



COCKTAILS

The Ivy Royale <i>flute</i>	11.95
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
Primavera Margarita <i>coupe</i>	9.75
Olmeca Altos Plata Tequila, framboise, lemon juice and peach	
Salted Caramel Espresso Martini <i>coupe</i>	10.75
A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	
Bottle Smoked Walnut Boulevardier <i>rocks</i>	10.75
Blended in house and individually bottled then smoked, this blend of Maker's Mark Bourbon, Campari Aperitivo & Noix de St. John Walnut Liqueur is a complex and full flavoured sipper	
Don Gandellini <i>dessert wine glass</i>	11.00
Naked Grouse Scotch Whisky, Cocchi Torino, grapefruit bitters and Italicus	
Negroni di Bergamotto <i>rocks</i>	9.75
A bright, fresh twist on the classic Italian Aperitivo. Plymouth Dry Gin stirred with Campari, Italicus Rosolio Bergamot Liqueur and Lillet Blanc finished with olives and orange	
Passion Fruit Bellini <i>flute</i>	9.75
Absolut Vanilla Vodka, passion fruit, Passoa and lime juice, topped with Prosecco	
Spinningfield Lady <i>coupe</i>	9.75
G'vine Gin, lemon juice, egg white, sugar and London Essence Peach & Jasmine Soda	
Spiced Passion Mojito <i>hi-ball</i>	9.95
Bacardi Spiced Rum, Passoa Passion Fruit Liqueur, lemongrass & ginger cordial, mint and lime	
Vedette Martini <i>coupe</i>	11.50
Grey Goose Vanilla Vodka, Passoa Passion Fruit Liqueur and pineapple juice with a shot of Jeio Prosecco	
Manchester Club <i>coupe</i>	11.00
Manchester Blackberry Gin, Briottet Crème de Cassis, malic acid, lemon juice, sugar, egg white	
Sidecar La Poire <i>coupe</i>	12.00
Courvoisier VSOP, Xante Liqueur, lemon juice, cardamom gomme syrup and egg white	
Banana Colada <i>rocks</i>	9.50
Havana Club 7 Rum, Briottet Crème de Banane, pineapple juice, coconut cream, Gosling's Black Seal 151 Rum	
Thyme Spritz <i>wine glass</i>	9.50
Wyborowa Vodka infused with thyme and orange, Prosecco, soda and Briottet Crème d'Abriocot	
Japanese Basil Smash <i>rocks</i>	9.50
Roku Handmade Japanese Gin "smashed" together with fresh basil leaves, lemon juice and sugar	

*Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.*

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.
A discretionary optional service charge of 12.5% will be added to your bill.*



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 Beefeater 24 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	
The Pillars of Milan	10.75
Campari Aperitivo, Four Pillars Bloody Shiraz Gin, fresh rosemary, Nocellera olives & Fever-Tree Indian Tonic	

BEER & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i>	5.50
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Menabrea Bionda , <i>Italy, 4.8% abv, 330ml</i>	6.00
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
Paolozzi Helles Lager , <i>Edinburgh, Scotland, 5.2% abv, 330ml</i>	5.75
World Beer Award 2017. Full and beautifully balanced flavour	
JAM by First Chop Brewing Arm Gluten-Free Mango Pale , <i>Manchester, 4% abv, 330ml</i>	5.50
Sweetness from malt complements the infused mangos. Chinook and Cascade hops then add bitterness and balance and finally the beer is dry-hopped with Citra	
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	
Meantime Pale Ale , <i>Greenwich, London, 4.3% abv, 330ml</i>	5.75
British and American hops unite to make a perfect pale ale that's packed with citrus flavour	
Untitled IPA , <i>Edinburgh, Scotland, 5.5% abv, 330ml</i>	5.50
Old World, new-wave hops add a fruity twang to a surprisingly dry, full malt base. Satisfying and sessionable	
Lucky Saint , <i>Germany, 0.5% abv, 330ml</i>	4.50
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	



Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.



COOLERS & NON-ALCOHOLIC COCKTAILS

Peach & Elderflower Iced Tea	4.75
With The Ivy 1917 & afternoon tea blends	
Dry London Mule	6.95
Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & 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, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
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	3.50
Fever-Tree Tonics & Sodas	3.50
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	3.95
Kingsdown Sparkling mineral water 750ml	3.95

ALCOHOL-FREE DISTILLATES

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

TEA

The Ivy 1917 breakfast blend	3.95
Intense and rich	
The Ivy afternoon tea blend	3.95
Mellow, elegant, refreshing	
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	4.50
Milk / mint / white	
Vanilla shakerato Espresso	4.50
Shaken with ice, served in a martini glass	
Mini chocolate truffles	3.50
With a liquid salted caramel centre	



SPARKLING

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

WHITE

	175ml
Macabeo, Lierre, 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

	175ml
Rose, Garnacha, Lierre, Carinena, Spain	5.95
Provence Rosé Ultimate Provence, AOP Côtes de Provence, France	13.75

RED

	175ml
Tempranillo, Lierre, 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

SHERRY

	100ml
Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain	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

	100ml
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
Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain	11.50
Royal Tokaji, Gold Label, Tokaji, Hungary	16.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.



TEQUILA | MEZCAL PISCO | CACHACA

Velho Barreiro Cachaca	8.00
Cazcabel Honey Tequila	8.50
Cazcabel Coconut Tequila	8.50
Olmeca Altos Plata	9.00
El Gobernador Pisco	9.00
Olmeca 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
Avión Reserva 44 Extra Añejo	30.00

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
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

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
Hennessy Paradis	150.00

ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	9.25
---	------

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.



GIN

Beefeater London Dry	8.50
Beefeater Pink	8.50
Bombay Sapphire	8.50
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
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

VODKA

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



SINGLE MALT SCOTCH

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

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
Johnnie Walker Blue Label	35.00

BOURBON & AMERICAN WHISKEY

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



*Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.*

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.



WORLD WHISKEY

Canadian Club, Canada	8.00
Jameson, Ireland	8.50
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

CALVADOS

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

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

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

*Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.*

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.*

A discretionary optional service charge of 12.5% will be added to your bill.