

## EXPRESS LUNCH MENU

*Available Monday - Friday*

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event

**Two courses £22.95**

**Three courses £26.95**



### STARTERS

#### **Duck liver parfait**

Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche

#### **Laverstoke Park Farm buffalo mozzarella**

Crispy artichokes, pear and truffle honey

### MAINS

#### **Roast chicken**

Roasted half chicken (off the bone) with mushroom sauce, mashed potato, green beans and rocket

#### **Salmon and smoked Scottish haddock fish cake**

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

#### **The Ivy vegetarian shepherd's pie**

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce

**Sprouting broccoli and peas served sharing style to the table**

### DESSERTS

#### **Crème brûlée**

Classic set vanilla bean custard with a caramelised sugar crust

#### **Vanilla ice cream**

Pistachio and strawberry sauce

#### **Tea & coffee available**

**£3.75 per person**

#### **Mini chocolate truffles – £3.50**

With a liquid salted caramel centre

#### **Selection of three cheeses – £9.95**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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*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.**

## AUTUMN MENUS

Please select one menu for your whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu.

For groups of 13 guests and over

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### MENU A £38

#### STARTERS

##### **Laverstoke Park Farm buffalo mozzarella**

Crispy artichokes, pear and truffle honey

##### **Duck liver parfait**

Caramelised hazelnuts, truffle and a tamarind glaze with pear and ginger compote, toasted brioche

##### **White onion soup**

Onion Lyonnaise, truffle mascarpone and toasted brioche

#### MAINS

##### **Roast chicken**

Roasted half chicken (off the bone) with mushroom sauce, mashed potato, green beans and rocket

##### **Salmon and smoked Scottish haddock fish cake**

Crushed pea and herb sauce with a soft poached hen's egg, baby watercress and sprouting broccoli

##### **The Ivy vegetarian shepherd's pie**

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce

#### DESSERTS

##### **Crème brûlée**

Classic set vanilla bean custard with a caramelised sugar crust

##### **Rich chocolate mousse**

Dark chocolate mousse with raspberries and a salted crunchy hazelnut caramel topping

##### **Frozen mixed berries**

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

##### **Selection of teas and filter coffee**

##### **Mini chocolate truffles – £3.50**

With a liquid salted caramel centre

##### **Selection of three cheeses – £9.95**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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### MENU B £44

#### STARTERS

##### **Smoked Scottish salmon**

With black pepper, lemon and dark rye bread

##### **Prawn cocktail**

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

##### **White onion soup**

Onion Lyonnaise, truffle mascarpone and toasted brioche

#### MAINS

##### **The Ivy Buchanan Street shepherd's pie**

Slow-braised lamb leg with beef and Isle of Mull Cheddar potato mash with peas, sugar snaps and baby shoots

##### **Roast fillet of salmon**

Sprouting broccoli, mashed potato, Champagne and caper cream sauce

##### **Jackfruit and peanut bang bang salad**

Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander

#### DESSERTS

##### **Rum baba**

Plantation rum soaked sponge with Chantilly cream and raspberries

##### **Malted banana ice cream**

Caramelised pecans and chocolate brownie

##### **Frozen mixed berries**

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

##### **Selection of teas and filter coffee**

##### **Mini chocolate truffles – £3.50**

With a liquid salted caramel centre

##### **Selection of three cheeses – £9.95**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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### MENU C £52

#### STARTERS

##### **Crispy duck salad**

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

##### **Smoked Scottish salmon**

With black pepper, lemon and dark rye bread

##### **Laverstoke Park Farm buffalo mozzarella**

Crispy artichokes, pear and truffle honey

#### MAINS

##### **Roast chicken**

Roasted half chicken (off the bone) with mushroom sauce, mashed potato, green beans and rocket

##### **Blackened cod fillet**

Baked in a banana leaf with a soya and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

##### **The Ivy vegetarian shepherd's pie**

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce

#### DESSERTS

##### **Crème brûlée**

Classic set vanilla bean custard with a caramelised sugar crust

##### **Chocolate bombe**

Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot butterscotch sauce

##### **Rum baba**

Plantation rum soaked sponge with Chantilly cream and raspberries

##### **Selection of teas and filter coffee**

##### **Mini chocolate truffles – £3.50**

With a liquid salted caramel centre

##### **Selection of three cheeses – £9.95**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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### MENU D £60

#### STARTERS

##### **Crispy duck salad**

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

##### **Smoked salmon and crab**

With black pepper, lemon and dark rye bread

##### **Laverstoke Park Farm buffalo mozzarella**

Crispy artichokes, pear and truffle honey

#### MAINS

##### **Fillet Steak 7oz/198g**

Chargrilled matured fillet steak served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

##### **Grilled sea bass fillet**

Smoked aubergine, tomato pesto, sprouting broccoli and a tomato, olive, shallot and coriander dressing

##### **Jackfruit and peanut bang bang salad**

Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander

#### DESSERTS

##### **Crème brûlée**

Classic set vanilla bean custard with a caramelised sugar crust

##### **Chocolate bombe**

Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot butterscotch sauce

##### **Apple tart fine**

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

##### **Selection of teas and filter coffee**

##### **Mini chocolate truffles – £3.50**

With a liquid salted caramel centre

##### **Selection of three cheeses – £9.95**

Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers

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## CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception  
or 12 per person for a drinks party.

Please choose from the options below.



### **Truffle arancini**

Fried Arborio rice balls with truffle cheese

£5.95

### **Salted smoked almonds**

Smoked and lightly spiced with Cornish salt

£3.25

### **Spiced green olives**

Gordal olives with chilli, coriander and lemon

£3.50

## SAVOURY CANAPÉS

*£2.50 per bite*

### **Truffle arancini**

**Lobster cocktail cornet with caviar**

**Crispy polenta with artichoke purée**

**Crunchy prawn tempura with matcha green tea sauce**

**Mini smoked Scottish haddock and salmon fishcake with horseradish mayonnaise**

**Grilled sirloin skewers with truffle mayonnaise**

**Duck liver parfait, hazelnut crumble on toasted brioche**

**Crispy duck, hoisin, ginger and chilli**

**Grilled chicken skewers with avocado houmous**

**Mini roast beef Yorkshire pudding with shaved horseradish**

**Ponzu marinated tuna tartare, avocado and sesame**

**White onion soup with truffle mascarpone**

**Spiced green cucumber gazpacho shot with mint**

**Grilled asparagus with truffle vinaigrette**

**Belgian endive with coconut “cheese” and hazelnuts**

## SWEET CANAPÉS

*£2.50 per bite*

**Raspberry Tarte Tropézienne**

**White chocolate and passion fruit ice cream balls**

**Macarons**

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## SMALL DISHES

We recommend 6 bowl food options per person for a drinks party.



### SAVOURY BOWLS

*£6.50 per bowl*

**Tuna tartare, soy and sesame**

**The Ivy shepherd's pie**

**Belgian endive salad with grapes, coconut "cheese",  
sumac and picked herbs**

**Laverstoke Park Farm buffalo mozzarella with crispy artichokes,  
pear and truffle honey**

**Seasonal risotto**

**Jack fruit and peanut bang bang salad with chayote,  
Chinese leaf, mooli, crispy wonton, peanuts and coriander**

**Classic prawn cocktail**

**Crispy duck and five spice salad**

### SWEET MINI DISHES

*£6.50*

**Classic crème brûlée**

**Vanilla panna cotta**

**Potted chocolate and caramel**

**Blackberry and champagne trifle**

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## BREAKFAST

Please select **one** menu for your whole party.



### MENU A £20

#### **Toast and preserves**

A choice of white, granary and gluten-free bread,  
served with strawberry jam, apricot jam and marmalade

#### **Organic granola**

Gluten-free granola with coconut "yoghurt" and raspberries

#### **Bacon and egg brioche roll**

Smoked streaky bacon and fried hen's egg

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### MENU B £25

#### **Selection of mini pastries and preserves**

Mini croissant, chocolate twist, pain aux raisin and wild berry  
Danish, served with butter and preserves

#### **Organic granola**

Gluten-free granola with coconut "yoghurt" and raspberries

Please select **one** for the entire party.

#### **Eggs Benedict**

Pulled honey roast ham, toasted muffins, two poached  
hen's eggs with hollandaise sauce and watercress

OR

#### **Eggs Royale**

Smoked Scottish salmon, two poached hen's eggs, toasted  
muffins with hollandaise sauce and watercress

*Menus come with a serving of freshly squeezed orange juice  
and The Ivy 1917 blend tea or filter coffee*

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## BREAKFAST

Please select one menu for your whole party.



### MENU C £28

#### **Green Juice**

Avocado, apple, spinach, watercress, cucumber, citrus and mint

#### **Organic granola**

Gluten-free granola with coconut "yoghurt" and raspberries

#### **Poached eggs with avocado and quinoa**

Warm avocado with sesame sauce, pomegranate and rocket

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### MENU D £32

#### **Selection of mini pastries and preserves**

Mini croissant, chocolate twist, pain aux raisin and wild berry  
Danish, served with butter and preserves

#### **Organic granola**

Gluten-free granola with coconut "yoghurt" and raspberries

#### **The Ivy full Scottish breakfast**

Smoked back bacon, herbed sausage, fried hen's eggs, black pudding,  
Campbells haggis, roast plum tomatoes, grilled flat mushroom, baked beans  
and potato scone, served with sourdough toast

*Menus come with a serving of freshly squeezed orange juice  
and The Ivy 1917 blend tea or filter coffee*

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## DRINKS

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### COCKTAILS

<b>The Ivy Royale</b>	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
<b>The Ivy Bloody Mary</b>	8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	8.50
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>Ruby Grapefruit Spritz</b>	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
<b>Pictish Spritz</b> <i>hi-ball</i>	9.50
Theodore Pictish Gin, Lillet Blanc, yuzu juice, Fever-Tree Soda Water & Prosecco	
<b>Butterfly Fizz</b> <i>coupe</i>	9.75
Ellis No.3 Scottish Butterfly Pea Gin, ginger & lemongrass cordial, lime & Prosecco	
<b>Ginger Islay</b> <i>hi-ball</i>	9.25
Bowmore 12 year old Islay Whisky, ginger juice, Fever-Tree Ginger Ale & crystallised ginger	
<b>Highland Strawberry &amp; Basil Martini</b> <i>martini</i>	10.50
Arbikie Highland Strawberry Vodka, Lillet Rouge, fresh basil, Fragola strawberry liqueur, pineapple juice, lime & sugar	
<b>White Port &amp; Tonic</b> <i>wine glass</i>	8.50
Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, served with a mint sprig and lemon twist	

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### GIN & TONIC SELECTION

<b>The Ivy Special G&amp;T</b>	9.50
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
<b>Pink G&amp;T</b>	9.50
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
<b>Seville G&amp;T</b>	10.50
Tanqueray Flor de Sevilla Gin, Aperol & an orange slice with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;G</b>	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Normandy Apple G&amp;T</b>	11.50
30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	
<b>Deep Red G&amp;T</b>	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	

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*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.*

## DRINKS

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### COOLERS &

#### NON-ALCOHOLIC COCKTAILS

<b>The Ivy home-made Ginger Beer</b>	4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
<b>Peach &amp; Elderflower Iced Tea</b>	4.50
With The Ivy 1917 & afternoon tea blends	
<b>Mixed Berry Smoothie</b>	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Beet it</b>	4.50
Beetroot, carrot, apple and ginger	
<b>Green Juice</b>	4.75
Avocado, mint, spinach, apple, parsley	
<b>Grove Sour</b>	5.95
Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
<b>Elderflower Garden</b>	5.95
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
<b>Virgin Spritz</b>	5.95
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	

### BEERS & CIDER

<b>The Ivy Craft Lager, Scotland,</b>	4.95
4.4% abv, 330ml Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Menabrea Bionda, Italy,</b>	6.00
4.8% abv, 330ml Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.	
<b>St. Mungo Helles Lager, West Brewery, Glasgow,</b>	5.50
4.9% abv, 330ml 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	
<b>Munich Red, West Brewery, Glasgow,</b>	5.50
4.9% abv, 330ml Locally brewed, smooth, creamy red lager. A perfect match to our signature Shepherds Pie	
<b>Heidi-Weisse, West Brewery, Glasgow, Scotland,</b>	5.50
5.2% abv, 330ml A Glaswegian take on a Bavarian wheat beer. Banana and clove spice aromas and well balanced flavour	
<b>Untided IPA, Suffolk, England,</b>	5.25
5.5% abv, 330ml Old World, new-wave hops add a fruity twang to a surprisingly dry, full malt base. Satisfying and sessionable	
<b>Harviestoun Old Engine Oil, Scotland,</b>	6.00
4.4% abv, 330ml Rich, viscous and chocolatey dark ale	
<b>BrewDog Nanny State, Scotland,</b>	4.50
0.5% abv, 330ml Packed full of hop flavours without the alcohol	
<b>Aspall Cyder, Suffolk, England,</b>	5.75
5.5% abv, 330ml Thirst quenching, fruity, dry and sparkling	

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## FACILITIES

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### **Capacity**

The Morgan Room accommodates 24 guests seated or 40 standing

### **Access, Service & Departure Times**

Breakfast (*Monday to Saturday*)

access: 7.30 am | service: 8.00 am | guests' departure: 10.30 am

Breakfast (*Sunday*)

access: 8.30 am | service: 9.00 am | guests' departure: 10.30 am

Lunch (*Monday to Sunday*)

access: 11.30 am | service: 12.00 pm | guests' departure: 5.00 pm

Dinner (*Monday to Thursday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12.00 am

Dinner (*Friday and Saturday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 01.00 am

Dinner (*Sunday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 00.00 pm

Menu cards can be printed and dedicated to your requirements

Complimentary place cards, seasonal flowers and tea lights are provided

You are welcome to play your own music through the sound system in the room, or background music can be provided

We do not have the facilities for DJs or dancing

Complimentary Wi-Fi

Corkage is not permitted

### **CONTACT US**

SARAH MARTIN

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