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## COCKTAILS

<b>The Ivy Royale</b> <i>flute</i> Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne	10.75
<b>Candy Floss Fizz</b> <i>coupe</i> Fairy floss & Prosecco complemented with rosé, lychee, ginger & Havana 3 year old rum	10.00
<b>Kirkstall Cosmo</b> <i>coupe</i> Grey Goose A l'Orange, Cointreau, cranberry, peach bitters & lime	10.75
<b>Honeysuckle Daiquiri</b> <i>coupe</i> Havana 3yr old rum, honey, orange juice & lemon juice. Finished with edible flowers & mint	8.75
<b>Barrel Aged Boulevardier</b> <i>rocks</i> Aged on site, a blend of Lot 40 rye whiskey, Martini Rubino & Campari	9.75
<b>Roundhay Gardens</b> <i>hi-ball</i> Our English garden cocktail. Wyborowa vodka, elderflower cordial, cucumber, apple & lime, topped with Aspoll cyder	9.25
<b>Salted Caramel Espresso Martini</b> <i>coupe</i> A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre Liqueur, freshly pulled espresso & sweetened with salted caramel syrup	8.50
<b>Highland Strawberry Boulevardier</b> <i>rocks</i> Naked Grouse Scotch, Dolin Chamberyzette wild strawberry aperitif, Campari & cranberry bitters	9.50

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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

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## SMALL BITES

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

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## COOLERS & JUICES

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

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## BEERS & CIDER

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	4.75
<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>Roosters 24/7 IPA</b> <i>Knaresborough, North Yorkshire, 4.7% abv, 330ml can</i> Four big-hitting hops come together to create a sessionable, hop-forward pale ale with the intensity of a new world IPA	5.25
<b>Black Sheep Ale</b> , <i>Masham, Yorkshire, 4.4% abv, 500ml</i> Rich fruit aromas and a distinctly smooth, bittersweet taste	5.75
<b>Mary Jane Pale Session Ale</b> , <i>Ilkley, Yorkshire, 3.5% abv, 330ml</i> Intensely refreshing pale ale, with citrus aroma & balanced bitterness	4.95
<b>Harviestoun Old Engine Oil</b> , <i>Scotland, 6% abv, 330ml</i> Rich, chocolatey and viscous. This is a robust porter style beer with great character	5.00
<b>Aspall Cyder</b> , <i>Suffolk, England, 5.5% abv, 330ml</i> Thirst quenching, fruity, dry & sparkling	5.00
<b>BrewDog Nanny State</b> , <i>Scotland, 0.5% abv, 330ml</i> Packed full of hop flavours without the alcohol	4.00

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

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## WHITE 175ml

<b>Grillo, Lierre</b> , <i>Sicily, Italy</i>	5.95
<b>Pinot Grigio</b> , <i>Riff, Veneto, Italy</i>	6.95
<b>Soave Classico</b> , <i>Suavia, Veneto, Italy</i>	8.75
<b>Chardonnay</b> , <i>Journey's End, Cape 34, Stellenbosch, South Africa</i>	9.50
<b>Sauvignon Blanc</b> , <i>Craggy Range, Rapaura Road, Marlborough, New Zealand</i>	9.75
<b>Chablis</b> , <i>La Chablisienne, La Finage, Burgundy, France</i>	11.50

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## ROSÉ 175ml

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

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## RED 175ml

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

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## SWEET & FORTIFIED 100ml

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

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

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## COFFEE

<b>Pot of coffee and cream</b>	3.75
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.50
<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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## SHERRY

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

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## SOFT DRINKS

<b>Coca-Cola, Diet Coke, Coke Zero</b>	2.95
<b>Fever-Tree soft drinks</b> Range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	2.95
<b>Acqua Panna still mineral water 750ml</b>	3.50
<b>San Pellegrino sparkling mineral water 750ml</b>	3.50

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