

## Appetizers

**Seasonal soup of the day,**  
Crusty Bakehouse Bread, Creamy  
French Butter.  
**£4**

**Seafood Soup of the Day,**  
Crusty Bakehouse Bread, Creamy French Butter.  
**£6 Starter/£10 Main**

**House Duck Liver Parfait Infused with  
Whiskey & Port,**  
Pickled Morels, Fig Chutney, Toasted Bakehouse  
Bread.  
**£6**

**Filo Tartlet of Creamed Goats Cheese & Pesto,**  
Toasted Pecans, Pickled Morels, Crispy Capers,  
Fig Chutney.  
**£5**

**House Smoked Duck,**  
Grilled Red Endive, Beetroot & Horseradish  
Puree, Pickled Walnut, Fennel Sprig & Pea Tendril,  
Balsamic Orange Scented Chanterelles, Cherry  
Brandy Reduction.  
**£7**

**Mosaic of Hot & Cold Loch Fyne Smoked Salmon,**  
Tian of Uist White Crab Dressed with Crème  
Fraiche Bound with Spiced Cucumber Lime &  
Coriander, Beetroot and Horseradish Puree, Salsa  
Verde.  
**£8**

## Salads

**Classic Caesar (V)**  
Baby Gem Leaf, Garlic Herb Croutons, Shaved Parmesan, Creamy Dressing.  
**£5**

**Add Chicken, King Prawn or Hot Smoked Salmon £8.**

**The Ivy House Salad,**  
Crisp Leaves, Bacon Lardons, Sautéed Mushrooms, Cherry Vine Tomato, Aged  
Brie, Garlic Herb Croutons, Toasted Walnuts, Shallot Vinaigrette.  
**£5 Starter/£8 Main**

**Roasted Onion Squash (V)**  
Crisp Leaves, Grilled Artichoke, Toasted Pecans, Smoked Pimento, Marinated  
Olives, Garlic Herb Croutons, Roasted Seeds, Shallot Vinaigrette.  
**£5 Starter/£8 Main**

## Surf

**House Smoked Shetland Salmon**  
Horseradish Creamed Potato, Carrot Puree, Samphire, Sauce Béarnaise.  
**£12**

**Smoked Lobster Drizzled with Smoked Garlic & Herb Butter,**  
Samphire, Saffron Rouille, Capers Berries, Toasted Lemon.  
**Choice of 1 Side - £18 Half / £32 Whole.**

**Fillet of Halibut**  
Beetroot & Horseradish Pearl Barley Risotto, Samphire, Crispy Capers,  
Sauce Vierge.  
**£14**

**House Smoked Halibut Cured in Beetroot  
& Whiskey,**  
Loch Fyne Cold Smoked Salmon, Uist Crab &  
Sweet Potato Cake, Samphire, Crispy Capers,  
Saffron Rouille.  
**£8**

**Steamed Scottish Mussels,**  
In a White Wine Smoked Garlic & Herb Cream,  
Crusty Bakehouse Bread.  
**£6**

**King Scallops Wrapped in Pancetta,**  
Butternut Squash & Watercress Purees, Pea Tendril  
& Fennel Sprig Salad, Candied Beetroot  
Carpaccio, Samphire.  
**£9**

**Shell on Giant King Prawns**  
Tian of Uist White Crab Dressed with Crème Fra-  
iche Bound with Spiced Cucumber Lime & Cori-  
ander, Salsa Verde, Capers Berries.  
**£8**

**Carpaccio of House Smoked Peppercorn & Fen-  
nel Crusted Angus Beef Fillet**  
Medallions of Smoked Lobster, Horseradish &  
Beetroot Puree, Crispy Capers, Samphire,  
Balsamic and Orange Scented Chanterelles,  
Romesco Sauce, Avruga Caviar.  
**£9**

## Nibbles/Sharing Dishes

**Marinated Marrakech Olives,**  
Crusty Bakehouse Breads, Aged Olive Oil & Sherry  
Vinegar.  
**£4**

**House Hummus,**  
Rose Harissa Spiced, Charred Lemon & Coriander,  
Marinated Olives, Toasted Breads, Fig Chutney.  
**£8**

**Surf n' Turf experience**  
House Smoked Pepper & Fennel Crusted Black  
Angus Fillet, House Smoked Duck Breast, Duck  
Liver Parfait, Salmon Mosaic, Uist Crab Cake,  
Beetroot & Whisky Cured Halibut, Saffron Rouille,  
Fig Chutney, Toasted Bakehouse Breads.  
**£15**

**Seafood Voyage**  
Half Smoked Lobster, Giant Shell on King Prawns,  
Beetroot Whiskey Cured Halibut, Gin Cured  
Smoked Salmon, Uist Crab with Cucumber Salsa,  
Salmon Mosaic, Samphire, Capers Berries, Saffron  
Rouille, Salsa Verde, Charred Lemon.  
**£26**

## Earthy Alternatives

**Pappardelle with Wild Mushrooms & Toasted Chestnuts**  
In a Light Truffle Infused White Wine Cream, Shaved Bella Lodi,  
Crispy Samphire.  
**£10**

**Risotto of Roasted Onion Squash & Pumpkin**  
Toasted Chestnuts, Shaved Bella Lodi, Crispy Sage, Spiced Toasted Seeds.  
**£9**

**Hot Smoked Salmon & Beetroot whisky Cured Halibut**  
With Pappardelle in a Light White Wine Smoked Horseradish and Beetroot  
Cream, Crispy Capers, Samphire.  
**£12**

**Filletted North Sea Haddock in Beer Batter**  
Chunky Hand Cut Chips, Sauce tartare, Minted Pea Puree, Samphire, Capers  
Berries, Charred Lemon, Pea Shoot & Baby Watercress Salad.  
**£13**

**Pan-Seared Filletted Gilt Head Bream**  
Creamed Potato, Beetroot & Horseradish Puree, Crispy Capers, Samphire,  
Salsa Verde.  
**£14**

# THE IVY STEAK EXPERIENCE

Carefully chosen, expertly presented.

## Turfs

Our beef is responsibly reared Scottish Angus, dry-aged for a minimum of 28 days for tenderness and flavour – we will strive to ensure only the finest cuts of Scottish produce are selected for your dining pleasure – for some of our specialist cuts please enquire with your server for our current available offerings – our steaks will be served with your choice of 1 side and preferred sauce

### Sirloin

Grass Fed Black Angus, 8oz/230g  
£24

### Fillet

Grass Fed Black Angus, 8oz/230g  
£28

### Ribeye

Grass Fed Black Angus, 10oz/280g  
£23

### Ayrshire Pork Chop on the Bone

10oz/280g  
£12

## Signature Cuts

### Chateaubriand – For Two to Share

e.g. 20oz/560g  
£60

### Cote de Boeuf – For Two/Three to Share

eg 30oz/840g  
£75

Accompanied with a full complement of your preferred sides and sauces – Please ask for current availability

### Ivy Angus Beef Burger

Two 4oz Angus Beef Burgers, Toasted Brioche Bun, Crispy Smoked Bacon, Aged Brie, Baby Gem, Beetroot & Horseradish Slaw, Cucumber & Caper Relish.  
£10

### Pan Seared Free-Range Chicken Supreme

Roasted Onion Squash and Chestnut Purees, Truffle Cream Potato, Crispy Capers & Whiskey Café Au Lait.  
£12

### House Smoked Duck Breast

Cream Potato, Koffman's Cabbage, Pickled Morels, Roasted Chestnuts, Crispy Samphire & Cassis Reduction Jus.  
£14

## Sauces £3

Jus.

Truffle Jus.

Hollandaise/Béarnaise.

Brandy Peppercorn.

Whiskey Café au Lait.

Smoked Garlic & Herb Butter.

## Sides £3.50

Hand-cut Twice Cooked Chunky Chips.

Parmesan Truffle & Rosemary Chips.

Onion Rings in Beer Batter.

Creamed Potato.

Horseradish Cream Potato.

Truffle Cream Potato.

Heritage Beetroot Slaw.

Heather Honey Glazed Roasted Root Vegetables.

Koffman's Cabbage, Savoy, Bacon Lardons, Carrot, Leek, Celeriac, Shallot & Cream Sauce.

Market Greens.

Sauteed Wild Mushrooms, Scented with Balsamic & Orange.

## Surf For Your Turf

### Shell-on Grilled Giant King Prawns

x 3  
£8

### Seared King Scallop

x 3  
£9

### Half Lobster

£16

## Post Dinner

Warm Valrhona Chocolate & Salt Caramel Fondant, Vanilla Bean Ice Cream £5

Baked Cherry Frangipane Tart, Clotted Cream £5

Dark Chocolate & Hazelnut Praline Cheesecake £5

Passionfruit Curd & Toasted Meringue Tartlet £5

Selection of Ice Creams & Sorbets, Tuile Basket, Boozy Berries £6

Cheeseboard, Perthshire Oatcakes and Crackers, Quince Jelly, Grapes, Fig Chutney £8/£12

## YOUR STEAK YOUR WAY

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### Tell us how you'd like it cooked:

**Blue** - Seared on the outside but completely red throughout.

**Rare** - Seared outside and still 75% red through the centre.

**Medium Rare** - Mostly pink to red centre. Soft and juicy on the inside.

**Medium** - A more pronounced band of pink in the centre.

**Medium Well** - Thoroughly cooked with a slight hint of pink inside.

**Well Done** - Completely cooked until brown throughout.

