
COCKTAILS

Laurent-Perrier Champagne Coupe Stack <i>Serves 6</i>	100.00
Choice of Laurent-Perrier Ultra Brut or Laurent-Perrier Cuvée Rosé served at the table in 6 stacked coupe glasses, with rose petals	
The Ivy Royale <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
Docklands Martini <i>martini</i> Plymouth Navy Strength gin, St Germain elderflower liqueur, Lillet Blanc	10.75
Plum Tree <i>coupe</i> Naked Grouse, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters	9.50
Reposado Margarita <i>coupe</i> Patrón Reposado premium tequila shaken with Cointreau, fresh lime juice & agave syrup	12.00
Canada Goose Cosmo <i>coupe</i> Grey Goose L'Orange, Cointreau, cranberry, peach bitters & lime	10.75
Honeysuckle Daiquiri <i>coupe</i> Havana 3yr old rum, honey, orange juice & lemon juice. Finished with edible flowers and mint	8.75
Barrel-Aged Boulevardier <i>rocks</i> Aged on site, a blend of Lot 40 Rye whisky, Martini Rubino & Campari	9.75
Salted Caramel Espresso Martini <i>coupe</i> A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Express Liqueur, freshly pulled espresso & sweetened with salted caramel syrup	8.50

GIN & TONICS

Ivy Special G&T Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	9.75
Seville G&T Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	10.50
Rhubarb, Raspberry & Ginger Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	11.00
Deep Red G&T Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic	12.00
Gibson G&T Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	13.00
Pink Peppercorn G&T Audemus pink peppercorn gin, chilled espresso & Alvear Pedro Ximénez sherry with Fever-Tree aromatic tonic	13.00

SMALL BITES

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

COOLERS & JUICES

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

BEERS & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	6.00
Paolozzi Helles Lager <i>Edinburgh, Scotland, 5.2% abv, 330ml</i> World Beer Award 2017. Full & beautifully balanced flavour	5.75
Chapel Down Curious IPA <i>Kent, England, 4.4% abv, 330ml</i> Mid-bodied velvety mouth feel, spice & citrus	5.75
1936 Bier , <i>Switzerland, 4.7% abv, 330ml</i> This golden lager obtains its refreshing taste from Swiss hops & pilsner malt. 1936 is an ultra clean, crisp, fresh lager with a slight sweetness	6.00
Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i> Thirst quenching, fruity, dry & sparkling	5.75
BrewDog Nanny State , <i>Scotland, 0.5% abv, 330ml</i> Packed full of hop flavours without the alcohol	4.00
Menabrea Bionda , <i>Italy, 4.8% abv, 330ml</i> Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	5.75
Harviestoun Old Engine Oil , <i>Scotland, 6% abv, 330ml</i> Rich, viscous & chocolatey dark ale	5.50
Small Beer "Steam" , <i>London, 2.1% abv, 350ml</i> A rich rye style, low alcohol beer, amber ale with dried fruits, spice and a balanced hoppy finish	5.50

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

SPARKLING 125ml

Crede, Prosecco Superiore, Bisol, Veneto, Italy	8.50
The Ivy Collection Champagne, Champagne, France	10.50
Coates & Seeley, Brut Rosé, Hampshire, England, NV	13.50
Laurent-Perrier La Cuvée Brut, Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	16.50
Besserat de Bellefon, Cuvée des Moines, Blanc de Blancs, Champagne, France, NV	19.95

WHITE 175ml

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

ROSÉ 175ml

Sangiovese Rosé, Filarino, Poderi Dal Nespole, Emilia-Romagna, Italy	7.00
Grand Imperial Rosé, Provence, France	13.00

RED 175ml

Salice Salentino, Masseria Borgo Dei Trulli Puglia, Italy	6.50
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	7.50
Malbec, Catena, Vista Flores, Mendoza, Argentina	10.25
Chateau Puy Rigaud, Montagne-Saint-Émilion	13.00
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	16.00

SWEET & FORTIFIED 100ml

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

COGNAC

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

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

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

SHERRY

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

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	4.75
San Pellegrino sparkling mineral water 750ml	4.75

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