BEERS & CIDER

The Ivy Craft Lager , England, 4.5% abv, 330ml <i>Brewed for The Ivy by Coalition Brewing Co, a homage to British and European lager traditions. Perfumed aromas, a creamy mouthfeel and a crisp finish</i>	6.50
Coalition Meadow Drop Pale Ale , England, 4% abv, 330ml <i>A refreshing and clean pale ale, brewed with English malt for a light, biscuity malt profile, balanced with a touch of honey sweetness</i>	7.25
Coalition Brite Lights Pilsner , England, 4% abv, 330ml <i>A full-bodied, light, and fresh pilsner with a delightful floral hoppy character</i>	6.75
Maison Sassy Brut , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	7.00
Lucky Saint , Germany, 0.5% abv, 330ml <i>Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol</i>	6.25

	<u>SPARKLING</u>	
Wild Idol, Naturally Alcohol Free Sparkling White , <i>Rheinhessen, Germany</i>	125ml 10.50	
<hr/>		
Prosecco, Canal Grando , <i>Veneto, Italy</i>	10.50	
The Ivy Cuvée , <i>Kent, England</i>	12.50	
The Ivy Rosé Cuvée , <i>Kent, England</i>	13.00	
The Ivy Guest Champagne , <i>Champagne, France</i>	15.00	
Veuve Clicquot Yellow Label , <i>Champagne, France</i>	17.00	
Nyetimber Classic Cuvee , <i>West Sussex, England</i>	17.50	
Veuve Clicquot Rosé , <i>Champagne, France</i>	18.25	

WHITE

	175ml
Cintila White , Península de Setúbal, Portugal	9.50
Pinot Grigio, Novità , Emilia-Romagna, Italy	10.50
Soave, La Collina dei Ciliegi , Veneto, Italy	11.50
Sauvignon Blanc, St Clair Origin , Marlborough, New Zealand	14.50
Gavi, Michele Chiarlo , Piedmont, Italy	16.00
Chablis Le Finage, La Chablisienne , Burgundy, France	19.50

ROSÉ

	175ml
Pinot Grigio Blush , Novità, Veneto, Italy	9.50
The Ivy Rosé de Provence , Côtes De Provence, France	13.50
Lady A, Château La Coste , Vin De Pays De Méditerranée, France	15.50
Whispering Angel, Château d’Esclans , Côtes De Provence, France	17.50

RED

	175ml
Cintila Tinto , Península de Setúbal, Portugal	9.50
Montepulciano d’Abruzzo, Vigneti Galassi , Abruzzo, Italy	10.50
Malbec, Terrazas de los Andes , Mendoza, Argentina	14.00
Côtes du Rhône, Château De Saint Cosme , Southern Rhône, France	15.00
Rioja Alavesa, Bhilar Tinto, Bodegas Bhilar , Rioja, Spain	17.00
Pinot Noir, Cloudy Bay , Marlborough, New Zealand	21.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.

NON-ALCOHOLIC COCKTAILS	
Peach Iced Tea	7.50
Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea	
The Ivy Home-made Ginger Beer	7.50
Freshly pressed ginger juice, lemon, sugar, Fever-Tree Soda Water	
Virgin Rossini	7.50
Strawberry & watermelon purée, Fever-Tree White Grape & Apricot Soda	
Wild Mojito	9.00
Mint, strawberry, citric topped with Wild Idol naturally alcohol free sparkling wine	
ABCBD Lemonade	8.00
TRIP basil & lemon, citric blend, yuzu & turmeric cordial	
Crodino Spritz	8.00
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet	
Dove 42	8.00
Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda	
Rhubarb & Rosehip Highball	9.00
Tanqueray O%, Rhubarb & Rosehip cordial, citric blend, Fever-Tree Light Tonic	
Angelic Amaretti Sour	9.00
Lyre's Amaretti, lemon, apricot	
Stinging Collins	9.00
Seedlip Garden 108, citric blend, nettle cordial, Fever-Tree Ginger Ale	
Blood Orange Spritz	9.00
Lyre's Italian Orange, elderflower, Fever-Tree Blood Orange Soda	

COOLERS

Lightly sparkling fruit combinations lengthened with Fever-Tree Apricot & Grape Soda and a touch of citrus	
Strawberry & watermelon	5.00
Mango & passion fruit	5.00

JUICES AND SMOOTHIES	
Choice of fresh juices	4.25
orange, apple, grapefruit	
Mixed Berry Smoothie	6.00
banana, apple, coconut water, blueberry, strawberry, lime, raspberry	
Immunity Smoothie	6.00
apple, orange, banana, lemon, avocado, ginger, turmeric, black pepper, cayenna pepper	
Green Juice	6.00
cucumber, apple, spinach, mango, lime, ginger, lemon	
Tropical Juice	6.00
pineapple, pear, mango, passion fruit, turmeric	

SOFT DRINKS

Diet Coke, Coke Zero	4.25
Coca Cola	4.50
Luscombe Drinks	5.00
Sicilian lemonade or raspberry crush	
Fever-Tree Softs Drinks	4.25
ginger ale, lemonade, ginger beer, blood orange, white grape & apricot	
Fever-Tree Sparkling Cloudy British Apple	5.00
Trip CBD infused basil & lemon	6.50
Still mineral water	5.00
Sparkling mineral water	5.00

TEA

The Ivy 1917 Breakfast Blend	4.25
intense, bold, rich	
The Ivy Afternoon Tea Blend	4.25
mellow, elegant, refreshing	
Ceylon, Earl Grey, Darjeeling	4.25
Sencha, jasmine pearls	4.75
Fresh mint, camomile, peppermint, verben	4.25
Rosebud, Oolong	5.75

Rose & Matcha Iced Latte	5.75
Cold brew matcha tea, milk, rose	

COFFEE

Pot of Coffee and Cream	4.75
Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato	4.50
Hot Chocolate Milk / Mint / White	4.75
Vanilla Shakerato	5.25
Espresso shaken with ice, served in a martini glass	

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request). Champagne and Traditional method 125ml.

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.

VODKA

Ketel One	10.00
Ketel One Citroen	10.00
Haku Japanese Craft	10.00
Absolut Elyx	10.25
Kavka Orchard Plum & Apple	10.50
Cîroc	10.50
Belvedere	11.00
Ukiyo Japanese Rice Vodka	11.25
Pod. Pea Vodka	11.50
Altamura	11.50
Grey Goose	11.50
Grey Goose Essences Watermelon & Basil	11.50
Stolichnaya Elit	11.50

RUM

Ron Santiago De Cuba Carta Blanca	9.50
Ron Santiago De Cuba 8 Añejo	9.50
Bacardí Carta Blanca	9.50
Aluna Coconut	9.50
Havana Club Cuban Spiced	9.50
Gosling's Black Seal	10.00
Appleton 8 year	10.00
Bacardí 8 year	10.00
Ron Santiago De Cuba 11 Extra Añejo	12.50
Diplomatico 12 year Exclusiva	12.50
Havana Club Selección des Maestros	13.00
Brugal 1888	13.00
Eminente Reserva 7 year	13.50
Zacapa Centenario 23	14.50
Zacapa XO	18.50
Ron Santiago De Cuba 20 Extra Añejo Gran Reserva	18.50

SINGLE MALT
SCOTCH WHISKY

The original whisky of Scotland is “malt whisky” made only from malted barley in two, occasionally three, copper pot stills. “Single Malt Whisky” is the product of an individual distillery. Our range showcases the wide and varied styles of single malt scotch with smoke driven peated whiskies, to lighter more fruit driven styles from the Highland and Speyside distilleries.

Singleton 12 year	11.50
Glenmorangie The Original 10 year	11.50
Bowmore 12 year	11.50
Highland Park 12 year	11.50
Balvenie 12 year	12.00
Dalwhinnie 15 year	12.00
Glenfiddich 12 year	13.00
The Glenlivet 12 year	13.00
Auchentoshan Three Wood	13.00
Laphroaig 10 year	13.00
Ardbeg 10 year	13.00
Talisker 10 year	13.50
Oban 14 year	15.50
Bruichladdich Classic Laddie	15.50
Glenfiddich 15 year	15.50
Balvenie 14 year	15.50
The Macallan Double Cask 12 year	16.50
The Glenlivet 15 year	18.50
Aberlour A'Bunadh Batch 61	20.50
The Macallan Double Cask 15 year	26.00
Glenmorangie Signet	26.50
The Macallan Rare Cask	55.50
The Macallan Double Cask 18 year	58.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.



BLEND
ED
SCOTCH WHISKY



Johnnie Walker Black Label	10.00
Compass Box Great King Street Artist's Blend	12.00
Chivas Regal XV 15 year	13.00
Chivas Regal 18 year	15.50
Johnnie Walker Blue Label	35.00

BOURBON &
AMERICAN WHISKEY

Our selection from America includes labels such as Maker's Mark made from at least 51% corn grain. This imparts sweetness to the whiskey which is aged in charred American oak barrels for colour and extra flavours of caramel and vanilla.

Bulleit Rye	10.00
Jack Daniel's	10.00
Rittenhouse Rye	10.50
Bulleit 10 year	10.50
Maker's Mark	10.50
Woodford Reserve	11.00
Maker's Mark 46	11.50
WhistlePig Piggyback 6 year Rye	12.50
WhistlePig 10 year Rye	20.50

WORLD WHISKEY

Jameson, Ireland	10.00
Jameson Black Barrel, Ireland	10.50
Cotswolds Single Malt, England	12.50
Green Spot, Ireland	12.50
The Chita, Japan	13.00
Redbreast 12 year, Ireland	14.50
Hibiki Harmony, Japan	16.50

COGNAC & ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	11.50
Rémy Martin VSOP	11.50
Hennessy VS	12.00
Remy Martin 1738 Accord Royal	13.50
Leyrat XO Vieille Reserve	23.00
Martell Cordon Bleu	24.50
Rémy Martin XO	24.50
Courvoisier XO	26.50
Hennessy XO	28.50
Ragnaud Sabourin No. 35 Fontvieille	32.50

CALVADOS

Dupont VSOP Pays d'Auge	12.00
Camut 6 YEAR Pays d'Auge	14.00
Camut 12 year Pays d'Auge	18.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.



GIN



Tanqueray	9.50
Bombay Sapphire	9.50
The Botanist Islay Dry	9.50
Sipsmith	9.50
Roku	9.50
Malfy con Limone	9.50
Malfy con Arancia	9.50
Malfy Gin Rosa Pink Grapefruit	9.50
Plymouth Original	9.50
Beefeater 24	9.50
Cygnnet Welsh Dry Gin	9.50
Plymouth Navy Strength	10.00
Ramsbury Single Estate	10.25
Tanqueray 10	10.25
Hendrick's	10.50
Bombay Sapphire Premier Cru Murcian Lemon	10.50
Tarsier Oriental Pink	10.75
Ukiyo Tokyo Dry	11.25
Ukiyo Japanese Blossom	11.25
Ukiyo Japanese Yuzu Citrus	11.25
Silent Pool	11.50
Cygnnet 22	11.50
Gin Mare	11.50
Chase GB	11.50
Cotswolds Dry	11.50
KiNoBi	13.00
Monkey 47	14.00
Monkey 47 Sloe	14.00
Monkey 47 Barrel Cut	15.50



TEQUILA & MEZCAL



Casamigos Blanco	9.50
Cazcabel Coffee Tequila	9.50
Cazcabel Honey Tequila	9.50
Casamigos Reposado	10.00
Mezcal Verde	10.25
Volcan De Mi Tierra Blanco	10.50
Ojo de Dios	10.50
Ojo de Dios Hibiscus	10.50
Casamigos Añejo	12.50
Patrón Silver	14.00
Volcan De Mi Tierra Cristalino	14.50
Don Julio Reposado	14.50
Patrón Reposado	14.50
Casamigos Mezcal Joven	14.50
Avión Silver	15.50
Don Julio Añejo	15.50
Patrón Añejo	16.50
Lost Explorer Espadin Mezcal	19.00
Volcan De Mi Tierra X.A	40.00
Patron El Cielo	40.00
Don Julio 1942	40.00
Patrón Gran Platinum	65.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.

