

Laurent-Perrier Champagne Coupe Stack

Serves 6

Choice of Laurent-Perrier Ultra Brut or Laurent-Perrier Cuvée Rosé served at the table in 6 stacked coupe glasses, with rose petals

100.00

The Ivy Royale <i>flute</i>	10.75
<i>Plymouth sloe gin, Briottet rose & hibiscus topped with The Ivy Champagne</i>	
Candy Floss Fizz <i>coupe</i>	10.00
<i>Fairy floss & Prosecco complemented with rosé, lychee, ginger & Havana 3 year old rum</i>	
The Ace of Spades <i>martini</i>	9.50
<i>A twist on a New York Sour, Beefeater gin, Maker's Mark bourbon, lemon juice, agave & a layer of red wine</i>	
Golden Lychee <i>coupe</i>	9.75
<i>Maker's Mark bourbon, Staibano lemon cream, honey, lychee juice, cranberry juice, lemon juice & egg white</i>	
Pineapple & Cardamom Daiquiri <i>coupe</i>	9.75
<i>Saliza Amaretto, Plantation pineapple rum, pineapple juice, lime juice, agave & cardamom</i>	
Earl Grey Garden <i>tea cup</i>	9.75
<i>Monkey 47 gin, Angostura Amaro, Cointreau, Earl Grey tea, lemon, blackcurrant jam & egg white</i>	
Far East <i>hi-ball</i>	10.50
<i>Absolut Elyx vodka infused with Kaffir lime, Koko Kanu, mandarin purée, lime juice, cinnamon, coriander, kaffir lime & chilli water</i>	
Chilean Chocolate Fizz <i>hi-ball</i>	9.50
<i>El Gobernador Chilean pisco, egg white, cream, lemon & sugar topped with Peter Spanton's chocolate tonic</i>	
Warm Cloud <i>snifter</i>	10.50
<i>Served hot with a Compass Box whisky vapour. pineapple-infused Compass Box Great King Street, coconut-infused Lillet Blanc, Tawny port, honey & lemon</i>	
Man-go crazy <i>martini</i>	9.50
<i>Havana Club 3yr old, Koko Kanu coconut rum, mango juice, lime juice & sugar</i>	
Light it up <i>rocks</i>	11.50
<i>The Ivy City Garden's twist on a "Vieux Carré" - Naked Grouse Scotch whisky, Antica Formula, Benedictine & Calvados</i>	
Calypso Cobbler <i>coupe</i>	9.75
<i>Havana rum, Courvoisier VSOP, Pedro Ximenez, lime juice, sugar, grapefruit juice, orange juice, grenadine, coffee bitters</i>	
<p>◆◆◆ SMALL BITES ◆◆◆</p>	
Spiced green olives	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
Truffle arancini	5.75
<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	4.25
<i>With salted butter</i>	
Zucchini fritti	5.95
<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>Strawberry, raspberry, blueberry, banana</i>	
Power up	4.95
<i>Wheatgrass, pineapple, papaya, orange</i>	
Beet it	4.00
<i>Beetroot, carrot, apple juice</i>	
Home-made ginger beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	
Seedlip Garden & Tonic	6.75
<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 & egg white</i>	

❖ ————— BEERS & CIDER ————— ❖

The Ivy Craft Lager , Scotland, 4.4% abv, 330ml	6.00
<i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	
Harviestoun “Bitter & Twisted” Golden Ale	6.00
<i>Scotland, 4.4% abv, 330ml</i>	
<i>Zesty, aromatic beer with a citrus finish</i>	
Chapel Down Curious IPA	5.75
<i>Kent, England, 4.4% abv, 330ml</i>	
<i>Mid-bodied velvety mouth feel, spice & citrus</i>	
1936 Bier , Switzerland, 4.7% abv, 330ml	6.00
<i>This golden lager obtains its refreshing taste from Swiss hops & pilsner malt. 1936 is an ultra clean, crisp, fresh lager with a slight sweetness</i>	
Guinness Stout , Dublin, Ireland, 4.5% abv, 330ml	5.50
<i>Chocolate, toasted coffee & roasted grain</i>	
Aspall Cyder , Suffolk, England, 5.5% abv, 330ml	5.75
<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	3.25
Fever-Tree soft drinks	3.25
<i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	
Acqua Panna still mineral water 750ml	4.75
San Pellegrino sparkling mineral water 750ml	4.75

◆✦————— **SPARKLING** ————— 125ml —◆✦

Crede, Prosecco Superiore, Bisol, Veneto, Italy	8.50
The Ivy Collection Champagne <i>Champagne, France</i>	10.50
Coates & Seeley, Brut Reserve, Hampshire, England	12.50
Laurent-Perrier La Cuvée Brut, Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95
Besserat de Bellefon, Cuvée des Moines, Blanc de Blancs, Champagne, France, NV	19.95

◆✦————— **WHITE** ————— 175ml —◆✦

Picpoul de Pinet, Mas Puech <i>Languedoc-Roussillon, France</i>	6.50
Lugana, Bulgarini, Veneto, Italy	8.50
Sauvignon Blanc, Craggy Range <i>Rapaura Road, Marlborough, New Zealand</i>	9.75
Chablis, La Chablisienne, Le Finage, Burgundy, France	11.50
Chardonnay, Journey's End Single Vineyard <i>Stellenbosch, South Africa</i>	13.00

◆✦————— **ROSÉ** ————— 175ml —◆✦

Grenache Rosé, Lierre, Languedoc, France	6.50
Provence Rosé, Grand Imperial, Estandon <i>Cotes de Provence, France, 2017</i>	13.00

◆✦————— **RED** ————— 175ml —◆✦

Salice Salentino, Masseria Borgo Dei Trulli <i>Puglia, Italy</i>	6.50
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	7.50
Malbec, Catena, Vista Flores, Mendoza, Argentina	10.25
Chateau d'Arche, Graves, Bordeaux, France	13.00
Pinot Noir, Cloudy Bay <i>Marlborough, New Zealand, 2016</i>	16.00

◆✦————— **SWEET & FORTIFIED** — 100ml —◆✦

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

FINE & RARE SCOTCH WHISKY SELECTION

Macallan 18 Year Old	30
Bruichladdich 23 Year Old Edition 4.1	34
Auchroisk 25 Year Old Bottle No. 322	35
Balvenie Tun 1401 Batch 5	68
Brora 30 Year Old No. 1891	80
Port Ellen 30 Year Old 1979	110

◆:~————— 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 —————~:◆

Coffee tonic	4.50
<i>Fever-Tree Mediterranean tonic, espresso, lemon twist</i>	
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	3.50
<i>With a liquid salted caramel centre</i>	

◆:~————— COGNAC —————~:◆

Louis XIII by Remy Martin

Think a century ahead

*Each decanter is the life achievement
of generations of cellar masters.*

*Since its origins in 1874, each generation of cellar
master selects from our cellars the oldest and most
precious eaux-de-vie for **Louis XIII***

*Today, Cellar Master Baptiste Loiseau is setting
aside our finest eaux-de-vie, as a legacy to his
successors for the coming century.*

Louis XIII is a fragrance.

The fragrance of time.

15ml	80
25ml	120
50ml	230

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.