
COCKTAILS

The Ivy Royale Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne	9.25
English Spritz Citrus infused Cocchi Rosa, Earl Grey infused Beefeater Gin and Peychaud Bitters topped with soda and Prosecco	8.50
Raspberry Mojito Havana Club rum, lime, sugar, fresh mint & Chambord black raspberry liqueur	8.50
Cosmopolitan Wyborowa vodka, Cointreau, cranberry, lime & peach bitters with a flamed orange zest	6.75
Dark & Stormy Gosling's Black Seal rum, ginger, lemon & sugar	8.50
Classic Daiquiri Havana Club 3yr old rum, lime, grapefruit zest	8.50
Salted Caramel Espresso Martini Wyborowa vodka, Tosolini Expre espresso liqueur, fresh espresso and salted caramel syrup	8.50
Highland Strawberry Boulevardier Naked Grouse Scotch, Dolin Chamberyzette wild strawberry aperitif, Campari & cranberry bitters	9.50
Strawberry Spritz Strawberry & vanilla blend topped with The Ivy Collection Champagne	9.75

COOLERS & JUICES

Peach & Elderflower Iced Tea Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	4.50
Home-made Ginger Beer Freshly pressed ginger juice, lemon, sugar & soda water	4.75
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	5.95
Seedlip Garden & Tonic Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber & sugar snap peas	5.95
Green Juice Avocado, mint, spinach, apple, parsley	4.75
Beet it Beetroot, carrot, apple juice & ginger	4.50
Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana coconut milk & lime	4.75

GIN & TONICS

Ivy Special G&T Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	9.25
Seville G&T Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	10.50
Rhubarb, Raspberry & Ginger Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	11.00
Pink G&T Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic	9.50

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

SPARKLING 125ml

Prosecco, Bisol, Jeio, Veneto, Italy	6.75
The Ivy Collection Champagne, Champagne, France	9.95
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.75
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95

WHITE 175ml

Grillo, Lierre, Sicily, Italy	5.75
Pinot Grigio, Riff, Alto Adige, Italy	6.95
Gavi, Voltolino, Piedmont, Italy	7.75
Chardonnay, Xanadu, Exmoor Margaret River, Australia, 2017	8.50
Sauvignon Blanc, Craggy Range, Rapaura Road, Marlborough, New Zealand	9.75
Chablis, La Chablisienne, La Finage, Burgundy, France	11.50

ROSÉ 175ml

Rosé, Lierre, Sicily, Italy	5.75
Grand Imperial Rosé, Provence, France	11.50

RED 175ml

Nero d'Avola, Lierre, Sicily, Italy	5.75
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	7.75
Malbec, Catena, Vista Flores, Mendoza, Argentina	9.95
Pinot Noir, Spy Valley, Marlborough, New Zealand	11.00
Chianti Classico, Castellare, Tuscany, Italy	12.50

SWEET & FORTIFIED 100ml

Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	6.75
Maury, Lafage, Languedoc, France, 2017	7.00
Ruby Port, Warre's, LBV, Douro, Portugal	7.25
10yr Tawny Port, Quinta do Vallado, Douro, Portugal	8.00
Sauternes, Clos l'Abeilley, Bordeaux, France	8.50
Royal Tokaji, Gold Label, Tokaji, Hungary	16.00

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	2.95
Fever-Tree soft drinks range of tonics,	2.95
Madagascan cola, ginger beer, ginger ale, lemonade	
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. Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request.
We cannot guarantee the total absence of allergens in our dishes.

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

COGNAC

Courvoisier VSOP	9.50
Maxime Trijol VSOP	12.50
Courvoisier XO	26.00
Leyrat XO, Fins Bois	22.50

ARMAGNAC

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

CALVADOS

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

BLENDED SCOTCH

Chivas Regal 12yr	8.00
Johnnie Walker Black Label	8.00
Naked Grouse	8.00
Chivas 18yr	12.50

SINGLE MALT SCOTCH

Bowmore 12yr, <i>Islay</i>	9.50
Highland Park 12yr, <i>Island</i>	11.00
Auchentoshan 3 Wood, <i>Lowland</i>	11.00
Macallan Double Cask 12yr, <i>Speyside</i>	16.00
Macallan Triple Cask 12yr, <i>Speyside</i>	18.50

WORLD WHISKEY

Lot 40 Canadian Rye, <i>Canada</i>	9.00
Maker's Mark Bourbon, <i>USA</i>	8.00
Canadian Club, <i>Canada</i>	8.00
Jameson, <i>Ireland</i>	8.00
Redbreast 12yr, <i>Ireland</i>	9.75

GIN

Beefeater	8.00
Bombay Sapphire	8.00
Plymouth	8.25
Tanqueray	8.50
Hendrick's	9.00
Tanqueray 10	9.50
Caorunn	8.75
Whitley Neill	9.00
Marylebone	10.00
Monkey 47	12.00

VODKA

Wyborowa, Poland, rye	8.00
Grey Goose, France, wheat	9.00
Absolut Elyx, Sweden, wheat	9.00
Stolichnaya Elit, Russia, wheat & rye	11.00

RUM

Havana Club 3yr, Cuba	8.00
Havana Especial, Cuba	8.00
Gosling's Black Seal, Bermuda	8.00
Havana Club 7yr, Cuba	8.75
Havana Club Selección de Maestros, Cuba	12.50
Zacapa XO, Guatemala	16.50

LIQUEUR

Expre, Bepi Tosolini, espresso liqueur	7.50
Amaretto, Saliza, almond liqueur	7.50
Frangelico, hazelnut liqueur	7.50
Baileys	7.50
Limoncello, Bepi Tosolini	7.50
Sambuca, Bepi Tosolini	7.50

VERMOUTH/APERITIF & DIGESTIF

Cocchi Vermouth di Torino	7.50
Fernet-Branca	7.50
Kamm & Sons	7.50
Montenegro	7.50
Amaro Averna	7.50
Antica Formula	7.50
Ricard Pastis	7.50
Pernod	7.50
Aperol	7.50
Campari	7.50
Pernod Absinthe	7.50
Cocchi Barolo Chinato	9.00

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