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## COCKTAILS

- The Ivy Royale *flute*** Our signature Kir Royale with Beefeater gin 10.75  
infused with hibiscus & rosewater, sloe juice and Cocchi Rosa  
vermouth topped with The Ivy Collection Champagne
- Candy Floss Fizz *coupe*** 10.00  
Fairy floss & Prosecco complemented with rosé, lychee,  
ginger & Havana 3 year old rum
- Cotswolds Manhattan *coupette*** 12.00  
Cotswolds single malt whisky, Sacred Spiced vermouth,  
Averna Amaro, whiskey barrel bitter & orange bitters
- 3 Wise Monkeys *wine*** 10.95  
Monkey 47 gin, Amaro Montenegro, sage syrup, lime, egg white  
& a splash of champagne
- Temple Row Passion *coupe*** 10.25  
Fresh passion fruit shaken with vanilla-infused Wyborowa vodka,  
finished with flaming overproof rum in a passion fruit shell
- Angel's Share *long*** 9.50  
Packed with flavour, this take on a Mojito combines kumquats  
& kaffir lime leaves with Havana Especial rum
- Rhubarb & Basil Daiquiri *coupe*** 9.50  
Havana Club 3yr old rum, crème de mure, basil, raspberries,  
lime and pink peppercorn sugar syrup
- Apple & Walnut Martini *martini*** 9.75  
Walnut-infused Absolut Elyx, apple juice, Fernet-Branca, Briottet  
Manzana Verde liqueur, lemon & sugar
- Salted Caramel Espresso Martini *coupe*** 8.50  
A classic espresso martini made with Wyborowa vodka, Bepi Tosolini  
Expre liqueur, freshly pulled espresso & sweetened  
with salted caramel syrup
- Highland Strawberry Boulevardier *rocks*** 9.50  
Naked Grouse Scotch, Dolin Chamberyzette wild strawberry aperitif,  
Campari & cranberry bitters

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## SMALL BITES

- Spiced green olives** 3.50  
Gordal olives with chilli, coriander and lemon
- Truffle arancini** 5.50  
Fried Arborio rice balls with truffle cheese
- Salted smoked almonds** 3.25  
Hickory smoked and lightly spiced
- Salt-crusted sourdough bread** 3.95  
With salted butter
- Zucchini fritti** 5.75  
Crispy courgette fries with lemon, chilli and mint yoghurt

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## COOLERS & JUICES

<b>Peach &amp; Elderflower Iced Tea</b>	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
<b>Green Juice</b> Avocado, mint, spinach, apple, parsley	4.75
<b>Mixed Berry Smoothie</b>	4.75
Strawberries, raspberries, blueberries, banana, coconut milk & lime	
<b>Beet It</b> Beetroot, apple, lemon & ginger	4.50
<b>Seedlip Garden &amp; Tonic</b>	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
A blend of strawberry, fruits & vanilla with soda	
<b>Vanilla Spiced Sour</b> A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white	5.95
<b>Homemade Yuzu Lemonade</b>	4.50
Yuzu juice, soda, sugar & an elderflower mist	

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## BEERS & CIDER

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i>	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Paolozzi Helles Lager</b> , <i>Edinburgh, Scotland, 5.2% abv, 330ml</i>	5.25
World Beer Award 2017. Full & beautifully balanced flavour	
<b>Menabrea Bionda</b> , <i>Italy, 4.8% abv, 330ml</i> Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	5.75
<b>Fixed Wheel "No Brakes" IPA</b> , <i>Halesowen, England, 5.9% abv, 330ml</i>	5.95
American inspired IPA full of classic American hops, delivering fruity citrus flavours	
<b>Harviestoun Old Engine Oil</b> , <i>Scotland, 6% abv, 330ml</i>	5.00
Rich, viscous & chocolatey dark ale	
<b>Aspall Cyder</b> , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.00
Thirst quenching, fruity, dry & sparkling	
<b>BrewDog Nanny State</b> , <i>Scotland, 0.5% abv, 330ml</i>	4.00
Packed full of hop flavours without the alcohol	

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## GIN & TONICS

<b>Ivy Special G&amp;T</b> Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	9.25
<b>Seville G&amp;T</b> Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	10.50
<b>Rhubarb, Raspberry &amp; Ginger</b> Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	11.00
<b>Deep Red G&amp;T</b> Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic	12.00
<b>Gibson G&amp;T</b> Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	13.00
<b>Pink G&amp;T</b> Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic	9.50

Wines 175ml 125ml on request. Spirits 50ml 25ml on request.

Champagne and Traditional method 125ml. Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request.

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## SPARKLING 125ml

<b>Prosecco, Bisol, Jeio, Veneto, Italy</b>	6.95
<b>The Ivy Collection Champagne, Champagne, France</b>	9.95
<b>Coates &amp; Seely, Brut Rosé, Hampshire, England, NV</b>	13.50
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>	13.95
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	16.50

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## WHITE 175ml

<b>Grillo, Lierre, Sicily, Italy</b>	5.95
<b>Pinot Grigio, Riff, Alto Adige, Italy</b>	6.95
<b>Chardonnay, Journey's End, Cape 34, Stellenbosch, South Africa</b>	9.50
<b>Sauvignon Blanc, Craggy Range, Rapaura Road, Marlborough, New Zealand</b>	9.75
<b>Chablis, La Chablisienne, La Finage, Burgundy, France</b>	11.50

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## ROSÉ 175ml

<b>Rosé, Lierre, Sicily, Italy</b>	5.95
<b>Grand Imperial Rosé, Provence, France</b>	11.50

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## RED 175ml

<b>Nero d'Avola, Lierre, Sicily, Italy</b>	5.95
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	7.75
<b>Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France</b>	8.50
<b>Malbec, Catena, Vista Flores, Mendoza, Argentina</b>	9.95
<b>Chianti Classico, Castellare, Tuscany, Italy</b>	12.50
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	125ml 14.00

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## SWEET & FORTIFIED 100ml

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

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## COGNAC

<b>Courvoisier VSOP</b>	9.50
<b>Ordonneau Borderies Tres Vieille Reserve</b>	15.75
<b>Leyrat XO Vieille Reserve</b>	22.50
<b>Martell Cordon Bleu</b>	24.00
<b>Courvoisier XO</b>	26.00
<b>Ragnaud-Sabourin No. 35 Fontvieille</b>	30.00

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## TEA

Ivy 1917 breakfast blend	Intense and rich	3.75
Ivy afternoon tea blend	Mellow, elegant, refreshing	3.75
Ceylon, Earl Grey, Darjeeling		3.75
Sencha, Jasmine pearls		4.50
Fresh mint, Camomile, Peppermint, Verbena		3.50
Rosebud, Oolong		5.75

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## COFFEE

Pot of coffee and cream		3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato		3.50
Salted caramel espresso martini	<i>Alcoholic</i>	8.50
Hot chocolate milk / mint / white		4.25
Vanilla shakerato	Espresso shaken with ice, served in a martini glass	4.00
Mini chocolate truffles	With a liquid salted caramel centre	3.50

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## SHERRY

Fino, La Ina, Jerez, Spain		5.50
Manzanilla, La Guita, 'En Rama', Jerez, Spain		5.50
Dry Oloroso, Lustau, Rio Viejo, Jerez, Spain		6.25
Pedro Ximenez, Bodegas Alvear, 'Solera 1927', <i>Montilla-Moriles, Spain</i>		11.50

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## SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero		3.25
Fever-Tree soft drinks	Range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	3.25
Acqua Panna still mineral water	750ml	3.75
San Pellegrino sparkling mineral water	750ml	3.75

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