

EVENING

# BLACK IVY

BRUNTSFIELD

BARS, DRAFFHOUSE, TERRACE & ROOMS

5 - 10 PM

## STARTERS

**Today's Soup  
& Crusty Bread**  
5.95

*always seasonal & fresh*

**Chicken Liver  
Parfait**  
7.50

*prosciutto crumb, house chutney  
& sourdough croutes*

**Smoked Salmon  
(gf)(df)**  
8.50

*lemon mayo, pickled shallots,  
crispy seaweed*

**Oatmeal Crusted  
Haggis Balls**  
6.95

*whisky & chive crème fraiche,  
sweet roasted turnip*

**Maple & Soy Glazed  
Beef Shortrib  
(gf)(df)(n)**  
7.95

*Asian slaw, chilli & sesame*

**Chargrilled Aubergine  
& Courgette  
Bruschetta  
(vg)(df)(n)**  
7.50

*butterbean pesto*

**Spiced Chickpea  
Falafel  
(vg)(gf)(df)**  
7.50

*kale, chia seeds, pomegranate seeds  
& vegan aioli*

**Chicken Strips**  
7.50

*sesame seeds, chilli & lime mayo*

## MAINS

**Smoked Haddock Cullen Skink**  
11.95

*chargrilled sourdough*

**Isle of Mull  
Cheddar Macaroni (v)**  
11.95

*toasted herb crumb & garlic sourdough*

**Beer Battered Haddock**  
12.95

*peas & tartare sauce with hand-cut chips*

**Chargrilled Chicken  
Caesar Salad**  
12.50

*bacon, croutons, anchovies & parmesan*

**Roasted Cod Fillet (gf)**  
14.95

*curried cauliflower purée, sautéed  
potatoes, cauliflower & shallot bhaji  
& a yoghurt dressing*

**Parmesan & Herb Crusted  
Chicken Burger**  
12.50

*sun-dried tomato aioli, baby gem &  
chicken salted fries*

**Aberdeen Angus Burger**  
12.95

*Isle of Mull rarebit, bacon, homemade spicy  
ketchup, crispy onions & skinny fries*

**9oz Ribeye Steak**  
27.95

*peppercorn sauce, fries, watercress  
& onion rings*

**Braised Beef & Ale Pie**  
12.95

*roasted root veg & hand-cut chips*

**Chargrilled Venison  
Haunch (gf)**  
22.95

*haggis dauphinoise, celeriac purée,  
kale & bramble jus*

**Roast Root &  
Chickpea Tagine (vg)(df)**  
12.95

*cous cous & toasted almonds*

## SIDES

**Garlic Sourdough (v)**  
4.95

**Haggis Dauphinoise**  
4.95

**Mac & Cheese (v)**  
4.95

**Seasonal Veg (v)**  
3.95

**House Salad (v)**  
3.95

**Onion Rings (v)**  
3.95

**Hand-cut Chips (v)**  
3.95

**Skinny Fries (v)**  
2.95

## DESSERTS

**Selection of  
Overlangshaw Sorbets  
& Ice Cream (v)**  
4.95

*3 scoops, ask your server for today's choice*

**Lemon Posset (v)**  
6.50

*lemon candy & homemade shortbread*

**Apple Crumble Tart (v)**  
6.95

*hazelnut topping & custard*

**Triple Chocolate  
Brownie (v)**  
6.95

*vanilla ice cream, honeycomb  
& chocolate sauce*

**Sticky Toffee Pudding (v)**  
6.50

*vanilla ice cream & butterscotch sauce*

**Trio of Scottish Cheeses (v)**  
8.95

*celery, house chutney & oatcakes*

## CELEBRATE WITH US

**Let us make your event  
a night to remember.**

From eye-catching parties to  
stylish celebrations, we know how  
to make sure you have a great  
event. Ask us for more information  
today and start planning!

## SUNDAY ROAST

**Roast Sirloin 16.95**

*Roast Sirloin of Scottish Beef, served with a  
giant homemade Yorkshire Pud, roast  
potatoes, roasted root veg, kale and  
delicious, silky homemade gravy*

## JAZZ BRUNCH

**Get that swing thing every  
Sunday afternoon!**

Our weekly finger-clicking foodie  
spectacular is all about brunch  
plates, Mimosas & Spritz to the  
soundtrack of live jazz tunes.  
Book your spot today.

