
COCKTAILS

The Ivy Royale <i>flute</i>	10.75
Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne	
Spiced Passion Mojito <i>hi-ball</i>	8.50
Naud Hidden Loot spiced rum, passion fruit liqueur, vanilla syrup, mint & lime	
Snowy Owl <i>owl flask</i>	11.50
Absolut Elyx, Absolut Vanilla, Koko Kanu coconut rum & Champagne topped with a Champagne foam	
Spinningfields Cosmo <i>coupe</i>	8.50
Absolut vodka, Cointreau, cranberry & lime	
Honeysuckle Daiquiri <i>coupe</i>	8.75
Havana 3yr old rum, honey, orange juice & lemon juice. Finished with edible flowers & mint	
Barrel Aged Boulevardier <i>rocks</i>	9.75
Aged on site, a blend of Lot 40 rye whiskey, Martini Rubino & Campari	
The Discovery <i>rocks</i>	12.50
Naked Grouse blended whisky, Barolo Chinato, rosemary & orange syrup, Peychaud's bitters	
Salted Caramel Espresso Martini <i>coupe</i>	8.50
A classic espresso martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup	
Salford Aviation <i>coupe</i>	9.75
A high-flying blend of Zymurgorium's Manchester gin & Sweet Violet liqueur with maraschino liqueur & lemon juice	
Passion Fruit Bellini <i>flute</i>	9.00
Vanilla vodka, passion fruit, Passoa & lime juice topped with Prosecco	

SMALL BITES

Spiced green olives	3.50
Gordal olives with chilli, coriander and lemon	
Truffle arancini	5.50
Fried Arborio rice balls with truffle cheese	
Salted smoked almonds	3.25
Hickory smoked and lightly spiced	
Salt-crusted sourdough bread	3.95
with salted butter	
Zucchini fritti	5.75
Crispy courgette fries with lemon, chilli and mint yoghurt	

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	2.95
Fever-Tree soft drinks Range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	2.95
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

Wines 175ml 125ml on request. Spirits 50ml 25ml on request.
Champagne and Traditional method 125ml.

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GIN & TONICS

Ivy Special G&T	9.25
Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	
Pink G&T	9.50
Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic	
Seville G&T	10.50
Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	
Rhubarb, Raspberry & Ginger G&T	11.00
Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	
Deep Red G&T	12.00
Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic	
Gibson G&T	13.00
Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	

COOLERS & JUICES

Peach & Elderflower Iced Tea	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
Green Juice	4.75
Avocado, mint, spinach, apple, parsley	
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Beet It	4.50
Beetroot, carrot, apple juice and ginger	
Choice of fresh juices	3.95
Orange, apple, grapefruit, cranberry	
The Ivy home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
Seedlip Garden & Tonic	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
Vanilla Spiced Sour	5.95
A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white	

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		4.00
Espresso shaken with ice, served in a martini glass		
Mini chocolate truffles		3.50
With a liquid salted caramel centre		

BEERS & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i>	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Paolozzi Helles Lager	5.25
<i>Edinburgh, Scotland, 5.2% abv, 330ml</i> World Beer Award 2017. Full & beautifully balanced flavour	
Menabrea Bionda , <i>Italy, 4.8% abv, 330ml</i>	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
Hindsight Brewing Co. IPL	5.50
<i>Manchester, 4.7% abv, 330ml</i> An India Pale Lager using Citra & Chinook hops. The body of a pale ale with the crisp refreshment of a lager	
JAM by First Chop Brewing Arm	5.75
<i>Gluten Free Mango Pale, Manchester, 4% abv, 330ml</i> Sweetness from malt complements the infused mangos. Chinook & Cascade hops then add bitterness & balance & finally the beer is dry hopped with Citra	
Cloudwater	5.75
– Ask server for details – Cloudwater Brew Co. of Manchester produce small batches of some of the most innovative beers in the world. We are delighted to showcase them at The Ivy Spinningfields but the beers are subject to change regularly so please ask which brew is available. Note these beers are all served in can format	
Harviestoun Old Engine Oil , <i>Scotland, 6% abv, 330ml</i>	5.00
Rich, viscous & chocolatey dark ale	
Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.00
Thirst quenching, fruity, dry & sparkling	
BrewDog Nanny State , <i>Scotland, 0.5% abv, 330ml</i>	4.00
Packed full of hop flavours without the alcohol	

SPARKLING 125ml

Prosecco, Bisol, Jeio , <i>Veneto, Italy</i>	6.95
The Ivy Collection Champagne , <i>Champagne, France</i>	9.95
Coates & Seeley Brut Rose , <i>Hampshire, England</i>	13.50
Laurent-Perrier, La Cuvée Brut , <i>Champagne, France</i>	13.95
Laurent-Perrier, Cuvée Rosé , <i>Champagne, France</i>	16.50

WHITE 175ml

Grillo, Lierre , <i>Sicily, Italy</i>	5.95
Pinot Grigio, Riff, Alto Adige , <i>Italy</i>	6.95
Soave Classico , <i>Suavia, Veneto, Italy</i>	8.75
Chardonnay, Journey's End , <i>Cape 34 Stellenbosch, South Africa</i>	9.50
Sauvignon Blanc, Craggy Range	9.75
<i>Rapaura Road, Marlborough, New Zealand</i>	
Chablis, La Chablisienne, La Finage , <i>Burgundy, France</i>	11.50

ROSÉ 175ml

Rosé, Lierre , <i>Sicily, Italy</i>	5.95
Grand Imperial Rosé , <i>Provence, France</i>	11.50

RED 175ml

Nero d'Avola, Lierre, Sicily, Italy	5.95
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	7.75
Cotes du Rhone, Alain Jaume, Haut de Brun Rhône, France	8.50
Malbec, Catena, Vista Flores, Mendoza, Argentina	9.95
Chianti Classico, Castellare, Tuscany, Italy	12.50
Pinot Noir, Cloudy Bay Marlborough, New Zealand, 125ml	14.00

SWEET & FORTIFIED 100ml

Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	6.75
Maury, Lafage, Languedoc, France, 2017	7.00
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

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

SHERRY 100ml

Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain	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

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