

**Laurent Perrier Champagne Coupe Stack** *serves 6*  
*Choice of Laurent Perrier Ultra Brut or Laurent Perrier Cuvée*  
*Rosé served at the table in 6 stacked coupe glasses and rosé petals*  
 100.00

<b>The Ivy Royale</b> <i>flute</i>	10.75
<i>Plymouth Sloe Gin, hibiscus and rose topped with Ivy Champagne</i>	
<b>Docklands Martini</b> <i>martini</i>	10.75
<i>Plymouth Navy Strength Gin, St Germain Elderflower Liqueur, Lillet Blanc</i>	
<b>Plum Tree</b> <i>coupe</i>	9.50
<i>Naked Grouse, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry &amp; whiskey barrel bitters</i>	
<b>Reposado Margarita</b> <i>coupe</i>	12.00
<i>Patron Reposado premium tequila shaken with Cointreau, fresh lime juice &amp; agave syrup</i>	
<b>Canada Goose Cosmo</b> <i>coupe</i>	10.75
<i>Grey Goose A l'Orange, Cointreau, cranberry, peach bitters &amp; lime</i>	
<b>Honeysuckle Daquiri</b> <i>coupe</i>	8.75
<i>Havana 3yr old rum, honey, orange juice &amp; lemon juice. Finished with edible flowers and mint</i>	
<b>Barrel Aged Boulevardier</b> <i>rocks</i>	9.75
<i>Aged on site, a blend of Lot 40 rye whiskey, Martini Rubino &amp; Campari</i>	
<b>Salted Caramel Espresso Martini</b> <i>coupe</i>	8.00
<i>A classic Espresso Martini made with Wyborowa vodka, Coffee Liqueur, freshly pulled espresso &amp; sweetened with salted caramel</i>	

**G&Ts**

<b>Ivy Special G&amp;T</b> <i>wine glass</i>	8.75
<i>Beefeater Gin, lavender, cucumber &amp; lime with Fever-Tree Mediterranean tonic</i>	
<b>Rosemary &amp; Basil G&amp;T</b> <i>balloon glass</i>	12.00
<i>Gin Mare and Fever-Tree Mediterranean tonic served with rosemary sprig &amp; a grapefruit twist</i>	
<b>Jasmine &amp; Peppermint G&amp;T</b> <i>hi-ball</i>	13.00
<i>Monkey 47 Gin, Fever-Tree Aromatic tonic seved over Chartreuse washed ice, finished with a peppermint mist &amp; Jasmine pearls</i>	
<b>Wild G&amp;T</b> <i>hi-ball</i>	10.00
<i>Glendalough Wild Botanical Irish Gin with Fever-Tree Indian tonic &amp; a wedge of fresh orange</i>	
<b>Rhubarb, Raspberry &amp; Ginger</b> <i>rocks</i>	9.50
<i>Slingsby rhubarb gin, Chambord &amp; Fever-Tree ginger beer</i>	

❖ ❖ ————— COOLERS & JUICES ————— ❖ ❖

<b>Peach &amp; elderflower iced tea</b>	4.50
<i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	
<b>Green juice</b>	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
<b>Mixed berry smoothie</b>	4.50
<i>Strawberry, raspberry, blueberry, banana</i>	
<b>Power up</b>	4.95
<i>Wheatgrass, pineapple, papaya, orange</i>	
<b>Beet it</b>	4.00
<i>Beetroot, carrot, apple juice</i>	
<b>Home-made ginger beer</b>	4.75
<i>Freshly pressed ginger juice, lemon, sugar &amp; soda water</i>	
<b>Seedlip Garden &amp; Tonic</b>	6.75
<i>Non-alcoholic spirit with tonic, cucumber &amp; sugar snap peas</i>	
<b>Strawberries &amp; Cream Soda</b>	5.95
<i>A blend of strawberry, fruits &amp; vanilla with soda</i>	

❖ ❖ ————— BEERS & CIDER ————— ❖ ❖

<b>The Ivy Craft Lager</b> , Scotland, 4.4% abv, 330ml	5.00
<i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	
<b>Paolozzi Helles Lager</b>	5.75
<i>Edinburgh, Scotland, 5.2% abv 330ml</i>	
<i>World Beer Award 2017. Full &amp; beautifully balanced flavour</i>	
<b>Harviestoun "Bitter &amp; Twisted" Golden Ale</b>	5.50
<i>Scotland, 4.4% abv, 330ml</i>	
<i>Zesty, aromatic beer with a citrus finish</i>	
<b>Chapel Down Curious IPA</b>	5.50
<i>Kent, England, 4.4% abv. 330ml</i>	
<i>Mid-bodied velvety mouth feel, spice &amp; citrus</i>	
<b>1936 Bier</b> , Switzerland, 4.7% abv, 330ml	5.75
<i>This golden lager obtains its refreshing taste from Swiss hops &amp; pilsner malt. 1936 is an ultra clean, crisp, fresh lager with a slight sweetness</i>	
<b>Guinness Stout</b> , Dublin, Ireland, 4.2% abv. 330ml	4.75
<i>Chocolate, toasted coffee &amp; roasted grain</i>	
<b>Aspall Cyder</b> , Suffolk, England, 5.5%, 330ml	5.00
<i>Thirst quenching, fruity, dry &amp; sparkling</i>	

❖ ❖ ————— SOFT DRINKS ————— ❖ ❖

<b>Coca-Cola, Diet Coke, Coke Zero</b>	3.25
<b>Fever-Tree soft drinks</b>	3.25
<i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	
<b>Acqua Panna still mineral water</b> 750ml	4.75
<b>San Pellegrino sparkling mineral water</b> 750ml	4.75

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

*A discretionary optional service charge of 12.5% will be added to your bill.  
Please notify your waiter of any food allergies or intolerances when ordering.*

*We cannot guarantee the total absence of allergens in our dishes.*

◆✂————— **SPARKLING** ————— 125ml ————— ✂◆

<b>Crede, Prosecco Superiore, Bisol, Veneto, Italy</b>	<b>8.50</b>
<b>The Ivy Collection Champagne</b> <i>Champagne, France</i>	<b>10.50</b>
<b>Coates &amp; Seeley, Brut Reserve, Hampshire, England</b>	<b>12.50</b>
<b>Laurent-Perrier La Cuvée Brut, Champagne, France</b>	<b>13.95</b>
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	<b>15.95</b>

◆✂————— **WHITE** ————— 175ml ————— ✂◆

<b>Grenache Blanc, Lierre, Languedoc, France</b>	<b>5.75</b>
<b>Lugana, Bulgarini, Veneto, Italy</b>	<b>8.50</b>
<b>Sauvignon Blanc, Craggy Range</b> <i>Rapaura Road, Marlborough, New Zealand</i>	<b>9.75</b>
<b>Chablis, La Chablisienne, Le Finage, Burgundy, France</b>	<b>11.50</b>
<b>Chardonnay, Journey's End Single Vineyard</b> <i>Stellenbosch, South Africa</i>	<b>13.00</b>

◆✂————— **ROSÉ** ————— 175ml ————— ✂◆

<b>Grenache Rosé, Lierre, Languedoc, France</b>	<b>5.75</b>
<b>Provence Rosé, Grand Imperial, Estandon</b> <i>Cotes de Provence, France, 2017</i>	<b>13.00</b>

◆✂————— **RED** ————— 175ml ————— ✂◆

<b>Grenache Rouge, Lierre, Languedoc, France</b>	<b>5.75</b>
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	<b>7.50</b>
<b>Malbec, Catena, Vista Flores, Mendoza, Argentina</b>	<b>10.25</b>
<b>Chateau d'Arche, Graves, Bordeaux, France</b>	<b>13.00</b>
<b>Pinot Noir, Cloudy Bay</b> <i>Marlborough, New Zealand, 2016</i>	<b>16.00</b>

◆✂————— **SWEET & FORTIFIED** — 100ml ————— ✂◆

<b>Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy</b>	<b>6.75</b>
<b>Ruby Port, Warre's, LBV, Douro, Portugal</b>	<b>7.25</b>
<b>10yr Tawny Port, Quinta do Vallado, Douro, Portugal</b>	<b>8.00</b>
<b>Sauternes, Perle d'Arche, Bordeaux, France</b>	<b>8.50</b>
<b>Royal Tokaji, Gold Label, Tokaji, Hungary</b>	<b>16.00</b>

◆✂————— **SMALL BITES** ————— ✂◆

<b>Spiced green olives</b> <i>Gordal olives with chilli, coriander and lemon</i>	<b>3.50</b>
<b>Truffle arancini</b> <i>Fried Arborio rice balls with truffle cheese</i>	<b>5.50</b>
<b>Salted smoked almonds</b> <i>Hickory smoked and lightly spiced</i>	<b>3.25</b>
<b>Salt-crusted sourdough bread</b> <i>With salted butter</i>	<b>4.25</b>
<b>Raw yellowtail tuna 4 pieces</b> <i>Wasabi, sesame and avocado</i>	<b>5.95</b>
<b>Zucchini fritti</b> <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	<b>5.75</b>

☛ ————— TEA ————— ☛

<b>Ivy 1917 breakfast blend</b> <i>Intense and rich</i>	3.75
<b>Ivy afternoon tea blend</b> <i>Mellow, elegant, refreshing</i>	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

☛ ————— COFFEE ————— ☛

<b>Coffee tonic</b>	4.50
<i>Fever-Tree Mediterranean tonic, espresso, lemon twist</i>	
<b>Pot of coffee and cream</b>	3.75
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.25
<b>Salted caramel espresso martini</b> <i>Alcoholic</i>	8.00
<b>Hot chocolate</b> <i>milk / mint / white</i>	4.25
<b>Vanilla shakerato</b>	4.00
<i>Espresso shaken with ice, served in a martini glass</i>	
<b>Mini chocolate truffles</b>	3.50
<i>With a liquid salted caramel centre</i>	