

**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, with rose petals*

100.00

<b>The Ivy Royale</b> <i>flute</i>	10.75
<i>Plymouth sloe gin, Briottet rose &amp; hibiscus topped with The 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>Patrón 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 L'Orange, Cointreau, cranberry, peach bitters &amp; lime</i>	
<b>Honeysuckle Daiquiri</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 served 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>Strawberry &amp; Vanilla Soda</b>	5.95
<i>A blend of strawberry, fruits &amp; vanilla with Fever-Tree soda water</i>	
<b>Vanilla Spiced Sour</b>	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup &amp; egg white</i>	

❖ ❖ ————— BEERS & CIDER ————— ❖ ❖

<b>The Ivy Craft Lager</b> , Scotland, 4.4% abv, 330ml	6.00
<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 World Beer Award 2017. Full &amp; beautifully balanced flavour</i>	
<b>Harviestoun “Bitter &amp; Twisted” Golden Ale</b>	6.00
<i>Scotland, 4.4% abv, 330ml Zesty, aromatic beer with a citrus finish</i>	
<b>Chapel Down Curious IPA</b>	5.75
<i>Kent, England, 4.4% abv, 330ml Mid-bodied velvety mouth feel, spice &amp; citrus</i>	
<b>1936 Bier</b> , Switzerland, 4.7% abv, 330ml	6.00
<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	5.50
<i>Chocolate, toasted coffee &amp; roasted grain</i>	
<b>Aspall Cyder</b> , Suffolk, England, 5.5% abv, 330ml	5.75
<i>Thirst quenching, fruity, dry &amp; sparkling</i>	
<b>BrewDog Nanny State</b>	4.00
<i>Scotland, 0.5% abv, 330ml Packed full of hop flavours without the alcohol</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

◆— SPARKLING —◆ 125ml

<b>Crede, Prosecco Superiore, Bisol, Veneto, Italy</b>	8.50
<b>The Ivy Collection Champagne</b> <i>Champagne, France</i>	10.50
<b>Coates &amp; Seeley, Brut Reserve, Hampshire, England</b>	12.50
<b>Laurent-Perrier La Cuvée Brut, Champagne, France</b>	13.95
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	15.95
<b>Besserat de Bellefon, Cuvée des Moines, Blanc de Blancs, Champagne, France, NV</b>	19.95

◆— WHITE —◆ 175ml

<b>Picpoul de Pinet, Mas Puech</b> <i>Languedoc-Roussillon, France</i>	6.50
<b>Lugana, Bulgarini, Veneto, Italy</b>	8.50
<b>Sauvignon Blanc, Craggy Range</b> <i>Rapaura Road, Marlborough, New Zealand</i>	9.75
<b>Chablis, La Chablisienne, Le Finage, Burgundy, France</b>	11.50
<b>Chardonnay, Journey's End Single Vineyard</b> <i>Stellenbosch, South Africa</i>	13.00

◆— ROSÉ —◆ 175ml

<b>Grenache Rosé, Lierre, Languedoc, France</b>	6.50
<b>Provence Rosé, Grand Imperial, Estandon</b> <i>Cotes de Provence, France, 2017</i>	13.00

◆— RED —◆ 175ml

<b>Salice Salentino, Masseria Borgo Dei Trulli</b> <i>Puglia, Italy</i>	6.50
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	7.50
<b>Malbec, Catena, Vista Flores, Mendoza, Argentina</b>	10.25
<b>Chateau d'Arche, Graves, Bordeaux, France</b>	13.00
<b>Pinot Noir, Cloudy Bay</b> <i>Marlborough, New Zealand, 2016</i>	16.00

◆— SWEET & FORTIFIED —◆ 100ml

<b>Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy</b>	6.75
<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, Perle d'Arche, Bordeaux, France</b>	8.50
<b>Royal Tokaji, Gold Label, Tokaji, Hungary</b>	16.00

◆— SMALL BITES —◆

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

◆:~————— 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>	3.50
<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>	

◆:~————— COGNAC —————~:◆

<b>Courvoisier VSOP</b>	9.50
<b>Maxime Trijol VSOP</b>	12.50
<b>Ordonneau Borderies Tres Vieille Reserve</b>	15.57
<b>Leyrat XO Vieille Reserve</b>	22.50
<b>Martell Cordon Bleu</b>	24.00
<b>Courvoisier XO</b>	26.00
<b>Hennessy XO</b>	28.00
<b>Ragnaud-Sabourin No. 35 Fontvieille</b>	30.00

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.  
 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.