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## COCKTAILS

<b>The Ivy Royale</b> <i>flute</i>	14.00
Our signature Kir Royale with rose liqueur, Plymouth sloe gin & hibiscus topped with Ivy Champagne	
<b>Salted Caramel Espresso Martini</b> <i>coupe</i>	9.00
A classic Espresso Martini made with Wyborowa vodka, coffee liqueur, freshly pulled espresso & sweetened with salted caramel	
<b>Rhubarb &amp; Raspberry Crumble</b> <i>high-ball</i>	12.00
Fresh raspberries muddled with Ha'penny rhubarb gin, Chambord, lemon juice topped with Fever-Tree ginger ale	
<b>Cork Dry Sling</b> <i>high-ball</i>	12.00
A classic Raffles Hotel recipe Singapore Sling but made with Cork Dry gin. With cherry Heering, Benedictine, bitters, lime, pineapple & grenadine	
<b>The Leopold Bloom</b> <i>rocks</i>	11.00
Longueville House Irish apple brandy, Irish Mist liqueur & Cointreau stirred over ice & served in an oak & cinnamon mist	
<b>Añejo Mojito</b> <i>high-ball</i>	12.00
Packed with flavour, this take on a Mojito combines elderflower, apricot brandy, lime & sugar with Havana 7 year old rum	
<b>Riddle Of The Sands</b> <i>martini</i>	12.00
Teeling Small Batch, Pernod absinthe, dry Curaçao, Maraschino liqueur, Angostura bitters	
<b>Pot Still Smash</b> <i>rocks</i>	12.00
Jameson single pot still Irish whiskey stirred with crushed ice, lemon, mint & sugar	
<b>Redbreast Barrel Aged Boulevardier</b> <i>rocks</i>	15.00
Redbreast 12yr old Irish whiskey blended with Antica Formula, Campari & aged on site for added depth & smoothness of finish	
<b>The Ivy Irish Coffee</b> <i>liqueur coffee</i>	11.00
Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee & double cream finished with nutmeg & cinnamon	
<b>Ivy Special G&amp;T</b> <i>wine glass</i>	10.00
Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	
<b>Rosemary &amp; Basil G&amp;T</b> <i>balloon</i>	12.00
Míl Irish gin, London essence grapefruit & rosemary tonic served with rosemary sprig & a grapefruit twist	
<b>Centenary G&amp;T</b> <i>rocks</i>	12.00
A very special G&T made with our very own Ivy gin, distilled to celebrate 100 years of The Ivy Juniper rich with wild ivy infusions among other botanicals paired with Fever-Tree elderflower tonic	
<b>T &amp; T</b> <i>high-ball</i>	12.00
Tanqueray 10 gin and Schweppes 1783 salty lemon tonic with a slice of pink grapefruit	
<b>Jasmine &amp; Peppermint G&amp;T</b> <i>ceramic cup</i>	13.00
Monkey 47 gin, Fever-Tree aromatic tonic served over Chartreuse-washed ice, finished with a peppermint mist and jasmine pearls	
<b>Wild G&amp;T bamboo</b> <i>high-ball</i>	11.00
Glendalough wild botanical Irish gin with Fever-Tree Indian tonic & a wedge of fresh orange	

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## COOLERS & JUICES

<b>Peach &amp; Elderflower Iced Tea</b>	4.00
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
<b>Green juice</b>	4.75
Avocado, mint, celery, spinach, apple, parsley	
<b>London Essence Co. Rhubarb &amp; Cardamom Crafted Soda</b>	3.00
Naturally light soda with earthy, tart rhubarb & aromatic cardamom	
<b>Rosemary Lemonade</b>	3.75
A refreshing blend of lemon, lime & Fever-Tree soda with homemade rosemary syrup	
<b>Choice of fresh juices</b>	3.00
Orange / apple / grapefruit	
<b>Seedlip Garden &amp; Tonic</b>	8.00
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
<b>Strawberries &amp; Cream Soda</b>	8.00
A blend of strawberry, fruits & vanilla with soda	

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## BEERS & CIDER

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i>	5.50
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Draught Guinness</b> , <i>Ireland, 4.2% abv, Pint</i>	6.50
<b>Hop House 13 Lager</b> , <i>Ireland, 5% abv, 330ml</i>	5.50
Premium lager from the Guinness brewery. Made with Guinness yeast and Irish barley	
<b>Irishtown Dublin Blonde</b> , <i>Ireland, 4.4% abv, 500ml</i>	6.50
Crisp, easy drinking & refreshing beer that's full of flavour & brewed in Dublin	
<b>Guinness Open Gate Brewery Pure Brew</b>	4.50
<i>Ireland, 0.5% abv, 330ml</i> Fully brewed flavoursome lager with virtually no alcohol	
<b>Foxes Rock IPA</b> , <i>Northern Ireland, 5.2% abv, 330ml</i>	6.00
Citrus and tropical fruit flavours from the specially selected New World hops. The subtle piney notes make this a deliciously fruity beer with real full on character	
<b>Bulmers Original Cider</b> , <i>Ireland, 4.5%, abv, 330ml</i>	5.50
Crisp and refreshing apple cider	
<b>Five Lamps Lager</b> , <i>Ireland, 4.2% abv, 330ml</i>	6.00
A craft brewed lager from Dublin made in the traditional Czech Pilsner style. Slightly bitter hops and biscuity malts and a some fruit notes. An exceptional lager	

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## SOFT DRINKS

<b>Coca-Cola</b>	2.50
<b>Coke Zero &amp; Diet Coke</b>	2.25
<b>Fever-Tree soft drinks</b> range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	3.25
<b>Tipperary Still Mineral Water 750ml</b>	3.50
<b>Tipperary Sparkling Mineral Water 750ml</b>	3.50

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## SPARKLING 125ml

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	9.00
The Ivy Collection Champagne, <i>Champagne, France</i>	13.00
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	18.50
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	23.00

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## WHITE 175ml

Grenache Blanc, Lierre, <i>Languedoc, France</i>	6.75
Pinot Grigio, La Vendemmia, <i>Veneto, Italy</i>	7.00
Chardonnay, False Bay, <i>Robertson, South Africa, 2014</i>	7.50
Picpoul de Pinet, <i>Cave de Florensac, France</i>	8.50
Chardonnay, Journey's End, Cape 34, <i>Stellenbosch, South Africa</i>	9.25
Sauvignon Blanc, Craggy Range, <i>Marlborough, New Zealand</i>	11.50
Chablis, Chateau De Viviers, <i>Burgundy, France</i>	15.00

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## ROSÉ 175ml

Grenache Rosé, Lierre, <i>Languedoc, France</i>	6.75
Grand Imperial Rosé, <i>Provence, France</i>	12.00

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## RED 175ml

Grenache Rouge, Lierre, <i>Languedoc, France</i>	6.75
Montepulciano d'Abruzzo, Marchesini Collezione, <i>Tuscany, Italy</i>	7.25
Merlot, Santa Rita Gran Hacienda, <i>Rapel Valley, Chile</i>	7.50
Tempranillo Cabernet, Nuviana, <i>Huesca, Spain</i>	8.50
Malbec, Don David Reserve, <i>Cafayate Valley, Argentina</i>	11.50
Pinot Noir, Little Yering, <i>Yarra Valley, Australia</i>	14.00
Saint-Emilion, Pollen De Corbin Michotte, <i>Bordeaux, France</i>	17.00

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## SWEET & FORTIFIED 100ml

Moscato D'Asti, Borgo Maragliano, <i>Italy</i>	7.00
Quinta da Gaivosa LBV Port, <i>Douro, Portugal</i>	10.00
Clos Le Comte Sauternes, <i>Bordeaux, France</i>	11.50
Angove Rare Tawny Port, <i>Barossa, Australia</i>	22.00

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## COGNAC

Martell VS	6.50
Remy Martin VSOP	9.50
Martell Cordon Bleu	20.00
Martell XO	25.00
Remy Martin XO	27.00

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## SMALL BITES

<b>Spiced green olives</b>	4.25
Gordal olives with chilli, coriander and lemon	
<b>Truffle arancini</b>	5.95
Fried Arborio balls with truffle and Parmesan	
<b>Salted smoked almonds</b>	3.95
Hickory smoked and lightly spiced	
<b>Salt-crusted Bretzel bakery sourdough bread</b>	4.75
With salted butter	
<b>Zucchini fritti</b>	6.95
Crispy courgette fries with lemon, chilli and mint yoghurt	

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## TEA

<b>Ivy 1917 breakfast blend</b>	Intense and rich	4.00
<b>Ivy afternoon tea blend</b>	Mellow, elegant, refreshing	4.00
<b>Ceylon, Earl Grey, Darjeeling</b>		4.00
<b>Sencha, Jasmine pearls</b>		4.75
<b>Fresh mint, Camomile, Peppermint, Verbena</b>		3.75
<b>Rosebud, Oolong</b>		6.00

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## COFFEE

<b>Pot of coffee and cream</b>		4.00
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>		3.50
<b>The Ivy Irish Coffee</b>		11.00
Jameson Caskmates stout edition with a touch of cane sugar, freshly brewed coffee and double cream finished with nutmeg and flaming Jameson-soaked cinnamon stick		
<b>Hot chocolate</b>	milk / mint / white	4.25
<b>Vanilla shakerato</b>		
Espresso shaken with ice, served in a martini glass		4.00
<b>Mini chocolate truffles</b>	With a liquid salted caramel centre	3.50

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## ARMAGNAC

<b>Delord Armagnac Napoleon</b>	7.00
<b>Delord Creation No.5</b>	15.00

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## CALVADOS

<b>Chateau de Breuil Calvados VSOP</b>	6.00
<b>Longueville House Irish Apple Brandy</b>	6.00
<b>Chateau de Breuil Calvados 20 Year Old XO</b>	11.00

Wines 175ml 125ml on request    Spirits 50ml 25ml on request  
Champagne & Traditional method 125ml

A discretionary optional service charge of 12.5% will be added to your bill on tables of five and above. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.