
COCKTAILS

The Ivy Royale <i>flute</i>	10.75
Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne	
Highland Strawberry Boulevardier <i>rocks</i>	9.50
Naked Grouse Scotch, Dolin Chamberyzette wild strawberry aperitif, Campari & cranberry bitters	
Brunel Breeze <i>long</i>	7.50
A long tropical refresher with Wyborowa vodka, passionfruit & lemon topped with ginger ale	
Smoked Majestic Malt <i>coupe</i>	10.50
Cotswold single malt whiskey stirred with a home-made Champagne cordial & then smoked for depth of aroma	
Amaro Cubano <i>coupe</i>	9.75
Havana Club 7 year old rum, Martini Reserva Rubino, Montenegro Amaro, Benedictine DOM, Angostura bitters	
Caledonia Collins <i>long</i>	9.25
Our English garden cocktail. Wyborowa vodka, elderflower cordial, cucumber, apple & lime, topped with Aspall cyder	
Lavender Lady <i>coupe</i>	8.00
Beefeater gin shaken with orange blossom, peach pulp, Briottet Crème de Pêche & fresh lavender sweetened with agave	
Spring Fizz <i>flute</i>	9.75
Hendrick's gin, Tosolini limoncello, egg white, lemon juice, basil infused sugar syrup & fresh basil leaves	
Raspberry Fool <i>coupe</i>	9.00
Absolut vanilla vodka, vanilla syrup, lime juice, raspberries, double cream & egg white	
Angel's Share <i>long</i>	9.50
Packed with flavour, this take on a Mojito combines kumquats & kaffir lime leaves with Havana Especial rum	
Rum Old Fashioned <i>rocks</i>	9.75
Gosling's Black Seal rum, demerara sugar syrup, creme de cacao, orange bitters	
Tropical Village <i>bamboo</i>	9.50
Koko Kanu, Sagatiba cachaça, Kwai Feh lychee liqueur, orange juice, pineapple juice, lime juice, sugar	
Salted Caramel Espresso Martini <i>coupe</i>	8.50
A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup	

SMALL BITES

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

COOLERS & JUICES

The Ivy home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
Peach & Elderflower Iced Tea	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
Mixed Berry Smoothie	4.75
Raspberry, strawberry, blueberry, mango and lime	
Beet It Beetroot, carrot, apple juice	4.50
Green Juice Avocado, mint, spinach, apple, parsley	4.75
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with soda	
Vanilla Spiced Sour	5.95
A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white	
Seedlip Garden & Tonic	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	

BEERS & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i>	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Menabrea Bionda , <i>Italy, 4.8% abv, 330ml</i>	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
Lost & Grounded Keller Pils , <i>Bristol, England, 4.8% abv</i>	5.25
Traditional German pilsner malts & 3 classic hop varieties are used to make this clean, unfiltered, hop driven lager	
Lost & Grounded Hop-Hand Fallacy , <i>Bristol, England, 4.4% abv</i>	5.50
Bright, vibrant & refreshing farmhouse ale	
Chapel Down Curious IPA , <i>Kent, England. 4.4% abv, 330ml</i>	5.00
Harviestoun Old Engine Oil , <i>Scotland, 6% abv, 330ml</i>	5.00
Rich, viscous & chocolatey dark ale	
Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.00
Thirst quenching, fruity, dry & sparkling	
BrewDog Nanny State , <i>Scotland, 0.5% abv, 330ml</i>	4.00
Packed full of hop flavours without the alcohol	

SOFT DRINKS

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

Wines 175ml 125ml on request. Spirits 50ml 25ml on request.

Champagne and Traditional method 125ml.

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SPARKLING 125ml

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	6.95
The Ivy Collection Champagne, <i>Champagne, France</i>	9.95
Coates & Seeley Brut Rose, <i>Hampshire, England</i>	13.50
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.95
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	16.50

WHITE 175ml

Grillo, Lierre, <i>Sicily, Italy</i>	5.95
Pinot Grigio, Riff, Alto Adige, <i>Italy</i>	6.95
Soave Classico, Suavia, <i>Veneto, Italy</i>	8.75
Chardonnay, Journey's End, Cape 34, <i>Stellenbosch, South Africa</i>	9.50
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

Rosé, Lierre, <i>Sicily, Italy</i>	5.95
Grand Imperial Rosé, <i>Provence, France</i>	11.50

RED 175ml

Nero d'Avola, Lierre, <i>Sicily, Italy</i>	5.95
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>	9.95
Chianti Classico, Castellare, <i>Tuscany, Italy</i>	12.50
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand, 125ml</i>	14.00

SWEET & FORTIFIED

100ml

Moscato d'Asti, Vietti 'Cascinetta', <i>Piedmont, Italy</i>	6.75
Maury, Lafage, <i>Languedoc, France, 2017</i>	7.00
Ruby Port, Warre's, LBV, <i>Douro, Portugal</i>	7.25
10yr Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.00
Sauternes, Clos L'abeille, <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

GIN & TONICS

Ivy Special G&T	9.25
Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	
Pink G&T	9.50
Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic	
Seville G&T	10.50
Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	
Rhubarb, Raspberry & Ginger G&T	11.00
Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	
Deep Red G&T	12.00
Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree Lemon tonic	
Gibson G&T	13.00
Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	

TEA

Ivy 1917 breakfast blend Intense and rich	3.75
Ivy afternoon tea blend Mellow, elegant, refreshing	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 milk / mint / white	4.25
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.00
Mini chocolate truffles With a liquid salted caramel centre	3.50

SHERRY 100ml

Pedro Ximénez, Bodegas Alvear, 'Solera 1927'	11.50
<i>Montilla-Moriles, Spain</i>	
Fino, La Ina, Jerez, Spain	5.50
Manzanilla, La Guita, 'En Rama', Jerez, Spain	5.50
Dry Oloroso, Lustau, Rio Viejo, Jerez, Spain	6.25

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