



COCKTAILS



- The Ivy Royale** *flute* 10.75
Plymouth sloe gin, Briottet rose & hibiscus topped with The Ivy Champagne
- Sparkling Negroni** *rocks* 9.75
A carbonated version of the original with Beefeater gin, Campari, Aperol, The Ivy Soho Brasserie sweet vermouth blend & orange oils
- Shaved Ice Margarita** *coupe* 9.00
Olmecca Altos Plata tequila, lime juice, a touch of salt water & Agave poured over shaved ice
- White Geisha** *coupe* 8.50
Fresh lychees blitzed with home-made rose bud infusion, Choya sake & Wyborowa vodka
- Aphrodite** *flute* 10.50
Dressed in gold & with a heart of frozen cranberry, Beefeater gin, fresh pink grapefruit juice & home-made pomegranate syrup topped with Prosecco
- Illuminated Ivy** *rocks* 9.50
A brilliant green glow complements Wyborowa vodka, home-made sake syrup & yuzu juice
- Burning Passion** *coupe* 10.25
Fresh passion fruit shaken with vanilla infused Wyborowa vodka, finished with flaming passion fruit
- Winter Spritz** *wine* 9.50
Wyborowa vodka-infused with cinnamon & vanilla, apple juice & gingerbread syrup. Finished with flaming, cinnamon-infused overproof rum
- Free Love** *coupe* 8.75
A mix of Expre Tosolini espresso liqueur, Havana Especial rum, amaretto Saliza & Baileys, lengthened with cream & milk
- Barrel Aged Old Fashioned** *rocks* 10.25
Barrel-aged Maker's Mark bourbon, cane sugar, Angostura & orange bitters, finished with orange oils
- The Ivy Pina Colada** *hurricane* 9.00
Pineapple-infused Havana Club 3yr old rum, Koko Kanu, coconut water, cream soda
- Plum Tree** *coupe* 9.00
Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters



SMALL BITES



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

❖ ❖ ————— COOLERS & JUICES ————— ❖ ❖

Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Mixed Berry Smoothie	4.50
<i>Strawberry, raspberry, 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>	
Power up	4.95
<i>Pineapple, orange, wheatgrass, papaya</i>	
Fresh Lemonade	3.50
<i>Sweetened blend of lemon & lime, lengthened with soda</i>	
The Ivy home-made Ginger Beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	
Seedlip Garden & Tonic	5.95
<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 and 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	5.25
<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, Scotland, 6%, 330ml	5.00
<i>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>	

◆✦————— SPARKLING ————— 125ml ———◆✦	
Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	6.95
The Ivy Collection Champagne <i>Champagne, France</i>	9.75
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.75
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	15.95
◆✦————— WHITE ————— 175ml ———◆✦	
Grenache Blanc, Lierre, <i>Languedoc, France</i>	5.95
Pinot Grigio, Riff, <i>Alto Adige, Italy</i>	6.95
Soave Classico, Suavia, <i>Veneto, Italy</i>	8.50
Chardonnay, Journey's End, Cape 34 <i>Stellenbosch, South Africa</i>	9.25
Sauvignon Blanc, Craggy Range <i>Rapaura Road, Marlborough, New Zealand</i>	9.75
Chablis, La Chablisienne, La Finage, <i>Burgundy, France</i>	11.50
◆✦————— ROSÉ ————— 175ml ———◆✦	
Grenache Rosé, Lierre, <i>Languedoc, France</i>	5.95
Grand Imperial Rosé, <i>Provence, France</i>	11.50
◆✦————— RED ————— 175ml ———◆✦	
Grenache Rouge, Lierre, <i>Languedoc, France</i>	5.95
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	7.75
Cotes du Rhone, Alain Jaume, Haut de Brun <i>Rhone, France</i>	8.50
Malbec, Catena, Vista Flores, <i>Mendoza, Argentina</i>	9.75
Chateau d'Arche, Graves, <i>Bordeaux, France</i>	12.00
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand</i>	16.00
◆✦————— SWEET & FORTIFIED — 100ml ———◆✦	
Moscato d'Asti, Vietti 'Cascinetta', <i>Piedmont, Italy</i>	6.75
Ruby Port, Warre's, LBV, <i>Douro, Portugal</i>	7.25
10yr Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.00
Sauternes, Perle d'Arche, <i>Bordeaux, France</i>	8.50
Royal Tokaji, Gold Label, <i>Tokaji, Hungary</i>	16.00

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.

❖ ————— 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
Espresso Martini	9.00
<i>Vodka shaken with freshly pulled coffee & espresso liqueur</i>	
Hot chocolate <i>milk / mint / white</i>	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>	
❖ ————— COGNAC ————— ❖	
Courvoisier VSOP	9.50
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Ragnaud-Sabourin No. 35 Fontvieille	30.00
❖ ————— ARMAGNAC ————— ❖	
Clos Martin VSOP 8 year Folle Blanche	9.25
❖ ————— CALVADOS ————— ❖	
Dupont VSOP pays d'Auge	10.5
Camut 6 year pays d'Auge	12.5
Camut 12 year pays d'Auge	18.00
❖ ————— SOFT DRINKS ————— ❖	
Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks <i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	3.25
Acqua Panna still mineral water 750ml	3.75
San Pellegrino sparkling mineral water 750ml	3.75