

The Ivy Collection to grow restaurant scene on St Andrew Square

St Andrew Square is the setting for many restaurants now with the new development on the south side of the square housing Dishoom and The Refinery among others.

But this announcement is big. The Ivy Collection, for so long the preferred meeting place for the rich and famous in London, is branching out to the capital this autumn at number 6.

The Ivy on the Square will be open 7 days a week and promises sophistication and luxury with an underlying feeling of glamour and theatre for its patrons.

There will be 130 seats alongside a bar and mezzanine terrace overlooking the Square. All day dining with an extensive cocktail list this will become the go to spot for locals and visitors alike.

The Ivy Collection is a group of restaurants, brasseries and cafés established in London, originating with The Ivy Collection, West Street 100 years ago, and offering accessible, all-day dining in a relaxed, local setting.

We are to expect Ivy Classics such as the iconic shepherd's pie and the chocolate bomb with hot salted caramel sauce, but if you can't wait for the news of its opening then follow [The Ivy Edinburgh here on Twitter.](#)

General Manager, Eric Garnier is a respected and highly accomplished restaurateur from London, who has recently relocated to Edinburgh with his Scottish wife and family. Eric's extensive restaurant industry knowledge and understanding of what makes an exceptional dining experience

is sure to set The Ivy on The Square apart from the rest.

