



**THE IVY**

SOHO BRASSERIE



## COCKTAILS



**The Ivy Royale *flute*** 12.50  
Our signature Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne

**Blood Orange Margarita *coupe*** 10.95  
A twist on a classic Margarita with Olmeca Altos Plata Tequila, Cointreau, blood orange syrup, lime and orange juice

**Maple Spice Manhattan *martini*** 9.75  
Maker's Mark Bourbon, Martini Riserva Rubino, Lillet Blanc and orange bitters stirred with spiced maple syrup

**Passionate Spritz *wine glass*** 10.95  
A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka & Prosecco

**Club Tropicana *hurricane*** 9.00  
Havana Club 3yr old Rum, Koko Kanu Coconut Rum, banana liqueur, pineapple and coconut cream with a dash of soda

**The Ivy Sling *hi-ball*** 10.25  
Based on a classic "Raffles" Singapore Sling recipe. A Plymouth Gin base with Cherry Heering, Benedictine, bitters, lime, pineapple and grenadine

**French Garden 75 *flute*** 12.25  
Hendricks Gin, St. Germain Elderflower Liqueur, sugar, lime, cucumber & Ivy Collection Champagne

**Burning Passion *coupe*** 10.25  
Fresh passion fruit shaken with Absolut Vanilia Vodka, finished with flaming passion fruit

**Salted Caramel Espresso Martini *coupe*** 10.95  
A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup

**Sparkling Pear Highball *hi-ball*** 12.50  
Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon & Ivy Collection Champagne

**Peach Negroni *rocks*** 9.95  
Four Pillars Bloody Shiraz Gin, Campari & RinQuinQuin Peach Liqueur

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

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## GIN & TONICS



<b>The Ivy Special G&amp;T</b>	10.75
Beefeater Gin, lavender, cucumber and lime, with Fever-Tree Mediterranean Tonic	
<b>Pink G&amp;T</b>	10.50
Beefeater Pink Gin, fresh strawberries and fresh mint, with Fever-Tree Elderflower Tonic	
<b>Blood Orange G&amp;T</b>	10.75
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;G</b>	11.50
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Hemingway G&amp;T</b>	10.25
Flavours inspired by a classic Hemingway Daiquiri cocktail using Plymouth Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	
<b>Black Forest G&amp;T</b>	12.95
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	
<b>Apple Blossom G&amp;T</b>	10.95
Served with Ramsbury Single Estate Gin from the heart of Wiltshire, 30/40 Double Jus Apple Cider Liqueur and Fever-Tree Naturally Light Tonic Water and finished with apple & lime	
<b>Elderflower G&amp;T</b>	11.50
Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime & fresh basil	

## BEER & CIDER

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i>	5.95
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Menabrea Bionda</b> , <i>Italy, 4.8% abv, 330ml</i>	6.50
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
<b>Meantime Pale Ale</b> , <i>Greenwich, London, 4.3% abv, 330ml</i>	5.95
British and American hops unite to make a sessionable pale ale that's packed with citrus flavour	
<b>Paolozzi Helles Lager</b> , <i>Edinburgh, Scotland, 5.2% abv, 330ml</i>	5.95
World Beer Award 2018. Full & beautifully balanced flavour	
<b>Harviestoun Old Engine Oil</b> , <i>Scotland, 6% abv, 330ml</i>	6.00
Rich, viscous and chocolatey dark ale	
<b>Aspall Cyder</b> , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.95
Thirst quenching, fruity, dry and sparkling	
<b>Lucky Saint</b> , <i>Germany, 0.5% abv, 330ml</i>	4.95
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	



## COOLERS &



## NON-ALCOHOLIC COCKTAILS

<b>Peach &amp; Elderflower Iced Tea</b>	5.50
With The Ivy 1917 and afternoon tea blends	
<b>Dry London Mule</b>	6.95
Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial and Fever-Tree Mexican Lime & Yuzu Soda	
<b>Virgin Bellini</b>	5.95
A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	
<b>Strawberry &amp; Vanilla Soda</b>	6.50
A blend of strawberry, fruits and vanilla with soda	
<b>Elderflower Garden</b>	6.50
Seedlip Garden 108, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
<b>Angelic Amaretti Sour</b>	6.50
Lyre's alcohol-free Amaretti shaken with egg white, lemon juice and a touch of sugar	
<b>Cos-no-politan</b>	6.50
Seedlip Grove 42 alcohol-free citrus distillate shaken with cranberry, lime & sugar with an orange twist	
<b>Movie Star Martini</b>	6.50
Pineapple juice, lime juice, fresh passion fruit, passion fruit syrup and a shot of Fever-Tree White Grape & Apricot Soda	

## SOFT DRINKS

<b>Choice from a selection of juices</b>	3.95
<b>Coca-Cola, Diet Coke, Coke Zero</b>	3.75
<b>Fever-Tree Tonics &amp; Sodas</b>	3.75
Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	
<b>The Ivy home-made Ginger Beer</b>	4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
<b>Mixed Berry Smoothie</b>	5.25
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Beet It</b>	4.95
Beetroot, apple juice, lemon juice and ginger	
<b>Green Juice</b>	4.75
Avocado, mint, spinach, apple, parsley	
<b>Eton Ridge Still mineral water 750ml</b>	4.65
<b>Eton Ridge Sparkling mineral water 750ml</b>	4.65



## SPARKLING



	<i>125ml</i>
<b>Prosecco, Bisol, Jeio, Veneto, Italy</b>	8.50
<b>The Ivy Collection Champagne, Champagne, France</b>	11.75
<b>Veuve Clicquot Yellow Label, Champagne, France, NV</b>	14.50
<b>Nyetimber Classic Cuvée, West Sussex, England</b>	14.50
<b>Veuve Clicquot Rosé, Champagne, France, NV</b>	16.50

## WHITE

	<i>175ml</i>
<b>Lierre White, Carinena, Spain</b>	6.50
<b>Pinot Grigio, Riff, Alto Adige, Italy</b>	8.00
<b>Soave Classico, Suavia, Veneto, Italy</b>	9.00
<b>Chardonnay, Journey's End, Cape 34, Stellenbosch, South Africa</b>	9.50
<b>Sauvignon Blanc, Craggy Range, Martinborough, New Zealand</b>	10.25
<b>Chablis, La Chablisienne, La Sereine, Burgundy, France</b>	11.75

## ROSÉ

	<i>175ml</i>
<b>Lierre Rosé, Carinena, Spain</b>	6.50
<b>Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France</b>	12.75
<b>Provence Rosé Ultimate Provence, AOP Côtes de Provence, France</b>	14.75

## RED

	<i>175ml</i>
<b>Lierre Red, Carinena, Spain</b>	6.50
<b>Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile</b>	7.75
<b>Côtes du Rhône, Alain Jaume, Haut de Brun, Rhone, France</b>	9.00
<b>Malbec, Catena, Vista Flores, Mendoza, Argentina</b>	10.95
<b>Rioja, Vivanco, Reserva, Rioja, Spain</b>	13.50
<b>Pinot Noir, Cloudy Bay, Martinborough, New Zealand</b>	16.00



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## SHERRY



	<i>100ml</i>
<b>Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain</b>	11.50
Sweet sherry with notes of sticky toffee	
<b>Fino, La Ina, Jerez, Spain</b>	5.50
Bone dry with fresh apple, almond and yeast flavours	
<b>Dry Oloroso, Lustau, Rio Viejo, Jerez, Spain</b>	6.25
Mahogany coloured with notes of walnut and chocolate	
<b>Manzanilla, La Guita, 'En Rama', Jerez, Spain</b>	5.50
Unfiltered sherry made from Palomino grapes.	
Flavours of lemon peel, dried apricot and mandarin	

## SWEET & FORTIFIED

	<i>100ml</i>
<b>Maurycy, Lafage, Languedoc, France, 2017</b>	7.00
<b>Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy</b>	7.50
<b>Ruby Port, Warre's, LBV, Douro, Portugal</b>	8.00
<b>10yr Tawny Port, Quinta do Vallado, Douro, Portugal</b>	8.00
<b>Sauternes, Petit Guiraud, Bordeaux, France</b>	9.50
<b>Royal Tokaji, Gold Label, Tokaji, Hungary</b>	16.75



## COGNAC



<b>Courvoisier VSOP</b>	9.50
<b>Hennessy VS</b>	11.50
<b>Remy Martin 1738 Accord Royal</b>	12.00
<b>Maxime Trijol VSOP</b>	12.50
<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



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## BOURBON & AMERICAN WHISKEY

Our selection from America includes labels such as Maker's Mark & Jim Beam Bourbon whiskeys made from at least 51% corn grain. This imparts sweetness to the whiskey which is aged in charred American oak barrels for colour and extra flavours of caramel and vanilla. Rye whiskeys use a minimum of 51% rye grain which imparts a much spicier and peppery flavour profile.



Jack Daniel's	8.75
Maker's Mark	9.00
Evan Williams	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
Rittenhouse Rye	9.50
Elijah Craig Small Batch	10.25
Jack Daniel's Single Barrel	10.50
Horse With No Name	14.00
WhistlePig Rye	20.00

### WORLD WHISKEY

Canadian Club, Canada	8.00
Jameson, Ireland	8.50
Jameson Black Barrel, Ireland	9.50
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

## 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
Chivas Mizunara	13.00
Johnnie Walker Blue Label	35.00

### SINGLE MALT SCOTCH WHISKY

The original whisky of Scotland is "malt whisky" made only from malted barley in two, occasionally three, copper pot stills. "Single Malt Whisky" is the product of an individual distillery.

Our range showcases the wide and varied styles of single malt scotch with smoke driven peated whiskies such as Laphroaig and Bowmore, to lighter more fruit driven styles from the Highland and Speyside distilleries including Highland Park and Glenfiddich.



Bowmore 12 year	9.50
Dalwhinnie 15 year	10.00
Singleton 12 year	10.00
Highland Park 12 year	11.00
Auchentoshan Three Wood	11.00
Oban 14 year	12.00
Laphroaig 10 year	12.50
Talisker 10 year	13.00
Macallan Double Cask 12 year	16.00
Macallan Triple Cask 12 year	18.50
Aberlour A'Bunadh Batch 61	20.00
Glenmorangie Signet	26.00
Macallan Rare Cask	55.00



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GIN

<b>The Botanist Islay Dry</b>	8.50
<b>Tanqueray</b>	8.50
<b>Sipsmith</b>	8.50
<b>Roku</b>	8.50
<b>Malfy Con Limone</b>	8.50
<b>Malfy Con Arancia</b>	8.50
<b>Malfy Gin Rosa Pink Grapefruit</b>	8.50
<b>Bombay Bramble</b>	8.50
<b>Beefeater London Dry</b>	8.50
<b>Beefeater Pink</b>	8.50
<b>Bombay Sapphire</b>	8.50
<b>Plymouth Original</b>	8.75
<b>Caorunn</b>	8.75
<b>G'Vine Floraison</b>	8.75
<b>Beefeater 24</b>	8.75
<b>Plymouth Navy Strength</b>	8.75
<b>Tanqueray Flor de Sevilla</b>	9.00
<b>Hendrick's</b>	9.00
<b>Whitley Neill</b>	9.00
<b>Silent Pool</b>	9.00
<b>Silent Pool Rare Citrus</b>	9.25
<b>Tanqueray 10</b>	9.75
<b>Ramsbury Single Estate</b>	9.75
<b>Slingsby Yorkshire Rhubarb</b>	10.00
<b>Four Pillars Bloody Shiraz</b>	10.00
<b>Gin Mare</b>	10.00
<b>Marylebone</b>	10.00
<b>Elephant London Dry</b>	10.50
<b>Cotswolds Dry</b>	11.00
<b>Monkey 47</b>	12.00
<b>KiNoBi</b>	12.50
<b>Copperhead London Dry</b>	15.00



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VODKA  


<b>Wyborowa</b>	8.50
<b>Ketel One</b>	8.50
<b>Ketel One Citroen</b>	8.50
<b>Skyy Passion Fruit</b>	8.50
<b>Haku Japanese Craft</b>	9.00
<b>Grey Goose</b>	9.00
<b>Grey Goose L'Orange</b>	9.00
<b>Absolut Elyx</b>	9.00
<b>Ciroc</b>	9.00
<b>Snow Queen</b>	9.00
<b>Fair Quinoa</b>	9.00
<b>Konik's Tail</b>	9.00
<b>Belvedere</b>	9.50
<b>Ramsbury Single Estate</b>	9.50
<b>Bimber Cherry</b>	9.75
<b>Black Cow</b>	10.00
<b>Stolichnaya Elit</b>	11.00
<b>Beluga Noble</b>	12.00

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TEQUILA | MEZCAL  
PISCO | CACHACA

<b>Velho Barreiro Cachaca</b>	8.00
<b>Cazcabel Honey Tequila</b>	8.50
<b>Cazcabel Coconut Tequila</b>	8.50
<b>Cazcabel Coffee</b>	9.00
<b>El Gobernador Pisco</b>	9.00
<b>Olmecca Altos Plata</b>	9.00
<b>Olmecca Altos Reposado</b>	9.50
<b>Mezcal Verde</b>	9.75
<b>Don Julio Blanco</b>	10.00
<b>Don Julio Reposado</b>	10.50
<b>Don Julio Añejo</b>	12.00
<b>Patron Silver</b>	13.50
<b>Patron Reposado</b>	14.00
<b>Patron Añejo</b>	15.00
<b>Avión Silver</b>	15.00
<b>Lost Explorer Espadin Mezcal</b>	19.00

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## 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
CUT Spiced	8.50
Havana Club 7 year	8.75
Bacardi Cuatro 4 year	9.00
CUT Smoked	9.00
Bacardi 8 year	9.50
Havana Club Selección des Maestros	12.50
Brugal 1888	12.50
Zacapa 23	13.00
Zacapa XO	16.50

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## ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	9.25
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## CALVADOS

A firm favourite at The Ivy, Calvados is a French, cider-based, spirit made almost exclusively in the Normandy region. Cider production uses a mix of sweet and sour apples and our range is rich, floral and complex. Our flamed apple tart uses this underrated spirit for a flambé and a measure of aged Calvados to sip is the perfect accompaniment.



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



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## 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
Starlino Hotel Rosé 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



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**ALCOHOL-FREE  
DISTILLATES**



<b>Seedlip Garden 108</b>	6.00
<b>Seedlip Spice 94</b>	6.00
<b>Seedlip Grove 42</b>	6.00

**TEA**

<b>The Ivy 1917 breakfast blend</b>	3.95
Intense and rich	
<b>The Ivy afternoon tea blend</b>	3.95
Mellow, elegant, refreshing	
<b>Ceylon, Earl Grey, Darjeeling</b>	3.95
<b>Sencha, Jasmine pearls</b>	4.50
<b>Fresh mint, Camomile, Peppermint, Verbena</b>	3.75
<b>Rosebud, Oolong</b>	5.75

**COFFEE**

<b>Pot of coffee and cream</b>	4.25
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.95
<b>Hot chocolate</b>	4.50
Milk / mint / white	
<b>Vanilla shakerato</b>	4.50
Espresso shaken with ice, served in a martini glass	
<b>Mini chocolate truffles</b>	3.75
With a liquid salted caramel centre	



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