

**THE IVY**  
ROOF GARDEN



## COCKTAILS



**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

**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

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

**Passion Fruit Bellini flute** 10.25  
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

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

**French Garden 75 flute** 12.25  
Hendrick's Gin, St. Germain Elderflower Liqueur, sugar, lime, cucumber & The Ivy Collection Champagne

**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

## SPECIALITY GIN & TONICS

**Blood Orange G&T** 10.75  
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic

**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

**Rhubarb & Raspberry G&C** 11.50  
Slingsby Rhubarb Gin, Chambord & Lemon topped with 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

**Pink G&T** 10.50  
Beefeater Pink Gin, fresh strawberries and fresh mint, with Fever-Tree Elderflower 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

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** 6.50  
A blend of strawberry, fruits and vanilla with soda

**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

## BEER & CIDER

**The Ivy Craft Lager, Scotland, 4.4% abv, 330ml** 5.95  
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager

**Aspall Cyder, Suffolk, England, 5.5% abv, 330ml** 5.95  
Thirst quenching, fruity, dry and sparkling

## SPARKLING

**Prosecco, Bisol, Jeio, Veneto, Italy** 125ml 8.50  
**The Ivy Collection Champagne, Champagne, France** 11.75

## WHITE

**Pinot Grigio, Riff, Alto Adige, Italy** 175ml 8.00  
**Sauvignon Blanc, Craggy Range, Martinborough, New Zealand** 10.25

## ROSÉ

**Lierre Rosé, Carinena, Spain** 175ml 6.50  
**Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France** 12.75

## RED

**Côtes du Rhône, Alain Jaume, Haut de Brun, Rhone, France** 175ml 9.00  
**Malbec, Catena, Vista Flores, Mendoza, Argentina** 10.95



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## GIN

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



## SINGLE MALT SCOTCH

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

## BLENDED SCOTCH WHISKY

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

## BOURBON & AMERICAN WHISKEY

<b>Maker's Mark</b>	9.00
<b>Woodford Reserve</b>	9.00
<b>Rittenhouse Rye</b>	9.50
<b>Jack Daniel's Single Barrel</b>	10.50
<b>WhistlePig Rye</b>	20.00

## TEQUILA | MEZCAL PISCO | CACHACA

<b>Velho Barreiro Cachaca</b>	8.00
<b>Cazcabel Honey Tequila</b>	8.50
<b>Cazcabel Coconut Tequila</b>	8.50
<b>Cazcabel Coffee Tequila</b>	9.00
<b>Mezcal Verde</b>	9.75
<b>Patron Silver</b>	13.50
<b>Patron Reposado</b>	14.00
<b>Patron Añejo</b>	15.00
<b>Avión Reserva Extra Añejo 44</b>	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

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## 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

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## 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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