

◆ ————— COCKTAILS ————— ◆

1917 Royale	8.25
<i>Hibiscus gin, sloe infusion, rose water & The Ivy Champagne</i>	
English Spritz	7.00
<i>Earl Grey gin, lemon & orange oleo-saccharum, Cocchi Americano, Prosecco, soda</i>	
Raspberry Mojito	8.50
<i>Havana Club rum, lime, sugar, fresh mint & Chambord black raspberry liqueur</i>	
Cosmopolitan	6.75
<i>Wyborowa vodka, Cointreau, cranberry, lime & peach bitters with a flamed orange zest</i>	
Dark & Stormy	8.50
<i>Gosling's Black Seal rum, ginger, lemon & sugar</i>	
Classic Daiquiri	8.50
<i>Havana Club 3yr old rum, lime, grapefruit zest</i>	
Strawberry Spritz	9.75
<i>Strawberry & vanilla blend topped with The Ivy Collection Champagne</i>	
Espresso Martini	8.00
<i>Wyborowa vodka, Tosolini Expre liqueur & freshly pulled espresso. Served with hot cross bun, crème brûlée & amaretto infusions</i>	
Rhubarb Collins	8.00
<i>Vodka, rhubarb, strawberry, lime, lemon, pink grapefruit & soda</i>	

◆ ————— COOLERS ————— ◆

Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Rosemary Lemonade	3.50
<i>Rosemary infusion, lemon & lime with sparkling water</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	4.75
<i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	
Black Sheep Ale , Masham, Yorkshire, 4.4% abv, 500ml	5.75
<i>Rich fruit aromas and a distinctly smooth, bittersweet taste</i>	
Harviestoun "Bitter & Twisted" Golden Ale	4.75
<i>Scotland, 4.4% abv, 330ml</i>	
<i>Zesty, aromatic beer with a citrus finish</i>	
Black Sheep IPA , Masham, Yorkshire, 5.1% abv, 500ml	5.95
<i>Deep bitter flavours from Goldings and Progress hops are beautifully balanced with deep, sweet malts</i>	
Aspall Cyder , Suffolk, England, 5.5%, 330ml	5.00
<i>Thirst quenching, fruity, dry & sparkling</i>	
Harviestoun Old Engine Oil	5.00
<i>Scotland, 6% abv, 330ml</i>	
<i>Rich, viscous & chocolatey dark ale</i>	
BrewDog Nanny State	4.00
<i>Scotland, 0.5% abv, 330ml</i>	
<i>Packed full of hop flavours without the alcohol</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>	

◆:~————— **SPARKLING** ————— 125ml —————~:◆

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

◆:~————— **WHITE** ————— 175ml —————~:◆

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

◆:~————— **ROSÉ** ————— 175ml —————~:◆

Grenache Rosé, Lierre, Languedoc, France	5.50
Grand Imperial Rosé, Provence, France	11.50

◆:~————— **RED** ————— 175ml —————~:◆

Grenache Rouge, Lierre, Languedoc, France	5.50
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	7.75
Malbec, Catena, Vista Flores, Mendoza, Argentina	9.75
Pinot Noir, Spy Valley, Marlborough, New Zealand	11.00
Chateau d'Arche, Graves, Bordeaux, France	12.00
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	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

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.

❖ ❖ ————— 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
Hot chocolate <i>milk / mint / white</i>	4.25
Iced coffee	4.00
❖ ❖ ————— COGNAC ————— ❖ ❖	
Courvoisier VSOP	9.50
Courvoisier XO	26.00
Leyrat XO, <i>Fins Bois</i>	22.50
❖ ❖ ————— ARMAGNAC ————— ❖ ❖	
Clos Martin VSOP 8 yr Folle Blanche	9.25
Baron de Sigognac 10yr	9.50
❖ ❖ ————— CALVADOS ————— ❖ ❖	
Dupont VSOP pays d'Auge	10.50
Camut 6yr 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
Oban 14yr, <i>Highland</i>	12.00
Laphroaig 10yr, <i>Islay</i>	12.50
Lagavulin 16yr, <i>Islay</i>	13.50
Macallan Triple Cask 12yr, <i>Speyside</i>	18.50
Glenmorangie Signet, <i>Highland</i>	26.00
Glenfiddich 21yr, <i>Speyside</i>	30.00
❖ ❖ ————— 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, <i>Poland, rye</i>	8.00
Grey Goose, <i>France, wheat</i>	9.00
Absolut Elyx, <i>Sweden, wheat</i>	9.00
Stolichnaya Elit, <i>Russia, wheat & rye</i>	11.00
◆:~————— RUM —————~:◆	
Havana Club 3yr, <i>Cuba</i>	8.00
Havana Especial, <i>Cuba</i>	8.00
Gosling's Black Seal, <i>Bermuda</i>	8.00
Havana Club 7yr, <i>Cuba</i>	8.75
Havana Club Selección de Maestros, <i>Cuba</i>	12.50
Zacapa XO, <i>Guatemala</i>	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