

GIFT VOUCHERS

Visit gifts.ivycollection.com to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

APERITIF

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| Wild Idol, Naturally Alcohol Free Sparkling White <i>Rheinhessen, Germany</i> | 125ml 11.50 |
| The Ivy Guest Champagne, <i>Champagne, France</i> | 16.00 |
| Veuve Clicquot Yellow Label, <i>Champagne, France</i> | 18.00 |
| Nyetimber Classic Cuvee, <i>West Sussex, England</i> | 18.50 |
| Veuve Clicquot Rosé, <i>Champagne, France</i> | 19.25 |
| Aperol Spritz Aperol, orange, Fever-Tree Soda, Prosecco | 13.00 |
| Watermelon & Strawberry Bellini Prosecco, watermelon & strawberry purée | 12.50 |
| Pomelle Spritz Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, pink grapefruit slice | 15.00 |
| Chase Pink Pomelo G&T Fever-Tree Indian Tonic, grapefruit | 15.50 |

SUNDAY ROAST

Available Sunday 11am to 4pm

BREAKFAST SPECIAL MENU 18.75

Monday - Friday until 11.30am
Saturday - Sunday until 11am

AFTERNOON TEA

Available 3-5pm



PRIVATE DINING

When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more.

THE IVY ON THE SQUARE EDINBURGH

ALL DAY MENU

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| Spiced Gordal Olives With chilli, coriander and lemon 4.75 | Truffle Arancini Rice Balls 8.25 | Salt-crusted Sourdough Bread 6.95 | Rosemary Glazed Almonds 4.25 | Zucchini Fritti With lemon, chilli and mint yoghurt 8.25 | Oatmeal-rolled Lathallan Haggis Bon Bons Malt whisky and wholegrain mustard mayonnaise 6.50 |
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STARTERS

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| The Ivy Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 13.25 | Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 16.95 | Buffalo Mozzarella with Lovage Pesto Asparagus spears, broad beans, pine nuts and basil 12.25 | Duck Liver Parfait Caramelised hazelnuts, apricot and apple chutney with toasted brioche 11.95 |
| Whisky Steak Tartare Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary 15.50 | Salt and Pepper Squid Miso wasabi mayonnaise, sriracha, coriander and lime 13.75 | The Ivy 1917 Cure Smoked Salmon Black pepper, lemon and dark rye bread 16.75 | Heirloom Tomato and Watermelon Salad Plant-based cream cheese, pistachios, olives with a tomato and sherry dressing 11.95 |

MAINS

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| Chicken Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 22.75 | Traditional Fish and Chips The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce 20.95 | The Ivy Classic Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 19.95 | Blackened Cod Fillet Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 25.50 |
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GRILL

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| The Ivy Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 19.95 Add West Country Cheddar 2.95 Add dry-cured bacon 3.50 | Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 37.25 | Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed 39.75 |
| Selection of House Sauces Béarnaise Hollandaise Red Wine Peppercorn 4.95 Each | | |

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| Monkfish and Prawn Keralan Curry Sweet potato, red fish, chilli, spinach and aromatic rice 26.50 | Gochujang Glazed Aubergine Salad With sesame, pickled radish, wonton, sticky rice, jalapeño and avocado dressing 19.75 | Crab and Queen Scallop Nero Linguine Squid ink pasta with tomato, basil, parsley and chilli 27.95 | Korean Glazed Grilled Chicken Salad With sesame, avocado, yuzu-pickled mooli, sticky rice, miso and ponzu dressing 19.50 |
| Keralan Plant-based Curry Sweet potato with spinach, broccoli, tomato, coconut, coriander and aromatic rice 23.50 | Whisky Steak Tartare Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips 30.75 | Pan-roasted Fillet of Salmon Pink peppercorn hollandaise sauce, tenderstem broccoli, lemon and watercress 26.95 | |

SIDES

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| Creamed Spinach with pangrattato, toasted pine nuts and grated Parmesan 6.75 | Baby Gem Lettuce with herb dressing, cheese and pine nuts 6.50 | Garden Peas with broad beans and baby shoots 5.50 | Aromatic Rice with toasted coconut and coriander 5.25 |
| Mashed Potato with extra virgin olive oil 5.50 | Tenderstem Broccoli with lemon oil and sea salt 6.95 | Truffle and Parmesan Chips Thick Cut Chips 8.25 7.25 | Heritage Tomatoes with sherry vinegar dressing 6.75 |

MONTHLY SPECIALS

Linguine with Courgette Ribbons
Crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce
17.95
Gavi, Michele Chiarlo, Piemonte, Italy £16.00

Ras el Hanout Spiced Duck and Sweet Potato Tagine
Toasted almonds, olives, aubergine and harissa couscous
25.95
The Ivy Rosé de Provence, Côtes de Provence, France £15.50

Chimichurri-glazed Tuna and Tomato salsa
Crushed avocado, coriander and olive salsa
26.50
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand £17.00

TASTE OF SCOTLAND MENU

2 COURSES FOR 24.95
3 COURSES FOR 30.95

Please ask your server for more details.

Introducing
THE IVY
Premier Rewards App



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Scan for allergen & nutritional information

Vegetarian and vegan menu available on request.

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 allergen / ingredient information is available via the QR code. A discretionary optional service charge of 12.5% will be added to your bill.



THE IVY