

◆ ————— COCKTAILS ————— ◆

The Ivy Royale <i>flute</i>	10.75
<i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne</i>	
Plum Tree <i>coupe</i>	9.00
<i>Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters</i>	
Brunel Breeze <i>long</i>	7.50
<i>A long tropical refresher with Wyborowa vodka, passionfruit & lemon topped with ginger ale</i>	
Smoked Majestic Malt <i>coupe</i>	10.50
<i>Cotswold Single Malt whiskey stirred with a home-made Champagne cordial & then smoked for depth of aroma</i>	
Amaro Cubano <i>coupe</i>	9.75
<i>Havana Club 7 year old rum, Martini Reserva Rubino, Mantenegro Amaro, Benedictine DOM, Angostusa bitters</i>	
Caledonia Collins <i>long</i>	9.25
<i>Our English garden cocktail. Wyborowa vodka, elderflower cordial, cucumber, apple & lime, topped with Aspall cyder</i>	
Lavender Lady <i>coupe</i>	8.00
<i>Beefeater gin shaken with orange blossom, peach pulp, Briottet Crème de Pêche & fresh lavender sweetened with agave</i>	
Purple Rain <i>rocks</i>	10.00
<i>Plymouth sloe gin, beetroot, carrot, cranberry, apple & lemon juice</i>	
Orchard G&T <i>rocks</i>	8.75
<i>Chase Seville orange gin, RinQuinQuin à la Pêche & Creole bitters with Fever-Tree Mediterranean tonic</i>	
Angel's Share <i>long</i>	9.50
<i>Packed with flavour, this take on a Mojito combines kumquats & kaffir lime leaves with Havana Especial rum</i>	
Jalisco Coco <i>hi-ball</i>	9.00
<i>Olmeca Altos Plata Tequila, Suze liqueur, watermelon cordial & coconut water</i>	
Tropical Village <i>bamboo hi-ball</i>	9.50
<i>Koko Kanu, Sagatiba cachaça, Kwai Fah lychee liqueur, orange juice, pineapple juice, lime juice, sugar</i>	
Salted Caramel Espresso Martini <i>coupe</i>	8.00
<i>A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup</i>	

◆ ————— SMALL BITES ————— ◆

Spiced green olives	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
Truffle arancini	5.50
<i>Fried Arborio rice balls with truffle cheese</i>	
Salted smoked almonds	3.25
<i>Hickory smoked and lightly spiced</i>	
Salt-crusted sourdough bread	3.95
<i>With salted butter</i>	
Zucchini fritti	5.75
<i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	

❖ ❖ ————— COOLERS & JUICES ————— ❖ ❖

Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Mixed Berry Smoothie	4.50
<i>Raspberry, strawberry, blueberry, mango, lime</i>	
Beet It	4.00
<i>Beetroot, carrot, apple juice</i>	
Power Up	4.95
<i>Wheatgrass, pineapple, papaya, orange</i>	
Seedlip Garden & Tonic	5.95
<i>Non-alcoholic spirit with tonic, cucumber & sugar snap peas</i>	
Strawberry & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	
Vanilla Spiced Sour	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white</i>	
Cold Brew Coffee & Tonic	4.00
<i>House-made cold brewed coffee served over ice with Fever-Tree tonic & rosemary</i>	
Ginger Beer-lini	3.75
<i>Peach purée, Orgeat syrup & lemon juice, topped with Fever-Tree ginger ale</i>	
Lychee Spritz	4.00
<i>Lychee juice, Fever-Tree soda water & orange bitters</i>	

❖ ❖ ————— BEERS & CIDER ————— ❖ ❖

The Ivy Craft Lager , Scotland, 4.4% abv, 330ml	4.75
<i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	
Lost & Grounded Keller Pils	5.25
<i>Bristol, England, 4.8% abv</i>	
<i>Traditional German pilsner malts & 3 classic hop varieties are used to make this clean, unfiltered, hop driven lager</i>	
Lost & Grounded Hop-Hand Fallacy	5.50
<i>Bristol, England, 4.4% abv</i>	
<i>Bright, vibrant & refreshing farmhouse ale</i>	
Chapel Down Curious IPA	5.00
<i>Kent, England, 4.4% abv, 330ml</i>	
Harviestoun Old Engine Oil , Scotland, 6%, 330ml	5.00
<i>Rich, viscous & chocolatey dark ale</i>	
Aspall Cyder , Suffolk, England, 5.5% abv, 330ml	5.00
<i>Thirst quenching, fruity, dry & sparkling</i>	
BrewDog Nanny State	4.00
<i>Scotland, 0.5% abv, 330ml</i>	
<i>Packed full of hop flavours without the alcohol</i>	

❖ ❖ ————— SOFT DRINKS ————— ❖ ❖

Coca-Cola, Diet Coke, Coke Zero	2.95
Fever-Tree soft drinks range of tonics,	2.95
<i>Madagascan cola, ginger beer, ginger ale, lemonade</i>	
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

◆:~————— SPARKLING ————— 125ml ~:◆

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	6.50
The Ivy Collection Champagne <i>Champagne, France</i>	9.75
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.75
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	15.95

◆:~————— WHITE ————— 175ml ~:◆

Grenache Blanc, Lierre, <i>Languedoc, France</i>	5.50
Pinot Grigio, Riff, <i>Alto Adige, Italy</i>	6.75
Soave Classico, Suavia, <i>Veneto, Italy</i>	8.50
Chardonnay, Journey's End, Cape 34 <i>Stellenbosch, South Africa</i>	9.25
Sauvignon Blanc, Craggy Range <i>Rapaura Road, Marlborough, New Zealand</i>	9.75
Chablis, La Chablisienne, La Finage, <i>Burgundy, France</i>	11.50

◆:~————— ROSÉ ————— 175ml ~:◆

Grenache Rosé, Lierre, <i>Languedoc, France</i>	5.50
Grand Imperial Rosé, <i>Provence, France</i>	11.50

◆:~————— RED ————— 175ml ~:◆

Grenache Rouge, Lierre, <i>Languedoc, France</i>	5.50
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	7.75
Cotes du Rhone, Alain Jaume, Haut de Brun <i>Rhone, France</i>	8.50
Malbec, Catena, Vista Flores, <i>Mendoza, Argentina</i>	9.75
Chateau d'Arche, Graves, <i>Bordeaux, France</i>	12.00
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand</i>	16.00

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

Moscato d'Asti, Vietti 'Cascinetta', <i>Piedmont, Italy</i>	6.75
Ruby Port, Warre's, LBV, <i>Douro, Portugal</i>	7.25
10yr Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.00
Sauternes, Perle d'Arche, <i>Bordeaux, France</i>	8.50
Royal Tokaji, Gold Label, <i>Tokaji, Hungary</i>	16.00

◆:~————— COGNAC ————— ~:◆

Courvoisier VSOP	9.50
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Ragnaud-Sabourin No. 35 Fontvieille	30.00

❖:~ 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	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75

❖:~ COFFEE ~:❖

Pot of coffee and cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50
Salted caramel espresso martini <i>Alcoholic</i>	8.00
Hot chocolate <i>milk / mint / white</i>	4.25
Vanilla shakerato	4.00
<i>Espresso shaken with ice, served in a martini glass</i>	
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

❖:~ ARMAGNAC ~:❖

Clos Martin VSOP 8 year Folle Blanche	9.25
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❖:~ CALVADOS ~:❖

Dupont VSOP pays d'Auge	10.50
Camut 6 year pays d'Auge	12.50
Camut 12 year pays d'Auge	18.00

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

A discretionary optional service charge of 12.5% will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.