



## COCKTAILS

**The Ivy Royale flute** 13.25

Our signature Kir Royale with Plymouth Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne

**Blood Orange Margarita coupe** 11.75

A twist on a classic Margarita with Olmeca Altos Plata Tequila, Cointreau, blood orange, lime and orange juice

**Coffee Negroni rocks** 11.25

Beefeater Gin, Espresso Tosolini coffee liqueur, Campari & Martini Riserva Speciale Rubino

**French Garden 75 flute** 13.50

Hendricks Gin, St. Germain Elderflower Liqueur, sugar, lime, cucumber & The Ivy Collection Champagne

**Aqua De Miel balloon** 10.50

Created by Vlad Marc from The Ivy Café Richmond using Cazcabel Honey Tequilla, rose and lychee liqueur mixed perfectly with Fever-Tree Mexican Lime & Yuzu Soda serve with a flowers

**Salted Caramel Espresso Martini coupe** 11.75

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

**Mango Colada hi-ball** 12.00

A tropical dream made with La Hechicera Reserva Familiar Rum, mango, coconut and lime

**Ivy Punch hi-ball** 10.75

Havana 7yo Rum, Grand Marnier, Pineapple juice, Cranberry juice, grenadine and lime

**Candy Floss Fizz coupe** 12.75

Fairy floss and Prosecco complemented with Lanique Rose Petal Liqueur, lychee, ginger and Havana 3yr old Rum

**Sparkling Peartini coupe** 13.25

Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon & The Ivy Collection Champagne

**Passionfruit Bellini flute** 10.75

Vanilla vodka, passion fruit, Passoa and lime juice, topped with Prosecco

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Champagne and Traditional method 125ml.

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## COOLERS & NON-ALCOHOLIC COCKTAILS

<b>Peach &amp; Elderflower Iced Tea</b>	6.25
With The Ivy 1917 and afternoon tea blends	
<b>Virgin Bellini</b>	6.25
A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	
<b>Crodino Spritz</b>	6.50
Non-alcoholic bitter aperitif, orange and soda water	
<b>Coco Loco</b>	6.50
Trip CBD Infused Peach & Ginger with coconut and lime. A unique and delicious non-alcoholic option with the benefits of CBD oils	
<b>Strawberry &amp; Vanilla Soda</b>	6.95
A blend of strawberry, fruits and vanilla with soda	
<b>Elderflower Garden</b>	6.95
Seedlip Garden 108, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
<b>Angelic Amaretti Sour</b>	6.95
Lyre's alcohol-free Amaretti shaken with foaming solution, lemon juice and a touch of sugar	
<b>Forest Gimlet</b>	7.50
Everleaf Forest non-alcoholic aperitif, pink grapefruit juice and honey	

## SOFT DRINKS

<b>Choice of fresh juices</b>	4.25
Orange, apple, grapefruit	
<b>Diet Coke, Coke Zero</b>	3.95
<b>Coca-Cola</b>	4.25
<b>Fever-Tree Tonics &amp; Sodas</b>	3.95
Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	
<b>Trip CBD Infused Peach &amp; Ginger</b>	6.25
<b>Acqua Panna</b> Still mineral water 750ml	4.95
<b>San Pellegrino</b> Sparkling mineral water 750ml	4.95
<b>The Ivy home-made Ginger Beer</b>	5.25
Freshly pressed ginger juice, lemon, sugar and soda water	
<b>Mixed Berry Smoothie</b>	5.50
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Immunity Smoothie</b>	5.50
Orange, lemon, ginger, turmeric, cayenne, banana, avocado	
<b>Green Juice</b>	4.75
Kale, spinach, celery, romaine, cucumber, apple & lemon	

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## GIN & TONICS

<b>The Ivy Special G&amp;T</b>	11.75
Beefeater Gin, lavender, cucumber and lime, with Fever-Tree Mediterranean Tonic	
<b>Pink G&amp;T</b>	11.25
Beefeater Pink Gin with Fever-Tree Elderflower Tonic, strawberries & mint	
<b>Blood Orange G&amp;T</b>	11.75
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;G</b>	12.25
Whitley Neill Rhubarb & Ginger Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Hemingway G&amp;T</b>	11.50
Flavours inspired by a classic Hemingway Daiquiri cocktail using Whitley Neill Connoisseur's Cut 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>	13.50
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	
<b>Apple Blossom G&amp;T</b>	11.50
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	
<b>Elderflower G&amp;T</b>	12.25
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	6.95
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Menabrea Bionda</b> , Italy, 4.8% abv, 330ml	6.95
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
<b>Meantime Pale Ale Greenwich</b> , London, 4.3% abv, 330ml	6.75
British and American hops unite to make a sessionable pale ale that's packed with citrus flavour	
<b>Harviestoun Old Engine Oil</b> , Scotland, 6% abv, 330ml	6.95
Rich, viscous and chocolatey dark ale	
<b>Aspall Cyder</b> , Suffolk, England, 5.5% abv, 330ml	6.25
Thirst quenching, fruity, dry and sparkling	
<b>Small Beer "Steam"</b> , London, 2.7% abv, 350ml	6.00
A rich rye style, low alcohol beer, amber ale with dried fruits, spice and a balanced hoppy finish	
<b>Lucky Saint</b> , Germany, 0.5% abv, 330ml	5.50
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	

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## SPARKLING

	<i>125ml</i>
<b>Prosecco, Bisol, Jeio</b> , Veneto, Italy	9.75
<b>The Ivy Collection Champagne</b> , Champagne, France	13.25
<b>Nyetimber Classic Cuvée</b> , West Sussex, England	14.50
<b>Veuve Clicquot Yellow Label</b> , Champagne, France	15.00
<b>Veuve Clicquot Rosé</b> , Champagne, France	16.75

## WHITE

	<i>175ml</i>
<b>Trebbiano, Poderi dal Nespole, Le Coste</b> , Emilia Romagna, Italy	7.75
<b>Verdejo, Bodega Protos</b> , Rueda, Spain	9.50
<b>Sauvignon Blanc, Craggy Range</b> , Martinborough, New Zealand	11.25
<b>Chablis, La Chablisienne, La Sereine</b> , Burgundy, France	13.50
<b>Chardonnay, Journey's End Single Vineyard</b> , Western Cape, South Africa	13.75

## ROSÉ

	<i>175ml</i>
<b>Miraflores, Domaine Lafage</b> , Cotes de Roussillon, France, 2019	8.75
<b>Lady A, Chateau La Coste</b> , Vin de Pays de Mediterranee, France	13.00
<b>Provence Rosé Ultimate Provence</b> , AOP Côtes de Provence, France	15.00
<b>Provence Rosé, Chateau d'Esclans, Rock Angel</b> , Cotes de Provence, France, 2020	18.75

## RED

	<i>175ml</i>
<b>Salice Salentino, Masseria Bogo Dei Trulli</b> , Puglia, Italy	7.75
<b>Côtes du Rhône, Alain Jaume, Haut de Brun</b> , Rhone, France	9.75
<b>Malbec, Terrazas De Los Andes, Reserva</b> , Mendoza, Argentina	11.25
<b>Rioja, Vivanco, Reserva</b> , Rioja, Spain	14.50
<b>Pinot Noir, Cloudy Bay</b> , Marlborough, New Zealand	16.50

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## SWEET & FORTIFIED

	<i>100ml</i>
<b>Maury, Lafage</b> , Languedoc, France, 2017	7.00
<b>Moscato d'Asti</b> , Vietti 'Cascinetta', Piedmont, Italy	7.50
<b>10yr Tawny Port</b> , Quinta do Vallado, Douro, Portugal	8.00
<b>Quinta de la Rosa LBV Port</b> , Portugal, 2016	9.00
<b>Sauternes, Petit Guiraud</b> , Bordeaux, France	9.50
<b>Royal Tokaji, Gold Label</b> , Tokaji, Hungary	16.75

## SHERRY

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

## COGNAC

<b>Courvoisier VSOP</b>	10.50
<b>Seven Tails</b>	11.00
<b>Hine Rare VSOP</b>	11.25
<b>Hennessy VS</b>	11.50
<b>Remy Martin 1738 Accord Royal</b>	12.00
<b>Maxime Trijol VSOP</b>	12.50
<b>Leyrat XO Vieille Reserve</b>	22.50
<b>Martell Cordon Bleu</b>	24.00
<b>Courvoisier XO</b>	26.00
<b>Hennessy XO</b>	28.00
<b>Remy Martin XO Excellence</b>	28.00
<b>Ragnaud Sabourin No. 35 Fontvieille</b>	30.00
<b>Hennessy Paradis</b>	150.00

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**BOURBON &  
AMERICAN WHISKEY**

Our selection from America includes labels such as Maker's Mark & Jim Beam Bourbon whiskeys made from at least 51% corn grain. This imparts sweetness to the whiskey which is aged in charred American oak barrels for colour and extra flavours of caramel and vanilla. Rye whiskeys use a minimum of 51% rye grain which imparts a much spicier and peppery flavour profile.

Jack Daniel's	9.50
Evan Williams	9.50
Jim Beam Rye	9.50
Maker's Mark 46	9.50
Bulleit 10 year	9.50
Rittenhouse Rye	9.50
Maker's Mark	9.75
Elijah Craig Small Batch	10.25
Jack Daniel's Single Barrel	10.50
Woodford Reserve	10.50
Rabbit Hole Boxergail	11.00
Horse With No Name	14.00
WhistlePig Rye	20.00

**WORLD WHISKEY**

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

**BLENDED SCOTCH WHISKY**

Chivas Regal 12 year	9.50
The Naked Grouse	9.50
Johnnie Walker Black Label	9.50
Compass Box Great King Street Artist's Blend	11.50
Chivas Regal 18 year	12.50
Chivas Regal XV 15 year	12.50
Johnnie Walker Blue Label	35.00
Chivas Regal 25 year	58.00

**SINGLE MALT  
SCOTCH WHISKY**

The original whisky of Scotland is "malt whisky" made only from malted barley in two, occasionally three, copper pot stills. "Single Malt Whisky" is the product of an individual distillery.

Our range showcases the wide and varied styles of single malt scotch with smoke driven peated whiskies, such as Laphroaig and Bowmore, to lighter more fruit driven styles from the Highland and Speyside distilleries including Highland Park and Glenfiddich.

Singleton 12 year	10.00
Glenmorangie Original 10 year	10.00
Bowmore 12 year	11.00
Highland Park 12 year	11.00
Auchentoshan Three Wood	11.00
Dalwhinnie 15 year	11.50
Oban 14 year	12.00
Laphroaig 10 year	12.50
Talisker 10 year	13.00
Macallan Double Cask 12 year	16.00
The Glenlivet 15 year	18.00
Aberlour A'Bunadh Batch 61	20.00
Glenmorangie Signet	26.00
Macallan Rare Cask	55.00

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## GIN

Beefeater London Dry	8.50
Beefeater Pink	8.50
Plymouth Original	8.75
Caorunn	8.75
G'Vine Floraison	8.75
Beefeater 24	8.75
Plymouth Navy Strength	8.75
Bombay Sapphire	9.00
The Botanist Islay Dry	9.00
Tanqueray	9.00
Sipsmith	9.00
Roku	9.00
Malfy Con Limone	9.00
Malfy Con Arancia	9.00
Malfy Gin Rosa Pink Grapefruit	9.00
Tanqueray Flor de Sevilla	9.00
Silent Pool	9.00
Hayman's Old Tom	9.00
Martin Miller's	9.00
Silent Pool Rare Citrus	9.25
Aviation	9.50
Whitley Neill Rhubarb & Ginger	9.50
Ramsbury Single Estate	9.75
Tanqueray 10	9.75
Whitley Neill Connoisseur's Cut	9.75
Hendrick's	10.00
Four Pillars Bloody Shiraz	10.00
Gin Mare	10.00
Marylebone	10.00
Bombay Sapphire Premier Cru Murcian Lemon	10.00
Chase GB	10.00
Elephant London Dry	10.50
Cotswolds Dry	11.00
Monkey 47	12.50
KiNoBi	12.50
Monkey 47 Sloe	12.50
Monkey 47 Barrel Cut	13.50



## VODKA

Wyborowa	9.00
Chase Marmalade	9.00
Sipsmith	9.50
Reyka	9.50
Zubrowka	9.50
Ketel One	9.50
Ketel One Citroen	9.50
Haku Japanese Craft	9.50
Tito's	9.50
Absolut Elyx	9.75
Cîroc	10.00
Ramsbury Single Estate	10.00
Konik's Tail	10.00
Black Cow	10.00
Grey Goose	10.50
Grey Goose L'Orange	10.50
Belvedere Pear & Ginger Infusion	10.50
Belvedere	10.50
Stolichnaya Elit	11.00

## AGAVE

Cazcabel Honey Tequila	8.50
Olmecca Altos Plata	9.00
Cazcabel Coffee Tequila	9.00
Olmecca Altos Reposado	9.50
Volcan De Mi Tierra Blanco	9.50
Mezcal Verde	9.75
Don Julio Reposado	10.50
Don Julio Añejo	12.00
Patron Silver	13.50
Patron Reposado	14.00
Volcan De Mi Tierra Cristalino	14.00
Patron Añejo	15.00
Avión Silver	15.00
Casamigos Reposado	18.00
Lost Explorer Espadin Mezcal	19.00
Avión Reserva 44 Extra Añejo	30.00
Patron Gran Platinum	65.00

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## RUM

Havana Club Especial	8.00
Havana Club 3 year	8.50
Bacardi Carta Blanca	8.50
Koko Kanu	8.50
CUT Spiced	8.50
Havana Club Cuban Spiced	8.50
Havana Club 7 year	8.75
Appleton 8 year	9.00
Gosling's Black Seal	9.00
CUT Smoked	9.00
Diplomatico Reserva	9.25
Eminente Reserva 7 year	9.50
Chairman's Spiced	9.50
Bacardi 8 year	9.50
Pampero Anniversario	11.50
La Hechicera Reserva Familiar	12.00
Havana Club Selección des Maestros	12.50
Brugal 1888	12.50
Zacapa 23	13.00
Gosling's Family Reserve	14.00
Zacapa XO	16.50

## CALVADOS

A firm favourite at The Ivy, Calvados is a French, cider-based, spirit made almost exclusively in the Normandy region. Cider production uses a mix of sweet and sour apples and our range is rich, floral and complex. Our flamed apple tart uses this underrated spirit for a flambée and a measure of aged Calvados to sip is the perfect accompaniment.

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

## ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	9.25
Baron de Sigognac 10 year	9.50



## VERMOUTH | APERITIF & DIGESTIF

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

## LIQUEURS

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

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## ALCOHOL-FREE DISTILLATES

<b>Seedlip Garden 108</b>	6.00
<b>Everleaf Forest</b>	6.00
<b>Seedlip Grove 42</b>	6.00

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## 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

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## COFFEE

<b>Pot of coffee and cream</b>	4.75
<b>Cappuccino, Latte, Americano,</b>	
<b>Flat white, Espresso, Macchiato</b>	4.25
<b>Hot chocolate</b>	4.75
Milk / mint / white	
<b>Vanilla shakerato</b>	5.25
Espresso shaken with ice, served in a martini glass	
<b>Mini chocolate truffles</b>	4.75
With a liquid salted caramel centre	



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