

◆ ————— COCKTAILS ————— ◆

<b>1917 Royale</b>	8.25
<i>Hibiscus gin, sloe infusion, rose water &amp; The Ivy Champagne</i>	
<b>English Spritz</b>	7.00
<i>Earl Grey gin, lemon &amp; orange oleo-saccharum, Cocchi Americano, Prosecco, soda</i>	
<b>Raspberry Mojito</b>	8.50
<i>Havana Club rum, lime, sugar, fresh mint &amp; Chambord black raspberry liqueur</i>	
<b>Bisham's Collins</b>	7.50
<i>Elderflower vodka, cucumber, apple, lime, cider sparkle</i>	
<b>Cosmopolitan</b>	6.75
<i>Wyborowa vodka, Cointreau, cranberry, lime &amp; peach bitters with a flamed orange zest</i>	
<b>The Ivy Bloody Mary</b>	8.00
<i>Wyborowa vodka, homemade spice mix and tomato juice</i>	
<b>Dark &amp; Stormy</b>	8.50
<i>Gosling's Black Seal rum, ginger, lemon &amp; sugar</i>	
<b>Classic Daiquiri</b>	8.50
<i>Havana Club 3yr old rum, lime, grapefruit zest</i>	
<b>Strawberry Spritz</b>	9.75
<i>Strawberry &amp; vanilla blend topped with The Ivy Collection Champagne</i>	
<b>Espresso Martini</b>	8.00
<i>Wyborowa vodka, Tosolini Expre liqueur &amp; freshly pulled espresso. Served with hot cross bun, crème brûlée &amp; amaretto infusions</i>	
<b>Rhubarb Collins</b>	8.00
<i>Vodka, rhubarb, strawberry, lime, lemon, pink grapefruit &amp; soda</i>	

◆ ————— COOLERS ————— ◆

<b>Peach &amp; Elderflower Iced Tea</b>	4.50
<i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	
<b>Rosemary Lemonade</b>	3.50
<i>Rosemary infusion, lemon &amp; lime with sparkling water</i>	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
<i>A blend of strawberry, fruits &amp; vanilla with Fever-Tree soda water</i>	
<b>Seedlip Garden &amp; Tonic</b>	5.95
<i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber &amp; sugar snap peas</i>	
<b>Green Juice</b>	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	

◆ ————— SMALL BITES ————— ◆

<b>Spiced green olives</b>	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
<b>Truffle arancini</b>	5.50
<i>Fried Arborio rice balls with truffle cheese</i>	
<b>Salted smoked almonds</b>	3.25
<i>Hickory smoked and lightly spiced</i>	
<b>Salt-crusted sourdough bread</b>	3.95
<i>With salted butter</i>	
<b>Zucchini fritti</b>	5.75
<i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	

◆:~————— BEERS & CIDER —————~:◆

- The Ivy Craft Lager**, *Scotland, 4.4% abv, 330ml* 4.75  
*Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager*
- Rebellion Lager**, *Marlow, England, 4.4% abv, 330ml* 5.50  
*From The Marlow Brewery and made with the finest German malt and yeast, this is a crisp lager in the classic style with light floral notes and gentle bitterness*
- Harviestoun "Bitter & Twisted" Golden Ale** 4.75  
*Scotland, 4.4% abv, 330ml*  
*Zesty, aromatic beer with a citrus finish*
- Aspall Cyder**, *Suffolk, England, 5.5% abv, 330ml* 5.00  
*Thirst quenching, fruity, dry & sparkling*
- BrewDog Nanny State** 4.00  
*Scotland, 0.5% abv, 330ml*  
*Packed full of hop flavours without the alcohol*

◆:~————— SPARKLING ————— 125ml ~:◆

- Prosecco, Bisol, Jeio**, *Veneto, Italy, NV* 6.50
- The Ivy Collection Champagne** 9.75  
*Champagne, France*
- 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
- Chardonnay, Xanadu, Exmoor**, 8.00  
*Margaret River, Australia, 2017*
- Sauvignon Blanc, Craggy Range** 9.75  
*Rapaura Road, Marlborough, New Zealand*
- Chablis, La Chablisienne, Le Finage** 11.50  
*Burgundy, France*

◆:~————— 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
- Cotes du Rhone, Alain Jaume, Haut de Brun** 8.50  
*Rhone, France*
- Malbec, Bodega Catena, Appellation Vista Flores** 9.75  
*Mendoza, Argentina*
- Chateau d'Arche, Graves**, *Bordeaux, France* 12.00

◆:~————— 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

◆ ❧ ————— 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>	8.00
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

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.

◆:~———— 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 &amp; 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, <i>espresso liqueur</i>	7.50
Amaretto, Saliza, <i>almond liqueur</i>	7.50
Frangelico, <i>hazelnut liqueur</i>	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

Detailed allergen information is available on request.  
 We cannot guarantee the total absence of allergens in our dishes.