

THE IVY  
SOHO BRASSERIE

SOHO CALLING

Soho Calling! The Ivy Soho Brasserie is two years old, and to celebrate, our talented in-house mixologist and Bar Manager Will Beatty, has magicked up 10 new cocktails honouring Britain's best loved musicians and Soho's iconic musical heritage. With cocktails inspired by tracks from the '60s, '70s, '80s and '90s you'll soon find your cocktail groove.

“We had so much fun developing these brand-new recipes, and the music connection totally embodies the atmosphere at The Ivy Soho Brasserie,” says Beatty whose new creations include a Ziggy Stardust, Relight My Fire and Bitter Sweet Symphony.

So, whether you are a fan of The Rolling Stones, The Beatles, The Verve, Take That or The Stone Roses, you can guarantee that one of these tracks – and now its corresponding cocktail – will again make for a memorable evening.

◆ COCKTAILS ◆

- The Ivy Royale** *flute* 10.75  
*Plymouth sloe gin, Briottet rose & hibiscus topped with The Ivy Champagne*
- Bitter Sweet Symphony** (The Verve, 1997) *rocks* 9.75  
*A carbonated take on the original Negroni, with Beefeater gin, Campari, Aperol, The Ivy Soho Brasserie sweet vermouth blend & orange oils*
- Here Comes The Sun** (The Beatles, 1969) *highball* 9.50  
*Saffron-infused Olmeca Altos Plata tequila, Earl Grey sake, Earl Grey syrup, blood orange purée and fresh orange, topped with yuzu caviar*
- Satisfaction** (The Rolling Stones, 1965) *coupe* 9.75  
*A fresh blend of Plymouth sloe gin, Luxardo Maraschino liqueur, lemon juice and hibiscus & rose tea blend, topped with the iconic Rolling Stones lips stencil*
- China Girl** (David Bowie, 1983) *Black Asian tea cup* 8.50  
*Parsley-infused Beefeater gin, St~Germain elderflower liqueur, carrot, apple and ginger juice, lime juice*
- Electric Warrior** (T. Rex, 1971) *rocks* 9.50  
*A brilliant green glow complements Wyborowa vodka, Williams pear purée, Belle de Brillet liqueur and egg white*
- Relight My Fire** (Take That, 1993) *coupe* 10.25  
*Fresh passion fruit shaken with Absolute Vanilla vodka, finished with flaming passion fruit*
- Ziggy Stardust** (David Bowie, 1972) *coupe* 11.50  
*Dressed in gold & topped with 'black champagne foam', with Ketel One Citroen vodka, Pierre Ferrand dry Curaçao triple sec liqueur, vanilla syrup and lemon juice*
- Salted Caramel Espresso Martini** *coupe* 8.00  
*A mix of Bepi Tosolini espresso liqueur, Wyborowa vodka, a fresh espresso shot and salted caramel*
- London Calling** (The Clash, 1973) *rocks* 10.50  
*Barrel-aged Maker's Mark bourbon, Courvoisier VSOP cognac, Angostura bitters, Dom Benedictine liqueur, finished with Peychaud's bitters and served in a smoked cloche*
- Club Tropicana** (Wham, 1983) *hurricane* 9.00  
*Havana Club 3yr old rum, Koko Kanu coconut rum, Crème de Banane, pineapple coconut cream, topped with soda*
- Fool's gold** (The Stone Roses, 1989) *rocks* 9.50  
*Chivas Regal 12yr Old, Oloroso sherry, amaro Averna and malted barley syrup*

◆ 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 ————— ◆

<b>Peach &amp; Elderflower Iced Tea</b>	4.50
<i>Peach, elderflower &amp; lemon with Ivy 1917 &amp; afternoon tea blends</i>	
<b>Mixed Berry Smoothie</b>	4.50
<i>Strawberry, raspberry, blueberry, banana</i>	
<b>Green Juice</b>	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
<b>Beet It</b>	4.00
<i>Beetroot, carrot, apple juice</i>	
<b>Power up</b>	4.95
<i>Pineapple, orange, wheatgrass, papaya</i>	
<b>Fresh Lemonade</b>	3.50
<i>Sweetened blend of lemon &amp; lime, lengthened with soda</i>	
<b>The Ivy Home-made Ginger Beer</b>	4.75
<i>Freshly pressed ginger juice, lemon, sugar &amp; soda water</i>	
<b>Seedlip Garden &amp; Tonic</b>	5.95
<i>Non-alcoholic spirit with tonic, cucumber &amp; sugar snap peas</i>	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
<i>A blend of strawberry, fruits &amp; vanilla with Fever-Tree soda water</i>	
<b>Vanilla Spiced Sour</b>	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white</i>	

◆ ————— BEERS & CIDERS ————— ◆

<b>The Ivy Craft Lager</b> , Scotland, 4.4% abv, 330ml	4.75
<i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	
<b>Paolozzi Helles Lager</b>	5.25
<i>Edinburgh, Scotland, 5.2% abv, 330ml World Beer Award 2017. Full &amp; beautifully balanced flavour</i>	
<b>Harviestoun “Bitter &amp; Twisted” Golden Ale</b>	4.75
<i>Scotland, 4.4% abv, 330ml Zesty, aromatic beer with a citrus finish</i>	
<b>Chapel Down Curious IPA</b>	5.00
<i>Kent, England, 4.4% abv, 330ml Mid-bodied velvety mouth feel, spice &amp; citrus</i>	
<b>Harviestoun Old Engine Oil</b>	5.00
<i>Scotland, 6% abv, 330ml Rich, viscous &amp; chocolatey dark ale</i>	
<b>Aspall Cyder</b> , Suffolk, England, 5.5% abv, 330ml	5.00
<i>Thirst quenching, fruity, dry &amp; sparkling</i>	
<b>BrewDog Nanny State</b>	4.00
<i>Scotland, 0.5% abv, 330ml Packed full of hop flavours without the alcohol</i>	

◆————— SPARKLING ————— 125ml —————◆

**Prosecco, Bisol, Jeio, Veneto, Italy** 6.95

*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** 5.95

**Pinot Grigio, Riff, Alto Adige, Italy** 6.95

**Soave Classico, Suavia, Veneto, Italy** 8.50

**Chardonnay, Journey's End, Cape 34** 9.25

*Stellenbosch, South Africa*

**Sauvignon Blanc, Craggy Range** 9.75

*Rapaura Road, Marlborough, New Zealand*

**Chablis, La Chablisienne, La Finage, Burgundy, France** 11.50

◆————— ROSÉ ————— 175ml —————◆

**Grenache Rosé, Lierre, Languedoc, France** 5.95

**Grand Imperial Rosé, Provence, France** 11.50

◆————— RED ————— 175ml —————◆

**Grenache Rouge, Lierre, Languedoc, France** 5.95

**Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain** 7.75

**Cotes du Rhone, Alain Jaume, Haut de Brun** 8.50

*Rhone, France*

**Malbec, Catena, Vista Flores, Mendoza, Argentina** 9.75

**Chateau d'Arche, Graves, Bordeaux, France** 12.00

**Pinot Noir, Cloudy Bay, Marlborough, New Zealand** 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

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 ————— ◆

<b>Ivy 1917 breakfast blend</b> <i>Intense and rich</i>	3.75
<b>Ivy afternoon tea blend</b> <i>Mellow, elegant, refreshing</i>	3.75
<b>Ceylon, Earl Grey, Darjeeling</b>	3.75
<b>Sencha, Jasmine pearls</b>	4.50
<b>Fresh mint, Camomile, Peppermint, Verbena</b>	3.50
<b>Rosebud, Oolong</b>	5.75

◆ ————— COFFEE ————— ◆

<b>Pot of coffee and cream</b>	3.75
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.50
<b>Espresso Martini</b>	9.00
<i>Vodka shaken with freshly pulled coffee &amp; espresso liqueur</i>	
<b>Hot chocolate</b> <i>milk / mint / white</i>	4.25
<b>Vanilla Shakerato</b>	4.00
<i>Espresso shaken with ice, served in a martini glass</i>	
<b>Mini chocolate truffles</b>	3.50
<i>With a liquid salted caramel centre</i>	

◆ ————— COGNAC ————— ◆

<b>Courvoisier VSOP</b>	9.50
<b>Ordonneau Borderies Tres Vieille Reserve</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

◆ ————— ARMAGNAC ————— ◆

<b>Clos Martin VSOP 8 year Folle Blanche</b>	9.25
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◆ ————— CALVADOS ————— ◆

<b>Dupont VSOP pays d'Auge</b>	10.5
<b>Camut 6 year pays d'Auge</b>	12.5
<b>Camut 12 year pays d'Auge</b>	18.00

◆ ————— SOFT DRINKS ————— ◆

<b>Coca-Cola, Diet Coke, Coke Zero</b>	3.25
<b>Fever-Tree soft drinks</b> <i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	3.25
<b>Acqua Panna still mineral water 750ml</b>	3.75
<b>San Pellegrino sparkling mineral water 750ml</b>	3.75



