

NIBBLES

Spiced Gordal Olives VG 4

Rosemary Glazed Almonds V 4

Oatmeal-rolled Lathallan Haggis Bons-bons 5
Malt whisky & wholegrain mustard mayonnaise

Truffle Arancini, black truffle cream V 7

Pigs in Blankets glazed with hot honey 5

10g The Ivy Imperial Caviar 16
Blinis, sour cream & chive

BURGERS

All served with Koffman skinny fries & house sauces

The Ivy Cheeseburger 14
Chargrilled beef patty on toasted brioche bun with Isle of Mull Cheddar, lettuce, tomato, red onion & house made pickles

Truffle Fondue Burger 16
Truffle raclette cheese fondue sauce, beef patty on toasted brioche bun with lettuce, tomato & red onion

De Schnitzelburger 16
Fried spiced chicken schnitzel, gochujang mayo with house made pickles, lettuce, tomato & red onion on toasted brioche bun

British Wagyu Burger 19
Double smash burger with Isle of Mull Cheddar, smoked Ayrshire bacon, gochujang mayo, lettuce, tomato & crisp onion rings

The Plant Based One VG 12
Plant based vegan cheeseburger with pickles, red onion, mustard sauce, lettuce on toasted vegan bun

HOT SANDWICHES

All served with Koffman skinny fries & House Sauces

Steak & Caramelised Onion French Dip 16
Sautéed fillet tails, caramelised onions, toasted ciabatta, lamb's lettuce, horseradish, rich beef jus for dipping

Turkey & Stuffing 16
Apricot, cranberry & pork stuffing, toasted ciabatta, pig in blanket, red wine sauce, watercress with cranberry sauce on the side

Scottish Haddock Fish Finger 16
Battered angel fillets, Batavia lettuce, gherkins, house tartare sauce on the side

SIDES & FRIES

Koffman Fries & House Sauces VG 4

Sharing Truffle Cheese Fondue Loaded Fries V 7

DESSERTS

Sticky Toffee Pudding V 7
Warm sticky toffee pudding, butterscotch sauce & vanilla ice cream

Vegan Salted Caramel Tart VG 7
Served with coconut yoghurt

Bramley Apple Crumble V 7
Toasted Scottish Oats, sauce anglaise

Whisky Crème Brûlée V 7
JW Black Label, Perthshire lavender sugar shortbread

Cranachan Bombe V 10
Celebrated melting dome with vanilla ice cream, raspberries, Scottish heather honey & hot whisky cream sauce

Please always inform your server of any allergies or intolerances before placing your order.
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Detailed allergen / ingredient information is available via the QR code.
A discretionary optional service charge of 12.5% will be added to your bill.

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SPARKLING WINE

	125ml	750ml
The Ivy Cuvée Brut	11.00	59.00
The Ivy Cuvée Rosé	12.00	65.00
The Ivy Champagne	13.50	74.00
The Ivy Champagne Rosé	15.00	83.00
Laurent-Perrier La Cuvée Brut	15.50	86.00
Laurent-Perrier Cuvée Rosé	22.50	128.00
Laurent-Perrier Blanc de Blancs –	164.00	

WHITE WINE

	175ml	750ml
Pinot Grigio Novità, Emilia-Romagna, Italy	8.50	36.00
Gavi del Comune di Gavi San Silvestro 'Fossili', Piedmont, Italy	12.00	51.00
Grüner Veltliner Zocker, Edna Valley, California	16.00	67.00

RED WINE

	175ml	750ml
Purple Paradise Chronic Cellars, Paso Robles, California	9.00	38.00
Pinot Noir Fernlands, Marlborough, New Zealand	11.50	48.00
Rioja Joven Beronia, Rioja, Spain	13.50	56.00

ROSÉ WINE

	175ml	750ml
Pinot Grigio Rosé Bel Canto, Veneto, Italy	8.50	36.00
Esprit Méditerranée Château de Berne, Méditerranée, France	12.00	50.00

125ml measures are available on request.

BEER

GUINNESS Draught	Pint	6.95
	Half	3.50
The Ivy Lager	330ml	6.50
GUINNESS 0.0	440ml	5.00

WINTER WARMERS

The Ivy Mulled Wine 8.50
Red wine, orange, cinnamon & winter spices

Ruby Hot Toddy 9.50
Johnnie Walker Black Ruby, honey, lemon & spices

Mulled Guinness 8.50
Guinness, winter spices, orange, blackcurrant

Irish Coffee 10.50
Roe & Co Irish whiskey, hot coffee, brown sugar & lightly whipped cream

Scotch Coffee 10.50
Johnnie Walker Black Ruby, hot coffee, brown sugar & lightly whipped cream

The Singleton Hot Chocolate 10.50
The Singleton of Dufftown 12 Year Old, rich hot chocolate, whipped cream & chocolate shavings

Snowcap Hot Chocolate (For little guests) 5.95
Creamy hot chocolate crowned with whipped cream, mini marshmallows & chocolate flakes

COCKTAILS

Jingle Bells 12.00
Johnnie Walker Black Ruby, cherry, lemon, white chocolate, cacao & wormwood mist

Hot Honey & Fig Paloma 12.00
Don Julio Reposado, lime, hot honey, fig, Fever-Tree Pink Grapefruit Soda

Salted Caramel Espresso Martini 12.00
Ketel One vodka, espresso, coffee liqueur and salted caramel

Pear & Elderflower Spritz 12.00
Tanqueray London Dry, pear, elderflower, mint, rosé sparkling wine

Hugotino (alcohol-free) 7.00
Seedlip Garden 108, mint, elderflower, Fever-Tree Apricot & Grape Soda

Little Colada (alcohol-free) 5.95
Pineapple, coconut, lime, white chocolate

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero 3.95

Fever-Tree tonic, light tonic, soda, ginger ale, ginger beer, pink grapefruit soda, apricot & grape soda 3.95

Fruit juices 3.95

Still or sparkling water 750ml 4.95

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SPIRITS

VODKA

Ketel One	8
Cîroc	9

GIN

Tanqueray London Dry	8
Tanqueray No. TEN	10

TEQUILA

Casamigos Blanco	8.50
Casamigos Reposado	9.50
Don Julio Blanco	11
Don Julio Reposado	12
Don Julio 1942	28

SCOTCH WHISKY

Johnnie Walker Black Label	8.50
Johnnie Walker Black Ruby	9
Johnnie Walker Blue Label	30
The Singleton of Dufftown 12 Year Old	9.50
Talisker 10 Year Old	10
Lagavulin 16 Year Old	14
Mortlach 16 Year Old	16

IRISH WHISKEY

Roe & Co	8.50

RUM & AMERICAN WHISKEY

Ron Zacapa 23	12
Bulleit Bourbon	8.50
Bulleit Rye	9

HOT DRINKS

Espresso / Double Espresso	3 / 3.50
Macchiato / Double Macchiato	3.25 / 3.75
Americano	3.50
Flat White / Cappuccino / Latte	3.95
Hot Chocolate	4.50
English Breakfast / Earl Grey	3.50
Peppermint / Camomile / Green Tea	3.50

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