
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	10.75
English Spritz Citrus infused Cocchi Rosa, Earl Grey infused Beefeater Gin and Peychaud Bitters topped with soda & 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
Strawberry Spritz Strawberry & vanilla blend topped with The Ivy Collection Champagne	9.75
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

COOLERS & JUICES

Peach & Elderflower Iced Tea Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	4.50
Rosemary Lemonade Rosemary infusion, lemon & lime with sparkling water	3.50
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with soda	5.95
Vanilla Spiced Sour A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white	5.95

BEERS & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	4.75
Menabrea Bionda , <i>Italy, 4.8% abv, 330ml</i> Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	5.75
Black Sheep Ale , <i>Masham, Yorkshire, 4.4% abv, 500ml</i> , Rich fruit aromas and a distinctly smooth, bittersweet taste	5.75
Black Sheep IPA , <i>Masham, Yorkshire, 5.1% abv, 500ml</i> Deep bitter flavours from Goldings and Progress hops are beautifully balanced with deep, sweet malts	5.95
Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i> Thirst quenching, fruity, dry & sparkling	5.00
Harviestoun Old Engine Oil , <i>Scotland, 6% abv, 330ml</i> Rich, viscous & chocolatey dark ale	5.00
BrewDog Nanny State , <i>Scotland, 0.5% abv, 330ml</i> Packed full of hop flavours without the alcohol	4.00

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	6.95
The Ivy Collection Champagne, Champagne, France	9.95
Coates & Seely, Brut Rosé, Hampshire, England, NV	13.50
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	16.50

WHITE 175ml

Grillo, Lierre, Sicily, Italy	5.95
Pinot Grigio, Riff, Alto Adige, Italy	6.95
Soave Classico, Suavia, Veneto, Italy	8.75
Chardonnay, Journey's End, Cape 34, Stellenbosch, South Africa	9.50
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	5.95
Grand Imperial Rosé, Provence, France	11.50

RED 175ml

Nero d'Avola, Lierre, Sicily, Italy	5.95
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	7.75
Malbec, Catena, Vista Flores, Mendoza, Argentina	9.95
Chianti Classico, Castellare, Tuscany, Italy	12.50
Pinot Noir, Cloudy Bay, Marlborough, New Zealand (125ml serve)	14.00

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'abeille, Bordeaux, France	8.50
Royal Tokaji, Gold Label, Tokaji, Hungary	16.00

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>	8.50
Hot chocolate milk / mint / white	4.25
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.00

COGNAC

Courvoisier VSOP	9.50
Courvoisier XO	26.00
Leyrat XO Fins Bois	22.50

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

SHERRY

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

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
Deep Red G&T Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic	12.00
Gibson G&T Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	13.00
Pink G&T Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic	9.50

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 / APERTIF & DIGESTIF

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

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