



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

Salted Caramel Espresso Martini coupe 10.95
 A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup

Passion Fruit Bellini flute 10.25
 Passionfruit Bellini flute 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

Manchester Club coupe 11.00
 Manchester Blackberry Gin, Briottet Crème de Cassis, malic acid, lemon juice, sugar, egg white

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

Blood Orange Margarita coupe 10.95
 A twist on a classic Margarita with Olmeca Altos Plata Tequila, Cointreau, blood orange syrup, lime and orange juice

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

Normandi X Cognac rocks 14.75
 Courvoisier VSOP Stirred down with Double Jus, Lemon Bitters, Angustora Bitters & Sugar Syrup

Sir A. hi-ball 10.25
 Chivas 12, Housemade Heather honey and bordeaux cordial topped with ginger ale

Peach Negroni rocks 9.95
 Four Pillars Bloody Shiraz Gin, Campari & RinQuinQuin Peach Liqueur

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

Sparkling Peartini coupe 12.50
 Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon & Ivy Collection Champagne



*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.*



GIN & TONICS



The Ivy Special G&T	10.75
Beefeater Gin, lavender, cucumber and lime, with Fever-Tree Mediterranean Tonic	
Pink G&T	10.50
Beefeater Pink Gin, fresh strawberries and fresh mint, with Fever-Tree Elderflower Tonic	
Blood Orange G&T	10.75
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	11.50
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Hemingway G&T	10.25
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	
Black Forest G&T	12.95
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	
Apple Blossom G&T	10.95
Served with Ramsbury Single Estate Gin from the heart of Wiltshire, 30/40 Double Jus Apple Cider Liqueur and Fever-Tree Naturally Light Tonic Water and finished with apple & lime	
Elderflower G&T	11.50
Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime & fresh basil	

BEER & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i>	5.95
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Menabrea Bionda , <i>Italy, 4.8% abv, 330ml</i>	6.00
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
Paolozzi Helles Lager , <i>Edinburgh, Scotland, 5.2% abv, 330ml</i>	5.95
World Beer Award 2017. Full and beautifully balanced flavour	
JAM by First Chop Brewing Arm Gluten-Free Mango Pale , <i>Manchester, 4% abv, 330ml</i>	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	
Meantime Pale Ale , <i>Greenwich, London, 4.3% abv, 330ml</i>	5.75
British and American hops unite to make a perfect pale ale that's packed with citrus flavour	
Untitled IPA , <i>Edinburgh, Scotland, 5.5% abv, 330ml</i>	5.75
Old World, new-wave hops add a fruity twang to a surprisingly dry, full malt base. Satisfying and sessionable	
Harviestoun Old Engine Oil , <i>Scotland, 6% abv, 330ml</i>	6.00
Rich, viscous and chocolatey dark ale	
Lucky Saint , <i>Germany, 0.5% abv, 330ml</i>	4.95
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	
Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.95
Thirst quenching, fruity, dry and sparkling	



COOLERS & NON-ALCOHOLIC COCKTAILS



Peach & Elderflower Iced Tea	5.50
With The Ivy 1917 & afternoon tea blends	
Dry London Mule	6.95
Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	
Virgin Bellini	5.95
A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	
Strawberry & Vanilla Soda	6.50
A blend of strawberry, fruits and vanilla with soda	
Elderflower Garden	6.50
Seedlip Garden 108, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
Angelic Amaretti Sour	6.50
Lyré's alcohol-free Amaretti shaken with foaming solution, lemon juice and a touch of sugar	
Cos-no-politan	6.50
Seedlip Grove 42 alcohol-free citrus distillate shaken with cranberry, lime & sugar with an orange twist	
Movie Star Martini	6.50
Pineapple juice, lime juice, fresh passion fruit, passion fruit syrup and a shot of Fever-Tree White Grape & Apricot Soda	

SOFT DRINKS

Choice from a selection of juices	3.95
Coca-Cola, Diet Coke, Coke Zero	3.50
Fever-Tree Tonics & Sodas	3.50
Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	
The Ivy home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
Mixed Berry Smoothie	5.25
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Immunity Smoothie	5.50
Orange, lemon, ginger, turmeric, cayenne, banana, avocado	
Green Juice	4.75
Kale, spinach, celery, romaine, cucumber, apple & lemon	
Eton Ridge Still mineral water 750ml	4.65
Eton Ridge Sparkling mineral water 750ml	4.65

LIQUEURS

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



SPARKLING

	<i>125ml</i>
Prosecco, Bisol, Jeio, Veneto, Italy	8.50
The Ivy Collection Champagne, Champagne, France	11.75
Veuve Clicquot Yellow Label, Champagne, France	14.50
Nyetimber Classic Cuvée, West Sussex, England	14.50
Veuve Clicquot Rosé, Champagne, France	16.50

WHITE

	<i>175ml</i>
Lierre White, Carinena, Spain	6.50
Pinot Grigio, Riff, Alto Adige, Italy	8.00
Soave Classico, Suavia, Veneto, Italy	9.00
Chardonnay, Journey's End, Cape 34, Stellenbosch, South Africa	9.50
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	10.25
Chablis, La Chablisienne, La Sereine, Burgundy, France	11.75

ROSÉ

	<i>175ml</i>
Lierre Rosé, Carinena, Spain	6.50
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France	12.75
Provence Rosé Ultimate Provence, AOP Côtes de Provence, France	14.75

RED

	<i>175ml</i>
Lierre Red, Carinena, Spain	6.50
Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile	7.75
Côtes du Rhône, Alain Jaume, Haut de Brun, Rhone, France	9.00
Malbec, Catena, Vista Flores, Mendoza, Argentina	10.95
Rioja, Vivanco, Reserva, Rioja, Spain	13.50
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	16.00

SHERRY

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

SWEET & FORTIFIED

	<i>100ml</i>
Maury, Lafage, Languedoc, France, 2017	7.00
Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	7.50
Ruby Port, Warre's, LBV, Douro, Portugal	8.00
10yr Tawny Port, Quinta do Vallado, Douro, Portugal	8.00
Sauternes, Petit Guiraud, Bordeaux, France	9.50
Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain	11.50
Royal Tokaji, Gold Label, Tokaji, Hungary	16.75

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.



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
Cazcabel Coffee	9.00
Olmeca Altos Reposado	9.50
Mezcal Verde	9.75
Don Julio Blanco	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
Lost Explorer Espadin Mezcal	19.00
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
CUT Spiced	8.50
Havana Club 7 year	8.75
Bacardi Cuatro 4 year	9.00
Bacardi 8 year	9.50
CUT Smoked Rum	9.00
Havana Club Selección des Maestros	12.50
Brugal 1888	12.50
Zacapa 23	13.00
Zacapa XO	16.50

COGNAC

Courvoisier VSOP	9.50
Seven Tails	11.00
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
--	------

ALCOHOL-FREE DISTILLATES

Seedlip Garden 108	6.00
Seedlip Spice 94	6.00
Seedlip Grove 42	6.00



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
Silent Pool Rare Citrus	9.25
Bombay Sapphire Premier Cru Murcian Lemon	9.50
Ramsbury Single Estate	9.75
Tanqueray 10	9.75
Bombay 1er Cru	10.00
Slingsby Yorkshire Rhubarb	10.00
Four Pillars Bloody Shiraz	10.00
Gin Mare	10.00
Marylebone	10.00
Elephant London Dry	10.50
Cotswolds Dry	11.00
Monkey 47	12.00
KiNoBi	12.50
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
Beluga Gold Line	25.00



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
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
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
Rittenhouse Rye	9.50
Woodford Reserve	9.00
Jim Beam Rye	9.00
Jim Beam Double Oak	9.00
Evan Williams	9.00
Maker's Mark 46	9.50
Bulleit 10 year	9.50
Elijah Craig Small Batch	10.25
Jack Daniel's Single Barrel	10.50
Horse With No Name	14.00
WhistlePig Rye	20.00



*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.



WORLD WHISKEY

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

CALVADOS

Dupont VSOP Pays d'Auge	10.50
Camut 6 year Pays d'Auge	12.50
Camut 12 year Pays d'Auge	18.00
30&40 Extra Old 10 year	18.00

VERMOUTH | APERITIF | & DIGESTIF

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

TEA

The Ivy 1917 breakfast blend	3.95
Intense and rich	
The Ivy afternoon tea blend	3.95
Mellow, elegant, refreshing	
Ceylon, Earl Grey, Darjeeling	3.95
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.75
Rosebud, Oolong	5.75

COFFEE

Pot of coffee and cream	4.25
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.95
Hot chocolate	4.50
Milk / mint / white	
Vanilla shakerato Espresso	4.50
Shaken with ice, served in a martini glass	
Mini chocolate truffles	3.75
With a liquid salted caramel centre	

*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.