

---

## COCKTAILS

### 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** *flute* 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
- Candy Floss Fizz** *coupe* 10.00  
Fairy floss & Prosecco complemented with rosé, lychee, ginger & Havana 3 year old rum
- The Ace of Spades** *martini* 9.50  
A twist on a New York Sour, Beefeater gin, Maker's Mark bourbon, lemon juice, agave & a layer of red wine
- Golden Lychee** *coupe* 9.75  
Maker's Mark bourbon, Staibano lemon cream, honey, lychee juice, cranberry juice, lemon juice & egg white
- Pineapple & Cardamom Daiquiri** *coupe* 9.75  
Saliza Amaretto, Plantation pineapple rum, pineapple juice, lime juice, agave & cardamom
- Earl Grey Garden** *tea cup* 9.75  
Monkey 47 gin, Angostura Amaro, Cointreau, Earl Grey tea, lemon, blackcurrant jam & egg white
- Far East** *hi-ball* 10.50  
Absolut Elyx vodka infused with kaffir lime, Koko Kanu, mandarin purée, lime juice, cinnamon, coriander, kaffir lime & chilli water
- Chilean Chocolate Fizz** *hi-ball* 9.50  
El Gobernador Chilean pisco, egg white, cream, lemon & sugar topped with Peter Spanton's chocolate tonic
- Warm Cloud** *snifter* 10.50  
Served hot with a Compass Box whisky vapour. pineapple-infused Compass Box Great King Street, coconut-infused Lillet Blanc, Tawny port, honey & lemon
- Man-go crazy** *martini* 9.50  
Havana Club 3yr old, Koko Kanu coconut rum, mango juice, lime juice & sugar
- Light it up** *rocks* 11.50  
The Ivy City Garden's twist on a "Vieux Carré" - Naked Grouse Scotch whisky, Antica Formula, Benedictine & Calvados
- Calypso Cobbler** *coupe* 9.75  
Havana rum, Courvoisier VSOP, Pedro Ximenez, lime juice, sugar, grapefruit juice, orange juice, grenadine, coffee bitters

---

## COOLERS & JUICES

<b>Peach &amp; Elderflower Iced Tea</b>	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon	
<b>Green Juice</b> Avocado, mint, spinach, apple, parsley	4.75
<b>The Ivy home-made Ginger Beer</b>	4.75
Freshly pressed ginger juice, lemon, sugar & soda water tea blends	
<b>Mixed Berry Smoothie</b>	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
<b>Vanilla Spiced Sour</b>	5.95
A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white	
<b>Seedlip Garden &amp; Tonic</b>	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	

---

## BEERS & CIDER

<b>The Ivy Craft Lager, Scotland, <i>Scotland, 4.4% abv, 330ml</i></b>	6.00
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i></b>	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.	
<b>Chapel Down Curious IPA, <i>Kent, England, 4.4% abv, 330ml</i></b>	5.75
Mid-bodied velvety mouth feel, spice & citrus	
<b>1936 Bier, <i>Switzerland, 4.7% abv, 330ml</i></b>	6.00
This golden lager obtains its refreshing taste from Swiss hops & pilsner malt. 1936 is an ultra clean, crisp, fresh lager with a slight sweetness	
<b>Harviestoun Old Engine Oil, <i>Scotland, 6% abv, 330ml</i></b>	5.50
Rich, viscous & chocolatey dark ale	
<b>Aspall Cyder, <i>Suffolk, England, 5.5% abv, 330ml</i></b>	5.75
Thirst quenching, fruity, dry & sparkling	
<b>BrewDog Nanny State, <i>Scotland, 0.5% abv, 330ml</i></b>	4.00
Packed full of hop flavours without the alcohol	
<b>Small Beer "Steam", <i>London, 2.7% abv, 350ml</i></b>	5.50
A rich rye style, low alcohol beer, amber ale with dried fruits, spice and a balanced hoppy finish	

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.

---

## SPARKLING 125ml

<b>Crede, Prosecco Superiore, Bisol, Veneto, Italy</b>	8.50
<b>The Ivy Collection Champagne, Champagne, France</b>	10.50
<b>Coates &amp; Seely, Brut Rosé, Hampshire, England, NV</b>	13.50
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>	13.95
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	16.50
<b>Besserat de Bellefon, Cuvée des Moines</b>	19.95
<b>Blanc de Blancs, Champagne, France, NV</b>	

---

## WHITE 175ml

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

---

## ROSÉ 175ml

<b>Sangiovese Rosé</b>	7.00
<i>Filarino, Poderi Dal Nespole, Emilia-Romagna, Italy</i>	
<b>Provence Rosé, Grand Imperial, Estandon</b>	13.00
<i>Cotes de Provence, France, 2017</i>	

---

## RED 175ml

<b>Salice Salentino, Masseria Bogo Dei Trulli, Puglia, Italy</b>	6.50
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	7.50
<b>Malbec, Catena, Vista Flores, Mendoza, Argentina</b>	10.25
<b>Chateau Puy Rigaud, Montagne-Saint-Émilion, 2016</b>	13.00
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand, 2016</b>	16.00

---

## SWEET & FORTIFIED 100ml

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

---

## SMALL BITES

<b>Spiced green olives</b> Gordal olives with chilli, coriander and lemon	3.50
<b>Truffle arancini</b> Fried Arborio rice balls with truffle cheese	5.75
<b>Salted smoked almonds</b> Hickory smoked and lightly spiced	3.25
<b>Salt-crusted sourdough bread</b> with salted butter	4.25
<b>Zucchini fritti</b> Crispy courgette fries with lemon, chilli and mint yoghurt	5.95

---

## GIN & TONICS

<b>Ivy Special G&amp;T</b>	9.75
Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	
<b>Seville G&amp;T</b>	10.50
Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	
<b>Rhubarb, Raspberry &amp; Ginger G&amp;T</b>	11.00
Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	
<b>Deep Red G&amp;T</b>	12.00
Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic	
<b>Gibson G&amp;T</b>	13.00
Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	
<b>Pink Peppercorn G&amp;T</b>	13.00
Audemus pink peppercorn gin, chilled espresso & Alvear Pedro Ximénez Sherry with Fever-Tree aromatic tonic	

---

## FINE & RARE SCOTCH WHISKY

<b>Macallan 18 Year Old</b>	30.00
<b>Bruichladdich 23 Year Old Edition 4.1</b>	34.00
<b>Auchroisk 25 Year Old Bottle No. 322</b>	35.00
<b>Balvenie Tun 1401 Batch 5</b>	68.00
<b>Brora 30 Year Old No. 1891</b>	80.00
<b>Port Ellen 30 Year Old 1979</b>	110.00

---

## SHERRY 100ml

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

---

## 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.

<b>15ml</b>	80.00
<b>25ml</b>	120.00
<b>50ml</b>	230.00