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## COCKTAILS

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

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## SMALL BITES

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

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## COOLERS & JUICES

<b>Peach &amp; Elderflower Iced Tea</b>	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
<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	
<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	

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## BEERS & CIDER

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i>	5.00
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Paolozzi Helles Lager</b> , <i>Edinburgh, Scotland, 5.2% abv, 330ml</i>	5.75
World Beer Award 2017. Full & beautifully balanced flavour	
<b>Menabrea Bionda</b> , <i>Italy, 4.8% abv, 330ml</i>	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.	
<b>Chapel Down Curious IPA</b> , <i>Kent, England, 4.4% abv, 330ml</i>	5.75
Mid-bodied velvety mouth feel, spice & citrus	
<b>Harviestoun Old Engine Oil</b> , <i>Scotland, 6% abv, 330ml</i>	5.50
Rich, viscous & chocolatey dark ale	
<b>Aspall Cyder</b> , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.50
Thirst quenching, fruity, dry & sparkling	
<b>BrewDog Nanny State</b> , <i>Scotland, 0.5% abv, 330ml</i>	4.00
Packed full of hop flavours without the alcohol	
<b>Small Beer "Steam"</b> , <i>London, 2.7% abv, 350ml</i>	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.

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## 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>	

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## WHITE 175ml

<b>Picpoul de Pinet, Mas Puech, 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>	

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## 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>	

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## 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

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## 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

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## COGNAC

<b>Courvoisier VSOP</b>	9.50
<b>Ordonneau Tres Vieille Borderies</b>	15.75
<b>Leyrat XO Vieille Reserve</b>	22.50
<b>Martell Cordon Bleu</b>	24.00
<b>Courvoisier XO</b>	26.00
<b>Ragnaud-Sabourin No. 35 Fontvieille</b>	30.00
<b>Hennessy Paradis</b>	95.00

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## 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	

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## SHERRY 100ml

<b>Pedro Ximénez, 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

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## SOFT DRINKS

<b>Coca-Cola, Diet Coke, Coke Zero</b>	3.25
<b>Fever-Tree soft drinks</b> range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	3.25
<b>Acqua Panna still mineral water 750ml</b>	4.75
<b>San Pellegrino sparkling mineral water 750ml</b>	4.75

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