

◆ ————— COCKTAILS ————— ◆

Ivy Kensington Royale <i>coupe</i>	10.75
<i>Raspberries, Plymouth sloe gin, lime, orange bitters, hibiscus, topped with Ivy Champagne</i>	
English Spritz <i>wine glass</i>	8.75
<i>Our take on a classic Spritz. Kamm & Sons aperitif, Pierre Ferrand dry Curaçao, fresh pink grapefruit juice, Prosecco & soda</i>	
Hammersfig Bramble <i>rocks</i>	9.50
<i>Wyborowa vodka, lemon juice, fig jam & Briottet Crème de Figue</i>	
English Rose <i>coupe</i>	9.50
<i>Wyborowa vodka married with lychee & rose, finished with hints of lemon</i>	
Smoke & Spice <i>rocks</i>	10.00
<i>Chivas 12yr old Scotch, Sacred spiced vermouth, lemon juice, Frangelico, agave syrup</i>	
Cromwell Collins <i>long</i>	8.50
<i>Black pepper infused Beefeater gin with basil, strawberry jam, lemon & soda</i>	
Koko Limon <i>martini</i>	9.00
<i>Koko Kanu coconut rum, limoncello, lemon juice, sugar syrup, egg white</i>	
Olympia Martini <i>coupe</i>	9.00
<i>Our take on the classic breakfast martini with Beefeater gin, sencha green tea, Cocchi Americano vermouth shaken with apricot jam</i>	
The Exhibitionist <i>julep tin</i>	9.50
<i>Our Signature Julep combining Maker's Mark bourbon, Cointreau, homemade cranberry shrub, maple syrup & aromatic bitters</i>	
A Winter's Tale <i>crystal wine glass</i>	9.50
<i>Zubrowka vodka, Côtes du Rhône, fresh orange, lemon juice, vanilla syrup & fresh blackberries</i>	
Cuban Heel <i>coupe</i>	9.50
<i>Havana Club 7 year old rum, Saliza Amaretto, Mozart chocolate liqueur, lemon, sugar & fresh orange</i>	
Gingerbread Man <i>coupe</i>	9.95
<i>Absolut Elyx, Mozart chocolate liqueur, Baileys, Tosolini limoncello, double cream, gingerbread syrup</i>	

◆ ————— SMALL BITES ————— ◆

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>	
The Ivy Home-made Lemonade	3.50
<i>Sweetened blend of lemon & lime lengthened with soda</i>	
Mixed Berry Smoothie	4.50
<i>Raspberry, strawberry, blueberry, banana</i>	
Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Beet It	4.00
<i>Beetroot, carrot, apple juice</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	4.75
<i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	
Paolozzi Helles Lager	5.75
<i>Edinburgh, Scotland, 5.2% abv, 330ml World Beer Award 2017. Full & beautifully balanced flavour</i>	
Harviestoun "Bitter & Twisted" Golden Ale	4.75
<i>Scotland, 4.4% abv, 330ml Zesty, aromatic beer with a citrus finish</i>	
Chapel Down Curious IPA	5.00
<i>Kent, England, 4.4% abv, 330ml Mid-bodied velvety mouth feel, spice & citrus</i>	
Harviestoun Old Engine Oil ,	5.00
<i>Scotland, 6% abv, 330ml Rich, viscous & chocolatey dark ale</i>	
Aspall Cyder , Suffolk, England, 5.5% abv, 330ml	5.00
<i>Thirst quenching, fruity, dry & sparkling</i>	
BrewDog Nanny State	4.00
<i>Scotland, 0.5% abv, 330ml Packed full of hop flavours without the alcohol</i>	

◆❖ ————— SOFT DRINKS ————— ❖◆

Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks	3.75
<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
Chardonnay, Journey's End Single Vineyard <i>Stellenbosch, South Africa</i>	13.00
Chablis, La Chablisienne, Le Finage <i>Burgundy, France</i>	11.50

◆✂————— **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

◆✂————— **COGNAC** ————— ✂◆

Courvoisier VSOP	9.50
Ordonneau Tres Vieille Borderies	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Ragnaud-Sabourin No. 35 Fontvieille	30.00

◆:~————— 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
Salted caramel espresso martini <i>Alcoholic</i>	8.00
Hot chocolate – milk / mint / white	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>	

◆:~————— ARMAGNAC —————~:◆

Clos Martin VSOP 8 year Folle Blanche	9.25
Baron de Sigognac 10 year	9.50

◆:~————— CALVADOS —————~:◆

Dupont VSOP pays d'Auge	10.50
Camut 6 year pays d'Auge	12.50
Camut 12 year pays d'Auge	18.00

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.