

◆:~ COCKTAILS ~:◆

The Clifton Royale <i>flute</i>	10.25
<i>Our signature Kir Royale with Sipsmith sloe gin, Briottet Rose liqueur & hibiscus topped with Champagne</i>	
Brunel Breeze <i>long</i>	7.5
<i>A long tropical refresher with Wyborowa vodka, passionfruit & lemon topped with ginger ale</i>	
Jane's Marmalade <i>flute</i>	9
<i>Chase marmalade vodka with Benedictine herbal liqueur topped with Prosecco</i>	
Poison Avon <i>coupe</i>	9.5
<i>Jinzu & Beefeater gin shaken with griottine cherries, Kwai Feh lychee liqueur, orgeat & lime</i>	
Caledonia Collins <i>long</i>	9.25
<i>Our English garden cocktail. Wyborowa vodka, elderflower cordial, cucumber, apple & lime, topped with Aspell cyder</i>	
Lavender Lady <i>coupe</i>	8
<i>Beefeater gin shaken with orange blossom, peach pulp, Briottet Creme de Peche & fresh lavender sweetened with agave</i>	
Earl of Bedford <i>coupe</i>	9.25
<i>Ivy 1917 & afternoon tea blends, Wyborowa vodka, Briottet Creme de Bergamote & Tiptree orange marmalade</i>	
Orchard G&T <i>rocks</i>	8.75
<i>Chase Seville orange gin, RinQuinQuin a la peche & Creole bitters with Fever-Tree Mediterranean tonic</i>	
Angel's Share <i>long</i>	9.5
<i>Packed with flavour, this take on a Mojito combines kumquats & kaffir lime leaves with Havana Especial rum</i>	
Brigg Stow Sour <i>rocks</i>	10
<i>A beautiful mix of Chivas Regal 12yr with lavender infused Agave sec, fresh ginger & lemon juice finished with Ardbeg Uigeadail</i>	
Three Martini Lunch	11.5
<i>Served in tasting glasses, three expressions of the classic. A Plymouth Gibson, barrel rested & sweet martini</i>	
Salted Caramel Espresso Martini <i>coupe</i>	8
<i>Our indulgent take on the classic espresso martini with Wyborowa vodka, Expre Tosolini coffee liqueur, freshly pulled coffee & salted caramel syrup</i>	

◆:~ SMALL BITES ~:◆

Spiced green olives	3.5
<i>Gordal olives with chilli, coriander and lemon</i>	
Truffle arancini	5.5
<i>Fried Arborio balls with truffle and Parmesan</i>	
Salted smoked almonds	3.25
<i>Smoked & lightly spiced with Cornish salt</i>	

❖ ❖ ————— COOLERS & JUICES ————— ❖ ❖

Peach & Elderflower Iced Tea	4.5
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Green Juice	4
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Mixed Berry Smoothie	4.5
<i>Raspberry, strawberry, blueberry, mango, lime</i>	
Beet It	4
<i>Beetroot, carrot, apple juice</i>	
Power Up	4.95
<i>Pineapple, orange, wheatgrass, papaya</i>	
Seedlip Garden & Tonic	6.75
<i>Non-alcoholic spirit with tonic, cucumber & sugar snap peas</i>	
Seedlip Spice & Tonic	6.75
<i>Winter spice flavours with tonic, cinnamon & peppercorns</i>	
Jax Coco coconut water	4.75
<i>100% pure coconut water from the Philippines</i>	

❖ ❖ ————— BEERS & CIDER ————— ❖ ❖

Peroni Nastro Azzurro, Italy, 5.1% abv. 330ml	4.5
<i>Classic, crisp and refreshing lager</i>	
Meantime Pilsner, London, England, 4.4% abv. 330ml	4.75
<i>Complex hoppy flavour, elegant bitter finish</i>	
Samuel Smith's Organic Pale Ale,	5.5
<i>North Yorkshire, England, 5.1% abv. 355ml</i>	
<i>Sweet malt & caramel with a bitter dry finish</i>	
Chapel Down Curious IPA, Kent, England, 5.6% abv. 330ml	4.75
<i>Mid-bodied velvety mouth feel, spice & citrus</i>	
Guinness Stout, Dublin, Ireland, 4.5% abv. 330ml	4.75
<i>Chocolate, toasted coffee & roasted grain</i>	
Aspall Cyder, Suffolk, England, 5.5%, 330ml	5
<i>Thirst quenching, fruity, dry & sparkling</i>	

❖ ❖ ————— SOFT DRINKS ————— ❖ ❖

Coca-Cola, Diet Coke	2.75
Fever-Tree soft drinks	2.75
Acqua Panna still mineral water 750ml	3.5
San Pellegrino sparkling mineral water 750ml	3.5

*Wines 175ml 125ml on request Spirits 50ml 25ml on request
 Champagne and Traditional method 125ml*

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

◆:|————— SPARKLING —————|:◆ 125ml ◆:|

Crede, Prosecco Superiore, Biso, <i>Veneto, Italy</i>	6.5
The Ivy Collection Champagne, Montoy, <i>Champagne, France</i>	9.75
Perrier-Jouët Grand Brut, <i>NV, Champagne, France</i>	13.5
Perrier-Jouët Blason Rosé, <i>NV, Champagne, France</i>	14.95

◆:|————— WHITE —————|:◆ 175ml ◆:|

Grenache Blanc, Lierre, <i>Languedoc, France</i>	5
Pinot Grigio, Riff, <i>Alto Adige, Italy</i>	6.75
Soave Classico, Suavia, <i>Veneto, Italy</i>	8.5
Chardonnay, Journey's End, Haystack, <i>Stellenbosch, South Africa</i>	9
Sauvignon Blanc, Craggy Range, <i>Martinborough, New Zealand</i>	9.5
Chablis, La Chablisienne, La Finage, <i>Burgundy, France</i>	11.25

◆:|————— ROSE —————|:◆ 175ml ◆:|

Grenache Rosé, Lierre, <i>Languedoc, France</i>	5
Minuty Prestige, <i>Cotes de Provence, France</i>	11.5

◆:|————— RED —————|:◆ 175ml ◆:|

Grenache Rouge, Lierre, <i>Languedoc, France</i>	5
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	7.5
Cotes du Rhone, Alain Jaume, Haut de Brun, <i>Rhone, France</i>	8.5
Malbec, Catena, Vista Flores, <i>Mendoza, Argentina</i>	9.5
Pinot Noir, Spy Valley, <i>Marlborough, New Zealand</i>	10.5
Chateau Siaurac, Plaisir, Pomerol, <i>Bordeaux, France</i>	12

◆:|————— SWEET & FORTIFIED — 100ml ◆:|

Moscato d'Asti, Vietti Cascinetta, <i>Piedmont, Italy</i>	6.5
Warre's LBV Port, <i>Douro, Portugal</i>	7
10yr Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8
Sauternes, Perle d'Arche, <i>Bordeaux, France</i>	8.5
Royal Tokaji, Gold Label, <i>Tokaji, Hungary</i>	16

◆:|————— COGNAC —————|:◆

Martell VS	7.5
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.5
Martell Cordon Bleu	24
Remy Martin XO Excellence	28
Ragnaud Sabourin No. 35 Fontvielle	30

❖:~————— TEA —————~:❖

Ivy 1917 breakfast blend <i>Intense and rich</i>	3.75
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.5
Fresh mint, Camomile, Peppermint, Verbena	3.5
Rosebud, Oolong	5.75

❖:~————— COFFEE —————~:❖

Pot of coffee and cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Hot chocolate <i>milk / mint / white</i>	4.25
Vanilla shakerato	4
<i>Espresso shaken with ice, served in a martini glass</i>	
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.5

❖:~————— ARMAGNAC —————~:❖

Clos Martin VSOP 8 year Folle Blanche	9.25
Domaine Boingneres 2001 Folle Blanche	21

❖:~————— CALVADOS —————~:❖

Dupont VSOP pays d'Auge	10.5
Camut 6 year pays d'Auge	12.5
Camut 12 year pays d'Auge	18

❖:~————— HERBAL LIQUEURS —————~:❖

Amaro Averna, Amaro Montenegro, Fernet Branca,	7.5
Kamm & Sons ginseng liqueur, Sacred sweet spiced vermouth	