



COCKTAILS

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

Salted Caramel Espresso Martini *coupe* **11.50**
A classic Espresso Martini made with Absolut Vodka,
coffee liqueur and freshly pulled espresso. Sweetened
with salted caramel

Passionate Spritz *wine glass* **13.25**
Aperol, passion fruit, vodka, soda & Prosecco

Bloodflowers Margarita *coupe* **15.25**
Olmea Altos Plata Tequila, St. Germain Elderflower Liqueur,
blood orange & lime

Raspberry Mojito *high-ball* **13.95**
Packed with flavour, this take on a Mojito combines
Chambord Black Raspberry Liqueur, lime & sugar
with Havana 7 year old rum

Sparkling Pear-Tini *coupe* **16.75**
Absolut Pear Vodka, Italicus Bergamot Liqueur, Lillet Blanc,
vanilla, lime & The Ivy Champagne

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

French Garden *75 flute* **14.75**
Beefeater Gin with St. Germain Elderflower Liqueur, lime,
cucumber & The Ivy Champagne

The Ivy Punch *tiki* **13.85**
Havana Club 7 Year Old Rum, Grand Marnier, cranberry,
pineapple, lime & grenadine

Coffee Negroni *rocks* **11.75**
Beefeater Gin, Coffee Liqueur, Campari & Martini Rosso

Candy Floss Fizz *coupe* **12.50**
Havana Club 3 Year Old Rum, Rose Petal liqueur,
lychee, ginger beer, lime & finished with Prosecco and fairy floss

*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.*



GIN & TONICS

Ivy Special G&T <i>wine glass</i> Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	13.75
Rhubarb, Raspberry & Ginger G&G <i>balloon</i> Whitley Neill Rhubarb & Ginger Gin, Chambord black raspberry liqueur & Fever-Tree Ginger Ale	13.75
Black Forest G&T <i>rocks</i> A fruity Bramble style G&T with Monkey 47 Gin, Crème de Mure, Fever-Tree Mediterranean Tonic	15.75
Rosemary & Basil G&T <i>high-ball</i> Mil Irish Gin with London Essence Rosemary & Grapefruit Tonic with fresh basil	13.75
Pink G&T <i>balloon glass</i> Beefeater Pink Gin with Fever-Tree Elderflower Tonic and fresh strawberries	13.75
Sicilian G&T <i>high-ball</i> Malfy Blood Orange Gin, Aperol & Fever-Tree Indian Tonic with a dash of Angostura Bitters	13.75
Elderflower G&T <i>high-ball</i> Tanqueray Dry Gin with St. Germain Elderflower Liqueur & Fever-Tree Elderflower Tonic	13.75

BEER & CIDER

Draught Guinness, Ireland, 4.2% abv, Pint	6.50
The Ivy Craft Lager, Scotland, 4.4% abv, 330ml Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	5.75
Pilsner Urquell, Czech Republic, 4.4% abv, 330ml From the town of Plzen, Czech Republic. Pilsner Urquell was the world's first pale lager, and its popularity meant it was much copied, and named pils, pilsner	6.50
Foxes Rock IPA, Northern Ireland, 5.2% abv, 330ml 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	6.00
Heineken 0.0, Netherlands, 0.0%, 330ml Alcohol free lager with floral hoppy notes and a pleasantly sweet flavour that is slightly bitter	4.50
Bulmers Original Cider, Ireland, 4.5% abv, 330ml Crisp and refreshing apple cider	5.75

*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 With Ivy 1917 & afternoon tea blends	6.50
Green juice Avocado, mint, celery, spinach, apple, parsley	4.25
Rosemary Lemonade A refreshing blend of lemon, lime & Fever-Tree soda with homemade rosemary syrup	4.95
Choice from a selection of juices	3.50
Pineapple & Ginger Cooler Ginger ale, fresh ginger, pineapple juice and basil	5.95
Elderflower Garden Seedlip Garden 108 with elderflower cordial, cucumber & Fever-Tree Elderflower Tonic	8.95
Strawberries & Cream Soda A blend of strawberry, fruits & vanilla with soda	8.00
Moviestar Martini Passion Fruit, pineapple, lime and vanilla shaken and served in a coupe glass with a shot of rhubarb and cardamom soda on the side	5.95

SOFT DRINKS

Coca-Cola	3.95
Coke Zero & Diet Coke	3.75
Fever-Tree soft drinks Range of tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade	3.75
Tipperary Still Mineral Water 750ml	4.75
Tipperary Sparkling Mineral Water 750ml	4.75

TEA

The Ivy 1917 breakfast blend Intense and rich	4.00
The Ivy afternoon tea blend Mellow, elegant, refreshing	4.00
Ceylon, Earl Grey, Darjeeling	4.00
Sencha, Jasmine pearls	4.75
Fresh mint, Camomile, Peppermint, Verbena	4.25
Rosebud, Oolong	6.00

COFFEE

Pot of coffee and cream	4.50
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	4.25
The Ivy Irish Coffee Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream finished with nutmeg and Jameson-soaked cinnamon stick	11.75
Hot chocolate Milk	4.50
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.50
Mini chocolate truffles With a liquid salted caramel centre	4.75



SPARKLING

	<i>125ml</i>
Prosecco, Bisol, Jeio, Veneto, Italy	10.50
The Ivy Collection Champagne, Champagne, France	14.95
Laurent-Perrier, La Cuvée Brut, Champagne, France	17.95
Chateau Palmer, Rosé, Champagne, France	19.95

WHITE

	<i>175ml</i>
Lierre White	7.25
Chardonnay, False Bay, Robertson, South Africa	8.00
Picpoul de Pinet Cap Cette, Languedoc, France	9.50
Pinot Grigio, Trulli, 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	7.25
Ultimate Provence, AOP, Provence, France	13.75

RED

	<i>175ml</i>
Lierre Red	7.25
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

SWEET & FORTIFIED

	<i>100ml</i>
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

OLIVES & NUTS

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

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.



RUM

Havana Club 3 year old	5.00
Havana Especial	5.00
Bacardi Carta Blanca	5.00
Gosling Black Seal	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

Olmeca Blanco	5.00
Don Julio Añejo	11.00
Patron Blanco	9.00

COGNAC

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

ARMAGNAC

Delord Armagnac Napoleon	7.00
--------------------------	------

VERMOUTH | APERITIF & DIGESTIF

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

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.

GIN

Beefeater	5.00
Cork Dry	5.00
Beefeater Pink	5.50
Tanqueray	5.50
Glendalough Wild Botanical Irish	5.50
Malfy Arancia Blood Orange	6.00
Whitley Neill Rhubarb & Ginger	6.00
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
Plymouth Sloe Gin	7.50
Tanqueray 10	8.00
Drumshanbo Dunpowder	8.00
Hendrick's	8.50
Plymouth Navy Strength	8.75
The Ivy Gin	9.00
Monkey 47	12.00

VODKA

Absolut Blue	5.00
Tito's	6.50
Istil 38 Pot Still	6.50
Istil 38 Pink Berry	6.50
Istil 38 Vanilla	6.50
Ketel One	7.00
Grey Goose	8.00
Absolut Elyx	8.00
Stoli Elit	13.00

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

Oban 14 year, Highland	12.00
Talisker 10yr Old, Island	19.00

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
Bulleit Rye	8.00
Bulleit 10 year	9.50

IRISH WHISKEY

Jameson	5.00
Tullamore Dew Original	5.25
Powers Gold Label	5.50
Pearse Original	6.00
Teeling Small Batch	6.50
Gelston's Blended	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
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
Method and Madness Hungarian Oak	15.50
Gelston's 15 year old	18.00
Tullamore Dew 14 year old	18.50
Connemara 22 year old	27.50

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.

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.



*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.*