



THE IVY

SOHO BRASSERIE





COCKTAILS



The Ivy Royale *flute* 12.50
Our signature Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne

Blood Orange Margarita *coupe* 9.95
A twist on a classic Margarita with Olmecca Altos Plata Tequila, Blood Orange Liqueur, hibiscus, lime, grenadine, orgeat and orange juice

Maple Spice Manhattan *martini* 9.75
Maker's Mark Bourbon, Martini Reserva Rubino, Lillet Blanc and orange bitters stirred with spiced maple syrup

Passionate Spritz *wine glass* 10.95
A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka & Prosecco

Club Tropicana *hurricane* 9.00
Havana Club 3yr old Rum, Koko Kanu Coconut Rum, banana liqueur, pineapple and coconut cream with a dash of soda

The Ivy Sling *hi-ball* 10.25
Based on a classic "Raffles" Singapore Sling recipe. A Plymouth Gin base with Cherry Heering, Benedictine, bitters, lime, pineapple and grenadine

The Gainsbourg *cognac glass* 10.75
Courvoisier VSOP Cognac blended with Chartreuse Verte, a touch of smoky Laphroaig 10 Year Old Single Malt Scotch, plum bitters and a pinch of pepper

Burning Passion *coupe* 10.25
Fresh passion fruit shaken with Absolut Vanilia Vodka, finished with flaming passion fruit

Roku Glow *hi-ball* 10.50
Roku Japanese Gin served with MEDA Glow elderflower & lime CBD infused botanical mixer with olive leaf and biotin

Salted Caramel Espresso Martini *coupe* 10.75
A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup

Royal Rum-Tini *martini* 10.75
Chivas Regal 12 Year Old Scotch, Pineapple Rum, lime & jasmine syrup

Yuzu Negroni *rocks* 9.50
Roku Handmade Japanese Gin stirred with Campari, Lillet Rouge and Akashi-Tai Yuzushu Citrus Sake

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Champagne and Traditional method 125ml.*

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GIN & TONICS



The Ivy Special G&T	10.50
Beefeater Gin, lavender, cucumber and lime, with Fever-Tree Mediterranean Tonic	
Pink G&T	9.95
Beefeater Pink Gin, fresh strawberries and fresh mint, with Fever-Tree Elderflower Tonic	
Blood Orange G&T	10.50
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Hemingway G&T	9.95
Flavours inspired by a classic Hemingway Daiquiri cocktail using Plymouth Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	
Black Forest G&T	12.75
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	
Single Estate G&T	10.95
A classic, premium G&T served with Ramsbury Single Estate Gin from the heart of Wiltshire, Fever-Tree Naturally Light Tonic Water and finished with apple & lime	
Pesca Frutto G&T	11.95
Villa Ascenti Rosa Peach-infused Gin with Moscato D'Asti sparkling wine, peach bitters & Fever-Tree Elderflower Tonic	

BEER & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i>	5.95
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Menabrea Bionda , <i>Italy, 4.8% abv, 330ml</i>	6.50
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
Meantime Pale Ale , <i>Greenwich, London, 4.3% abv, 330ml</i>	5.95
British and American hops unite to make a sessionable pale ale that's packed with citrus flavour	
Paolozzi Helles Lager , <i>Edinburgh, Scotland, 5.2% abv, 330ml</i>	5.75
World Beer Award 2018. Full & beautifully balanced flavour	
Harviestoun Old Engine Oil , <i>Scotland, 6% abv, 330ml</i>	6.00
Rich, viscous and chocolatey dark ale	
Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.75
Thirst quenching, fruity, dry and sparkling	
Lucky Saint , <i>Germany, 0.5% abv, 330ml</i>	4.95
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	



COOLERS &



NON-ALCOHOLIC COCKTAILS

Peach & Elderflower Iced Tea	4.75
With The Ivy 1917 and afternoon tea blends	
Dry London Mule	6.95
Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial and Fever-Tree Mexican Lime & Yuzu Soda	
Virgin Bellini	5.50
A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits and vanilla with soda	
Elderflower Garden	5.95
Seedlip Garden 108, Aecorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
Nogroni	7.95
An alcohol-free version of the classic Negroni with Seedlip Grove 42 and Aecorn Bitter & Sweet Aperitifs, stirred over ice and finished with fresh orange	
Virgin Spritz	6.95
Seedlip Grove 42, Aecorn Bitter Aperitif & Fever-Tree White Grape & Apricot Soda finished with orange and olives	
Movie Star Martini	5.50
Pineapple juice, lime juice, fresh passion fruit, passion fruit syrup and a shot of Fever-Tree White Grape & Apricot Soda	

SOFT DRINKS

Choice from a selection of juices	3.95
Coca-Cola, Diet Coke, Coke Zero	3.75
Fever-Tree Tonics & Sodas	3.75
Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	
The Ivy home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Beet It	4.50
Beetroot, apple juice, lemon juice and ginger	
Green Juice	4.75
Avocado, mint, spinach, apple, parsley	
London Essence Peach & Jasmine Soda	3.75
London Essence Rhubarb & Cardamom Soda	3.75
Kingsdown Still mineral water 750ml	4.25
Kingsdown Sparkling mineral water 750ml	4.25



SPARKLING



	<i>125ml</i>
Prosecco, Bisol, Jeio, Veneto, Italy	7.75
The Ivy Collection Champagne, Champagne, France	10.95
Veuve Clicquot Yellow Label, Champagne, France, NV	13.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Veuve Clicquot Rosé, Champagne, France, NV	16.50

WHITE

	<i>175ml</i>
Lierre White, Carinena, Spain	5.95
Pinot Grigio, Riff, Alto Adige, Italy	7.50
Soave Classico, Suavia, Veneto, Italy	8.75
Chardonnay, Journey's End, Cape 34, Stellenbosch, South Africa	9.50
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	9.95
Chablis, La Chablisienne, La Sereine, Burgundy, France	11.75

ROSÉ

	<i>175ml</i>
Lierre Rosé, Carinena, Spain	5.95
Lady A, Chateau La Coste,	12.50
<i>Vin de Pays de Mediterranee, France</i>	
Provence Rosé Ultimate Provence,	14.50
<i>AOP Côtes de Provence, France</i>	

RED

	<i>175ml</i>
Lierre Red, Carinena, Spain	5.95
Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile	7.75
Côtes du Rhône, Alain Jaume, Haut de Brun, Rhone, France	8.50
Malbec, Catena, Vista Flores, Mendoza, Argentina	10.50
Rioja, Vivanco, Reserva, Rioja, Spain	12.50
Pinot Noir, Cloudy Bay, Martinborough, New Zealand	16.00



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SHERRY



	<i>100ml</i>
Pedro Ximénez, Bodegas Alvear, 'Solera 1927' <i>Montilla-Moriles, Spain</i>	11.50
Sweet sherry with notes of sticky toffee	
Fino, La Ina, Jerez, Spain	5.50
Bone dry with fresh apple, almond and yeast flavours	
Dry Oloroso, Lustau, Rio Viejo, Jerez, Spain	6.25
Mahogany coloured with notes of walnut and chocolate	
Manzanilla, La Guita, 'En Rama', Jerez, Spain	5.50
Unfiltered sherry made from Palomino grapes. Flavours of lemon peel, dried apricot and mandarin	

SWEET & FORTIFIED

	<i>100ml</i>
Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	6.75
Maury, Lafage, Languedoc, France, 2017	7.00
Ruby Port, Warre's, LBV, Douro, Portugal	7.25
10yr Tawny Port, Quinta do Vallado, Douro, Portugal	8.00
Sauternes, Clos L'abeille, Bordeaux, France	8.50
Royal Tokaji, Gold Label, Tokaji, Hungary	16.00



COGNAC



Courvoisier VSOP	9.50
Hennessy VS	11.50
Remy Martin 1738 Accord Royal	12.00
Maxime Trijol VSOP	12.50
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Hennessy XO	28.00
Ragnaud Sabourin No. 35 Fontvieille	30.00



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BOURBON & AMERICAN WHISKEY

Our selection from America includes labels such as Maker's Mark & Jim Beam Bourbon whiskeys made from at least 51% corn grain. This imparts sweetness to the whiskey which is aged in charred American oak barrels for colour and extra flavours of caramel and vanilla. Rye whiskeys such as Lot 40 use a minimum of 51% rye grain which imparts a much spicier and peppery flavour profile.



Jack Daniel's	8.75
Maker's Mark	9.00
Lot 40 Rye	9.00
Woodford Reserve	9.00
Jim Beam Rye	9.00
Jim Beam Double Oak	9.00
Maker's Mark 46	9.50
Bulleit 10 year	9.50
Gentleman Jack	9.50
Jack Daniel's Single Barrel	10.50
WhistlePig Rye	20.00

WORLD WHISKEY

Canadian Club, Canada	8.00
Jameson, Ireland	8.50
Jameson Black Barrel, Ireland	9.50
Redbreast 12 year, Ireland	9.75
Teeling Small Batch, Ireland	10.00
Cotswolds Single Malt, England	11.00
The Chita, Japan	11.00
Green Spot, Ireland	12.00
Mars Kasei, Japan	12.00
Hibiki Harmony, Japan	14.50
Mars Maltage Cosmo, Japan	16.00



BLENDED SCOTCH WHISKY

Chivas Regal 12 year	8.50
The Naked Grouse	8.50
Johnnie Walker Black Label	8.50
Compass Box Great King Street Artist's Blend	11.50
Compass Box Spice Tree	11.50
Compass Box Peat Monster	11.50
Chivas Regal 18 year	12.50
Chivas Mizunara	13.00
Johnnie Walker Blue Label	35.00

SINGLE MALT SCOTCH WHISKY

The original whisky of Scotland is "malt whisky" made only from malted barley in two, occasionally three, copper pot stills. "Single Malt Whisky" is the product of an individual distillery.

Our range showcases the wide and varied styles of single malt scotch with smoke driven peated whiskies such as Laphroaig and Bowmore, to lighter more fruit driven styles from the Highland and Speyside distilleries including Highland Park and Glenfiddich.



Bowmore 12 year	9.50
Highland Park 12 year	11.00
Auchentoshan Three Wood	11.00
Oban 14 year	12.00
Laphroaig 10 year	12.50
Lagavulin 16 year	13.50
Macallan Double Cask 12 year	16.00
Macallan Triple Cask 12 year	18.50
Talisker 10 year	13.00
Dalwhinnie 15 year	10.00
Aberlour A'Bunadh Batch 61	20.00
Glenmorangie Signet	26.00
Glenfiddich 21 year	30.00
Macallan Rare Cask	55.00



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GIN

The Botanist Islay Dry	8.50
Tanqueray	8.50
Sipsmith	8.50
Roku	8.50
Malfy Con Limone	8.50
Malfy Con Arancia	8.50
Malfy Gin Rosa Pink Grapefruit	8.50
Bombay Bramble	8.50
Beefeater London Dry	8.50
Beefeater Pink	8.50
Bombay Sapphire	8.50
Plymouth Original	8.75
Caorunn	8.75
G'Vine Floraison	8.75
Beefeater 24	8.75
Plymouth Navy Strength	8.75
Tanqueray Flor de Sevilla	9.00
Hendrick's	9.00
Whitley Neill	9.00
Silent Pool	9.00
Tanqueray 10	9.75
Slingsby Yorkshire Rhubarb	10.00
Four Pillars Bloody Shiraz	10.00
Gin Mare	10.00
Marylebone	10.00
Villa Ascenti	10.00
Villa Ascenti Rosa	10.00
Elephant London Dry	10.50
Cotswolds Dry	11.00
Monkey 47	12.00
Audemus Pink Pepper	12.00
KiNoBi	12.50
Beefeater Burrough's Reserve	13.50
Copperhead London Dry	15.00



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VODKA


Wyborowa	8.50
Ketel One	8.50
Ketel One Citroen	8.50
Skyy Passion Fruit	8.50
Haku Japanese Craft	9.00
Grey Goose	9.00
Grey Goose L'Orange	9.00
Absolut Elyx	9.00
Ciroc	9.00
Snow Queen	9.00
Fair Quinoa	9.00
Konik's Tail	9.00
Belvedere	9.50
Bimber Cherry	9.75
Black Cow	10.00
Stolichnaya Elit	11.00
Beluga Noble	12.00

TEQUILA | MEZCAL
PISCO | CACHACA

Velho Barreiro Cachaca	8.00
Cazcabel Honey Tequila	8.50
Cazcabel Coconut Tequila	8.50
El Gobernador Pisco	9.00
Olmecca Altos Plata	9.00
Olmecca Altos Reposado	9.50
Mezcal Verde	9.75
Don Julio Blanco	10.00
Patron XO Café	10.00
Don Julio Reposado	10.50
Don Julio Añejo	12.00
Patron Silver	13.50
Patron Reposado	14.00
Patron Añejo	15.00
Avión Silver	15.00



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RUM



Havana Club 3 year	8.00
Havana Club Especial	8.00
Appleton Estate V/X	8.00
Bacardi Carta Blanca	8.00
Gosling's Black Seal	8.00
Koko Kanu	8.00
Balla Black Spiced	8.50
Bacardi Spiced	8.50
Cut Spiced Rum	8.50
Havana Club 7 year	8.75
Bacardi Cuatro 4 year	9.00
Bacardi 8 year	9.50
Elements 8 Spiced	9.50
Havana Club Selección des Maestros	12.50
Brugal 1888	12.50
Zacapa 23	13.00
Zacapa XO	16.50

ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	9.25
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CALVADOS

A firm favourite at The Ivy, Calvados is a French, cider-based, spirit made almost exclusively in the Normandy region. Cider production uses a mix of sweet and sour apples and our range is rich, floral and complex. Our flamed apple tart uses this underrated spirit for a flambé and a measure of aged Calvados to sip is the perfect accompaniment.



Dupont VSOP Pays d'Auge	10.50
Camut 6 year Pays d'Auge	12.50
Camut 12 year Pays d'Auge	18.00
30&40 Extra Old 10 year	18.00

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VERMOUTH APERITIF & DIGESTIF



Antica Formula	7.50
Aperol	7.50
Campari	7.50
Cocchi Vermouth di Torino	7.50
Fernet-Branca	7.50
Kamm & Sons	7.50
Lillet Blanc	7.50
Amaro Montenegro	7.50
Martini Ambrato	7.50
Martini Rubino	7.50
Noilly Prat	7.50
Select Aperitivo	7.50
Starlino Hotel Rosé Aperitivo	7.50



LIQUEURS



Expre, Bepi Tosolini (Espresso liqueur)	7.50
Amaretto Saliza (Almond liqueur)	7.50
Baileys	7.50
Cointreau	7.50
Cointreau Blood Orange	7.50
Dom Benedictine	7.50
Drambuie	7.50
Grand Marnier	7.50
Limoncello, Bepi Tosolini	7.50
Sambuca, Bepi Tosolini	7.50
30&40 Double Jus Calvados Liqueur	7.50
Pampelle Ruby Red Grapefruit Aperitif	7.50
30&40 Eau de Vie	8.00



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**ALCOHOL-FREE
DISTILLATES**



Seedlip Garden 108	6.00
Seedlip Spice 94	6.00
Seedlip Grove 42	6.00

TEA

The Ivy 1917 breakfast blend Intense and rich	3.95
The Ivy afternoon tea blend Mellow, elegant, refreshing	3.95
Ceylon, Earl Grey, Darjeeling	3.95
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.75
Rosebud, Oolong	5.75

COFFEE

Pot of coffee and cream	4.25
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.95
Hot chocolate Milk / mint / white	4.50
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.50
Mini chocolate truffles With a liquid salted caramel centre	3.95



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