



## 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
- Margarita Picante coupe** 9.95  
Something's burning... Olmeca Altos Plata Tequila infused with chillies, Pampelle Pink Grapefruit Aperitivo, agave syrup & lime juice
- Salted Caramel Espresso Martini coupe** 10.75  
A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup
- Barrel Aged Manhattan coupe** 10.75  
Aged in house in oak barrels this is a soft and sublime classic. Maker's Mark, Martini Rubino & Ambrato Vermouths and Angostura Bitters
- Cherry Highball hi-ball** 9.95  
Chivas 12 Year Old Scotch, Cherry Heering Liqueur & Averna Amaro, topped with Fever-Tree Soda
- Yuzu Negroni rocks** 9.50  
Roku Handmade Japanese Gin stirred with Campari, Lillet Rouge and Akashi-Tai Yuzushu Citrus Sake
- Passion Fruit Bellini flute** 9.75  
Absolut Vanilla Vodka, passion fruit, Passoa and lime juice, topped with Prosecco
- Spinningfield Lady coupe** 9.75  
G'vine Gin, lemon juice, egg white, sugar and London Essence Peach & Jasmine Soda
- Melon Mojito hi-ball** 9.95  
A green fairy Mojito with Havana Club 3 Year Old Rum, Midori, fresh mint, lime, sugar and a touch of Absinthe. Topped with Fever-Tree Mexican Lime & Yuzu Soda
- The Kings Mule copper cup** 10.75  
Grey Goose Poire Vodka, Italicus Bergamot Liqueur, cardamom, lemon & Fever-Tree Ginger Beer
- Manchester Club coupe** 11.00  
Manchester Blackberry Gin, Briottet Crème de Cassis, malic acid, lemon juice, sugar, egg white
- Sidecar La Poire coupe** 12.00  
Courvoisier VSOP, Xante Liqueur, lemon juice, cardamom gomme syrup and egg white
- Banana Colada rocks** 9.50  
Havana Club 7 Rum, Briottet Creme de Banane, pineapple juice, coconut cream, Gosling's Black Seal 151 Rum
- Lychee Hugo short glass** 10.25  
Hendrick's Gin, Kwai Feh Lychee Liqueur, St. Germain Elderflower Liqueur, topped with Prosecco & Fever-Tree Soda Water
- 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

*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>	10.50
Beefeater Gin, lavender, cucumber and lime, with Fever-Tree Mediterranean Tonic	
<b>Pink G&amp;T</b>	9.95
Beefeater Pink Gin, fresh strawberries and fresh mint, with Fever-Tree Elderflower Tonic	
<b>Blood Orange G&amp;T</b>	10.50
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;G</b>	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Hemingway G&amp;T</b>	9.95
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>	12.75
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	
<b>Single Estate G&amp;T</b>	10.95
A classic, premium G&T served with Ramsbury Single Estate Gin from the heart of Wiltshire, Fever-Tree Naturally Light Tonic Water and finished with apple & lime	
<b>Elderflower G&amp;T</b>	10.95
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> , Scotland, 4.4% abv, 330ml	5.50
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Menabrea Bionda</b> , Italy, 4.8% abv, 330ml	6.00
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
<b>Paolozzi Helles Lager</b> , Edinburgh, Scotland, 5.2% abv, 330ml	5.75
World Beer Award 2017. Full and beautifully balanced flavour	
<b>JAM by First Chop Brewing Arm Gluten-Free Mango Pale</b> , Manchester, 4% abv, 330ml	5.50
Sweetness from malt complements the infused mangos. Chinook and Cascade hops then add bitterness and balance and finally the beer is dry-hopped with Citra	
<b>Meantime Pale Ale</b> , Greenwich, London, 4.3% abv, 330ml	5.75
British and American hops unite to make a perfect pale ale that's packed with citrus flavour	
<b>Untitled IPA</b> , Edinburgh, Scotland, 5.5% abv, 330ml	5.50
Old World, new-wave hops add a fruity twang to a surprisingly dry, full malt base. Satisfying and sessionable	
<b>Harviestoun Old Engine Oil</b> , Scotland, 6% abv, 330ml	6.00
Rich, viscous and chocolatey dark ale	
<b>Lucky Saint</b> , Germany, 0.5% abv, 330ml	4.50
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	
<b>Aspall Cyder</b> , Suffolk, England, 5.5% abv, 330ml	5.75
Thirst quenching, fruity, dry and sparkling	

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## COOLERS & NON-ALCOHOLIC COCKTAILS

<b>Peach &amp; Elderflower Iced Tea</b>	4.75
With The Ivy 1917 & afternoon tea blends	
<b>Dry London Mule</b>	6.95
Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	
<b>Virgin Bellini</b>	5.50
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>	5.95
A blend of strawberry, fruits and vanilla with soda	
<b>Elderflower Garden</b>	5.95
Seedlip Garden 108, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
<b>Cos-no-politan</b>	5.75
Seedlip Grove 42 alcohol-free citrus distillate shaken with cranberry, lime & sugar with an orange twist	
<b>Movie Star Martini</b>	5.50
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>	3.50
<b>Fever-Tree Tonics &amp; Sodas</b>	3.50
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>	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Beet It</b>	4.50
Beetroot, apple juice, lemon juice and ginger	
<b>Green Juice</b>	4.75
Avocado, mint, spinach, apple, parsley	
<b>Kingsdown Still mineral water 750ml</b>	3.95
<b>Kingsdown Sparkling mineral water 750ml</b>	3.95

## 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 Espresso</b>	4.50
Shaken with ice, served in a martini glass	
<b>Mini chocolate truffles</b>	3.50
With a liquid salted caramel centre	



## SPARKLING

	125ml
Prosecco, Bisol, Jeio, Veneto, Italy	7.75
The Ivy Collection Champagne, Champagne, France	10.95
Veuve Clicquot Yellow Label, Champagne, France	13.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Veuve Clicquot Rosé, Champagne, France	16.50

## WHITE

	175ml
Lierre White, Carinena, Spain	5.95
Pinot Grigio, Riff, Alto Adige, Italy	7.50
Soave Classico, Suavia, Veneto, Italy	8.75
Chardonnay, Journey's End, Cape 34, Stellenbosch, South Africa	9.50
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	9.95
Chablis, La Chablisienne, La Sereine, Burgundy, France	11.75

## ROSÉ

	175ml
Lierre Rosé, Carinena, Spain	5.95
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France	12.50
Provence Rosé Ultimate Provence, AOP Côtes de Provence, France	14.50

## RED

	175ml
Lierre Red, Carinena, Spain	5.95
Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile	7.75
Côtes du Rhône, Alain Jaume, Haut de Brun, Rhone, France	8.50
Malbec, Catena, Vista Flores, Mendoza, Argentina	10.50
Rioja, Vivanco, Reserva, Rioja, Spain	12.50
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	16.00

## SHERRY

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

## 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'abeille, Bordeaux, France	8.50
Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain	11.50
Royal Tokaji, Gold Label, Tokaji, Hungary	16.00

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## TEQUILA | MEZCAL PISCO | CACHACA

Velho Barreiro Cachaca	8.00
Cazcabel Honey Tequila	8.50
Cazcabel Coconut Tequila	8.50
Olmeca Altos Plata	9.00
El Gobernador Pisco	9.00
Olmeca Altos Reposado	9.50
Mezcal Verde	9.75
Don Julio Blanco	10.00
Patron XO Café	10.00
Don Julio Reposado	10.50
Don Julio Añejo	12.00
Patron Silver	13.50
Patron Reposado	14.00
Patron Añejo	15.00
Avión Silver	15.00
Avión Reserva 44 Extra Añejo	30.00

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

## COGNAC

Courvoisier VSOP	9.50
Hennessy VS	11.50
Remy Martin 1738 Accord Royal	12.00
Maxime Trijol VSOP	12.50
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Hennessy XO	28.00
Ragnaud Sabourin No. 35 Fontvieille	30.00
Hennessy Paradis	150.00

## ARMAGNAC

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

Beefeater London Dry	8.50
Beefeater Pink	8.50
Bombay Sapphire	8.50
The Botanist Islay Dry	8.50
Tanqueray	8.50
Sipsmith	8.50
Roku	8.50
Malfy Con Limone	8.50
Malfy Con Arancia	8.50
Malfy Gin Rosa Pink Grapefruit	8.50
Bombay Bramble	8.50
Plymouth Original	8.75
Caorunn	8.75
C'Vine Floraison	8.75
Beefeater 24	8.75
Plymouth Navy Strength	8.75
Tanqueray Flor de Sevilla	9.00
Hendrick's	9.00
Whitley Neill	9.00
Silent Pool	9.00
Ramsbury Single Estate	9.75
Tanqueray 10	9.75
Slingsby Yorkshire Rhubarb	10.00
Four Pillars Bloody Shiraz	10.00
Gin Mare	10.00
Marylebone	10.00
Villa Ascenti	10.00
Villa Ascenti Rosa	10.00
Elephant London Dry	10.50
Cotswolds Dry	11.00
Monkey 47	12.00
Audemus Pink Pepper	12.00
KiNoBi	12.50
Beefeater Burrough's Reserve	13.50
Copperhead London Dry	15.00

## VODKA

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



## SINGLE MALT SCOTCH

Bowmore 12 year	9.50
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
Lagavulin 16 year	13.50
Macallan Double Cask 12 year	16.00
Macallan Triple Cask 12 year	18.50
Talisker 10 year	13.00
Dalwhinnie 15 year	10.00
Aberlour A'Bunadh Batch 61	20.00
Glenmorangie Signet	26.00
Glenfiddich 21 year	30.00
Macallan Rare Cask	55.00

## 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

## BOURBON & AMERICAN WHISKEY

Jack Daniel's	8.75
Maker's Mark	9.00
Lot 40 Rye	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
Gentleman Jack	9.50
Jack Daniel's Single Barrel	10.50
WhistlePig Rye	20.00



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## WORLD WHISKEY

<b>Canadian Club, Canada</b>	8.00
<b>Jameson, Ireland</b>	8.50
<b>Jameson Black Barrel, Ireland</b>	9.50
<b>Redbreast 12 year, Ireland</b>	9.75
<b>Teeling Small Batch, Ireland</b>	10.00
<b>Cotswolds Single Malt, England</b>	11.00
<b>The Chita, Japan</b>	11.00
<b>Green Spot, Ireland</b>	12.00
<b>Mars Kasei, Japan</b>	12.00
<b>Hibiki Harmony, Japan</b>	14.50
<b>Mars Maltage Cosmo, Japan</b>	16.00

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## CALVADOS

<b>Dupont VSOP Pays d'Auge</b>	10.50
<b>Camut 6 year Pays d'Auge</b>	12.50
<b>Camut 12 year Pays d'Auge</b>	18.00
<b>30&amp;40 Extra Old 10 year</b>	18.00

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## VERMOUTH | APERITIF & DIGESTIF

<b>Antica Formula</b>	7.50
<b>Aperol</b>	7.50
<b>Campari</b>	7.50
<b>Cocchi Vermouth di Torino</b>	7.50
<b>Fernet-Branca</b>	7.50
<b>Kamm &amp; Sons</b>	7.50
<b>Lillet Blanc</b>	7.50
<b>Amaro Montenegro</b>	7.50
<b>Martini Ambrato</b>	7.50
<b>Martini Rubino</b>	7.50
<b>Noilly Prat</b>	7.50
<b>Select Aperitivo</b>	7.50

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## LIQUEURS

<b>Expre, Bepi Tosolini (Espresso liqueur)</b>	7.50
<b>Amaretto Saliza (Almond liqueur)</b>	7.50
<b>Baileys</b>	7.50
<b>Cointreau</b>	7.50
<b>Cointreau Blood Orange</b>	7.50
<b>Dom Benedictine</b>	7.50
<b>Drambuie</b>	7.50
<b>Grand Marnier</b>	7.50
<b>Limoncello, Bepi Tosolini</b>	7.50
<b>Sambuca, Bepi Tosolini</b>	7.50
<b>30&amp;40 Double Jus Calvados Liqueur</b>	7.50
<b>Pampelle Ruby Red Grapefruit Aperitif</b>	7.50
<b>30&amp;40 Eau de Vie</b>	8.00

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