



COCKTAILS



The Ivy Royale *flute* 14.75
Our signature Kir Royale with rose liqueur, Plymouth Sloe Gin & hibiscus topped with The Ivy Champagne

Salted Caramel Espresso Martini *coupe* 10.25
A classic Espresso Martini made with Absolut Vodka, coffee liqueur and freshly pulled espresso. Sweetened with salted caramel

Passionate Spritz *wine glass* 11.75
Aperol, passion fruit, vodka, soda & Prosecco

Rhubarb & Raspberry Crumble *high-ball* 12.50
Fresh raspberries muddled with Ha'penny Rhubarb Gin, Chambord, lemon juice topped with Fever-Tree Ginger Ale

Another One Please *rocks* 11.00
Absolut Pear Vodka, apple juice, Grand Marnier, egg white and orgeat syrup

Blood Orange Margarita *coupe* 13.95
Olmecca Altos Plata Tequila, Cointreau, orange juice, blood orange syrup & lime

Añejo Mojito *high-ball* 12.00
Packed with flavour, this take on a Mojito combines elderflower, apricot brandy, lime & sugar with Havana 7 year old rum

Guns & Rosé *coupe* 14.95
Drumshanbo Gunpowder Gin, Lillet Rosé Aperitif, Cointreau & maraschino syrup

Vedette Martini *coupe* 13.95
Absolut Vanilia Vodka, passion fruit liqueur, pineapple juice & Prosecco

Chocolate Dipped Raspberry *coupe* 9.75
Stolichnaya Chocolate & Raspberry vodka, Chambord Black Raspberry Liqueur, pineapple juice, chocolate bitters & fresh raspberries

Garden Daiquiri *coupe* 10.50
A floral blend of Havana Club 3yr old Rum with egg white and lime, balanced with elderflower and hibiscus

The Ivy Sling *highball* 12.00
A classic Raffles Hotel recipe Singapore Sling but made with The Ivy Signature Centenary Gin. With Cherry Heering, Benedictine, bitters, lime, pineapple & grenadine

Banana Colada *rocks* 11.75
Havana Club 7 year old Rum, Banana Liqueur, coconut syrup & pineapple juice finished with a float of overproof rum

Scrumpers Special *highball* 11.75
Hendrick's Gin, Longueville House Irish Apple Brandy, apple juice, lemon and Fever-Tree Ginger Beer

The Ivy Irish Coffee *liqueur coffee* 11.75
Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream, finished with nutmeg and cinnamon



GIN & TONICS



Ivy Special G&T wine glass	12.25
Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	
Rosemary & Basil G&T balloon	13.75
Míl Irish gin, London essence grapefruit & rosemary tonic served with rosemary sprig & a grapefruit twist	
Centenary G&T rocks	13.75
A very special G&T made with our very own Ivy gin, distilled to celebrate 100 years of The Ivy Juniper rich with wild ivy infusions among other botanicals paired with Fever-Tree elderflower tonic	
T & T high-ball	13.75
Tanqueray 10 gin and Schweppes 1783 salty lemon tonic with a slice of pink grapefruit	
Pink G&T balloon glass	11.75
Beefeater Pink Gin with Fever-Tree Elderflower Tonic and fresh strawberries	
Wild G&T high-ball	12.50
Glendalough Wild Botanical Irish Gin with Fever-Tree Indian Tonic and a wedge of fresh orange	

BEER & CIDER

Draught Guinness, Ireland, 4.2% abv, Pint	6.50
The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	5.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Pilsner Urquell, Czech Republic, 4.4% abv, 330ml	6.50
From the town of Plzeň, Czech Republic. Pilsner Urquell was the world's first pale lager, and its popularity meant it was much copied, and named pils, pilsner	
Foxes Rock IPA, Northern Ireland, 5.2% abv, 330ml	6.00
Citrus and tropical fruit flavours from the specially selected New World hops. The subtle piney notes make this a deliciously fruity beer with real full on character	
Estrella Galicia 0.0, Spain, 0.0%, 330ml	4.50
Alcohol free pilsner with floral hoppy notes and a pleasantly sweet flavour that is slightly bitter	
Bulmers Original Cider, Ireland, 4.5%, abv, 330ml	5.75
Crisp and refreshing apple cider	
Beekon Batches Original Honey Refresher, 330ml, 5% abv, Dundalk, Ireland	6.50
A modern take on a traditional mead using Argentinian honey	



Wines served at 175ml (125ml on request). Spirits served at 35.5ml (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. Allergen charts can be found at the waiter's station.



COOLERS & NON-ALCOHOLIC COCKTAILS

Peach & Elderflower Iced Tea	4.95
With Ivy 1917 & afternoon tea blends	
Green juice	3.50
Avocado, mint, celery, spinach, apple, parsley	
London Essence Co. Rhubarb & Cardamom Crafted Soda	3.50
Naturally light soda with earthy, tart rhubarb & aromatic cardamom	
Rosemary Lemonade	4.95
A refreshing blend of lemon, lime & Fever-Tree soda with homemade rosemary syrup	
Choice from a selection of juices	3.50
Pineapple & Ginger Cooler	5.95
Ginger ale, fresh ginger, pineapple juice and basil	
Seedlip Garden & Tonic	9.25
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
Strawberries & Cream Soda	8.00
A blend of strawberry, fruits & vanilla with soda	

GIN

Beefeater	5.00
Cork Dry	5.00
Beefeater Pink	5.50
Tanqueray	5.50
Glendalough Wild Botanical Irish	5.50
Dingle	6.00
Ha'Penny Dry	6.00
Chinnery Dublin Dry	6.50
Ha'Penny Rhubarb	6.50
Jawbox	7.00
Beefeater 24	7.00
Whitley Neill	7.00
Mil Irish	7.50
Playmouth Sloe Gin	7.50
Tanqueray 10	8.00
Drumshanbo Dunpowder	8.00
Hendrick's	8.50
Playmouth Navy Strength	8.75
The Ivy Gin	9.00
Monkey 47	12.00

VODKA

Absolut Blue	5.00
Tito's	6.50
Ketel One	7.00
Grey Goose	8.00
Absolut Elyx	8.00
Stoli Elit	13.00

SPARKLING

Prosecco, Bisol, Jeio, Veneto, Italy	9.95
The Ivy Collection Champagne, Champagne, France	13.95
Laurent-Perrier, La Cuvée Brut, Champagne, France	16.50
Laurent-Perrier, Cuvée Rosé, Champagne, France	19.95



WHITE

	<i>175ml</i>
Lierre White	6.95
Chardonnay, False Bay, Robertson, South Africa, 2014	7.95
Picpoul de Pinet, Cave de Florensac, France	9.50
Pinot Grigio della Venezie, Conto Vecchio, Veneto, Italy	9.95
Sauvignon Blanc, Craggy Range, Marlborough, New Zealand	11.95
Chablis, Chateau De Viviers, Burgundy, France	15.00

ROSÉ

	<i>175ml</i>
Lierre Rosé	6.95
Ultimate Provence, AOP, Provence, France	12.50

RED

	<i>175ml</i>
Lierre Red	6.95
Villa dei Fiori, Montepulciano d'Abruzzo, Tuscany, Italy 2018	7.95
Tempranillo Cabernet, Nuviana, Huesca, Spain	9.00
Malbec, Don David Reserve, Cafayate Valley, Argentina	11.95
Rioja Reserva, Ramon Bilbao, Rioja, Spain	12.00
Shiraz, Little Yering, Yarra Valley, Australia	14.00
Saint-Emilion, Pollen De Corbin Michotte, Bordeaux, France	17.00

OLIVES & NUTS

Spiced green olives	4.25
Gordal olives with chilli, coriander and lemon	
Salted smoked almonds	3.95
Hickory smoked and lightly spiced	





SWEET & FORTIFIED



Moscato D'Asti, Borgo Maragliano, Italy	<i>100ml</i> 7.00
Quinta da Gaivosa LBV Port, Douro, Portugal	10.00
Clos Le Comte Sauternes, Bordeaux, France	11.50
Angove Rare Tawny Port, Barossa, Australia	22.00

SHERRY

Pajarete 1908 Pedro Ximenez	6.50
Perez Barquero Oloroso Jerez NV	11.00

ARMAGNAC

Delord Armagnac Napoleon	7.00
Delord Creation No.5	15.00

LIQUEURS

Café Borghetti Espresso Liqueur	5.00
Disarrono Amaretto	5.00
Luxardo Limoncello	5.00
Melletti Sambuca	5.00
Baileys Irish Cream	4.50
Cointreau	5.00
Dom Benedictine	5.00
Drambuie	5.00
Grand Marnier	5.00
Irish Mist	5.00

COGNAC

Martell VS	6.50
Remy Martin VSOP	9.50
Martell Cordon Bleu	20.00
Martell XO	25.00
Remy Martin XO	27.00

Wines served at 175ml (125ml on request). Spirits served at 35.5ml (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. Allergen charts can be found at the waiter's station.



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 flambée and a measure of aged Calvados to sip is the perfect accompaniment.

Chateau du Breuil Calvados VSOP	6.00
Longueville House Irish Apple Brandy	6.00
Chateau du Breuil Calvados 20 Year Old XO	11.00

SINGLE MALT SCOTCH

Bowmore 12 year, <i>Islay</i>	9.50
The Glenlivet Founders Reserve, <i>Speyside</i>	11.00
Oban 14 year, <i>Highland</i>	12.00
Laphroaig 10 year, <i>Islay</i>	13.00
Talisker 10yr Old, <i>Island</i>	19.00
Glenfiddich 21year, <i>Speyside</i>	30.00

BLENDED SCOTCH WHISKY

Chivas Regal 12 year	8.00
Ballantines Finest	8.00
Johnnie Walker Black Label	8.00
Chivas Regal 18 year	12.50
Johnnie Walker Blue Label	40.00

BOURBON & AMERICAN WHISKEY

Marker's Mark	8.00
Jack Daniel's	8.00
Town Branch Bourbon	8.50
Woodford Reserve	9.00
Bulleit Bourbon	8.00
Bulliet Rye	8.00
Bulleit 10 year	9.50

VERMOUTH | APERITIF & DIGESTIF

Antica Formula	5.00
Aperol	5.00
Campari	5.00
Fernet-Branca	5.00
Lilet Blanc	5.00
Montenegro	5.00
Noily Prat	5.00
Pernod	5.00
Pernod Absinthe	5.00
Ricard Pastis	5.00



IRISH WHISKEY



Jameson	5.00
Tullamore Dew Original	5.25
Powers Gold Label	5.50
Pearse Original	6.00
Teeling Small Batch	6.50
Bushmills 10 year old	7.00
Jameson Caskmates Stout Edition	7.00
Jameson Caskmates IPA Edition	7.00
West Cork Glengarriff Series Peat Charred Cask	7.50
Roe & Coe	8.00
Connemara Single Malt	8.00
Pearse Founders Choice	8.50
Redbreast 12 year old	9.00
Jameson Black Barrel	9.50
Pearse Coopers Select	11.00
Pearse 5 year Single Cask	11.50
JJ Corry, The Gael	12.00
Redbreast Lustau	12.50
Jameson Blenders Dog	13.50
Jameson Coopers Croze	13.50
Method and Madness Hungarian Oak	15.50
Gelston's 15 year old	18.00
Tullamore Dew 14 year old	18.50
Middleton Very Rare 2017	23.00
Connemara 22 year old	27.50

RUM

Havana Club 3 year old	5.00
Havana Especial	5.00
Gosling Black Seal	5.50
Koko Kanu	5.50
Old J Golden Spiced Rum	5.50
Havana Club 7 year old	6.00
Bacardi 8 year old	6.75
Plantation Pineapple	7.50
Havana Club Selección des Maestros	11.00
Havana Club 15 year old	30.00

TEQUILA & MEZCAL

Olmecca Blanco	5.00
Olmecca Altos Reposado	6.00
Don Julio Blanco	10.00
Don Julio Añejo	11.00
Patron Blanco	9.00
Patron Reposado	12.00
Patron Añejo	15.00
Patron XO Café	8.00
Montelobos Mezcal	9.00



SOFT DRINKS



Coca-Cola	3.50
Coke Zero & Diet Coke	3.50
Fever-Tree soft drinks	3.75
Range of tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade	
Tipperary Still Mineral Water 750ml	3.95
Tipperary Sparkling Mineral Water 750ml	3.95

TEA

The Ivy 1917 breakfast blend	4.00
Intense and rich	
The Ivy afternoon tea blend	4.00
Mellow, elegant, refreshing	
Ceylon, Earl Grey, Darjeeling	4.00
Sencha, Jasmine pearls	4.75
Fresh mint, Camomile, Peppermint, Verbena	3.75
Rosebud, Oolong	6.00

COFFEE

Pot of coffee and cream	4.00
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.75
The Ivy Irish Coffee	11.75
Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream finished with nutmeg and Jameson-soaked cinnamon stick	
Hot chocolate	4.50
Milk / mint / white	
Vanilla shakerato	4.00
Espresso shaken with ice, served in a martini glass	
Mini chocolate truffles	4.75
With a liquid salted caramel centre	



Wines served at 175ml (125ml on request). Spirits served at 35.5ml (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. Allergen charts can be
found at the waiter's station.