

THE IVY
ROOF GARDEN



COCKTAILS



The Ivy 75 flute 12.50
Bombay Bramble, Raspberry & Lemon topped with Ivy Champagne

Margarita Picante coupe 9.95
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

Banana Colada rocks 9.50
Havana Club 7, Briottet Crème de Banane, Pineapple, Coconut Cream, Gosling's 151 Rum

Cherry Highball highball 9.95
Chivas 12 Year Old Scotch, Cherry Heering Liqueur & Averna Amaro, topped with Fever-Tree Soda

Aged Negroni brandy glass 9.75
Nouaison Reserved, Campari & Quintinye

Passion Fruit Bellini flute 9.75
Absolut Vanilla Vodka, passion fruit, Passoa and lime juice, topped with Prosecco

Pineapple Daiquiri coupe 10.75
Plantation Pineapple Rum, lime, coconut, & Wray & Nephew Overproof Rum

SPECIALITY GIN & TONICS

Blood Orange G&T 10.50
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic

Black Forest G&T 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

Rhubarb & Raspberry G&T 11.00
Slingsby Rhubarb Gin, Chambord & Lemon topped with Fever Tree Ginger Ale

Hemingway G&T 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

Pink G&T 9.95
Beefeater Pink Gin, fresh strawberries and fresh mint, with Fever-Tree Elderflower Tonic

Wines served at 175ml (125ml on request). Spirits served at 50ml (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.

A discretionary optional service charge of 12.5% will be added to your bill.



NON-ALCOHOLIC COCKTAILS



Strawberry & Vanilla Soda 5.95
A blend of strawberry, fruits and vanilla with soda

Movie Star Martini 5.50
Pineapple Juice, lime juice, fresh passion fruit, passion fruit syrup and a shot of Fever-Tree White Grape & Apricot Soda

BEER & CIDER

The Ivy Craft Lager, Scotland, 4.4% abv, 330ml 5.50
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager

Aspall Cyder, Suffolk, England, 5.5% abv, 330ml 5.75
Thirst quenching, fruity, dry and sparkling

SPARKLING

Prosecco, Bisol, Jeio, Veneto, Italy 125ml 7.75
The Ivy Collection Champagne, Champagne, France 10.95

WHITE

Pinot Grigio, Riff, Alto Adige, Italy 175ml 7.50
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand 9.95

ROSÉ

Lierre Rosé, Carinena, Spain 175ml 5.95
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France 12.50

RED

Côtes du Rhône, Alain Jaume, Haut de Brun, Rhone, France 175ml 8.50
Malbec, Catena, Vista Flores, Mendoza, Argentina 10.50



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GIN

Manchester Signature , <i>Manchester</i> Perfect with Fever-Tree Light	9.00
Manchester Wild Spirit <i>Manchester</i> Perfect with Fever-Tree Elderflower	9.50
Manchester Overboard , <i>Manchester</i> Perfect with Fever-Tree Indian	11.50
Manchester Blackberry , <i>Manchester</i> Perfect with Fever-Tree Ginger Ale	9.50
Silent Pool , <i>Albury, Guildford</i> Perfect with Fever-Tree Elderflower	9.00
Sipsmith Orange & Cacao , <i>London</i> Perfect with Fever-Tree Light	9.00
Botanist <i>Isle of Islay, Scotland</i> Perfect with Fever-Tree Mediterranean	8.50
Caorunn <i>Cromdale, Scotland</i> Perfect with Fever-Tree Indian	8.75
G'Vine Floraison , <i>France</i> Perfect with Fever-Tree Mediterranean	8.75
G'Vine Nouaison , <i>France</i> Perfect with Fever-Tree Indian	8.75
Audemus Pink Pepper , <i>France</i> Perfect with Fever-Tree Aromatic	12.00
Elephant , <i>Germany</i> Perfect with Fever-Tree Light	10.50
Gin Mare , <i>Spain</i> Perfect with Fever Tree Mediterranean	10.00
Roku , <i>Japan</i> Perfect with Fever-Tree Mediterranean	8.50
Ki No Bi , <i>Japan</i> Perfect with Fever-Tree Aromatic	12.50



SINGLE MALT SCOTCH

Oban 14	12.00
Laphroaig 10	12.50
Macallan Triple Cask 12	18.50
Talisker 10	13.00
Aberlour A'Bunadh	20.00

BLENDED SCOTCH WHISKY

The Naked Grouse	8.50
Compass Box Great King Street Blend	11.50
Chivas Regal 18	12.50
Chivas Mizunara	13.00
Johnnie Walker Blue Label	35.00

BOURBON & AMERICAN WHISKEY

Maker's Mark	9.00
Lot 40 Rye	9.00
Woodford Reserve	9.00
Jack Daniel's Single Barrel	10.50
WhistlePig Rye	20.00

TEQUILA | MEZCAL PISCO | CACHACA

Velho Barreiro Cachaca	8.00
Cazcabel Honey Tequila	8.50
Cazcabel Coconut Tequila	8.50
Mezcal Verde	9.75
Patron XO Café	10.00
Patron Silver	13.50
Patron Reposado	14.00
Patron Añejo	15.00
Avión Reserva Extra Añejo 44	30.00



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RUM

Bacardi Carta Blanca Cuba	8.00
Havana Club Especial Cuba	8.00
Gosling's Black Seal Bermuda	8.00
Koko Kanu Jamaica	8.00
Havana Club 7 year Cuba	8.75
Plantation Pineapple Barbados	12.00
Brugal 1888 Dominican Republic	12.50
Zacapa 23 Guatemala	13.00
Zacapa XO Guatemala	16.50

LIQUEURS

Expre, Bepi Tosolini (Espresso liqueur)	7.50
Amaretto Saliza (Almond liqueur)	7.50
Baileys	7.50
Cointreau	7.50
Frangelico	7.50
Limoncello, Bepi Tosolini	7.50
Sambuca, Bepi Tosolini	7.50

COGNAC

Courvoisier VSOP	9.50
Remy Martin 1738 Accord Royal	12.00
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Hennessy XO	28.00
Ragnaud Sabourin No. 35 Fontvieille	30.00



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