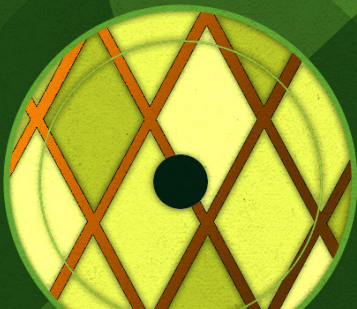
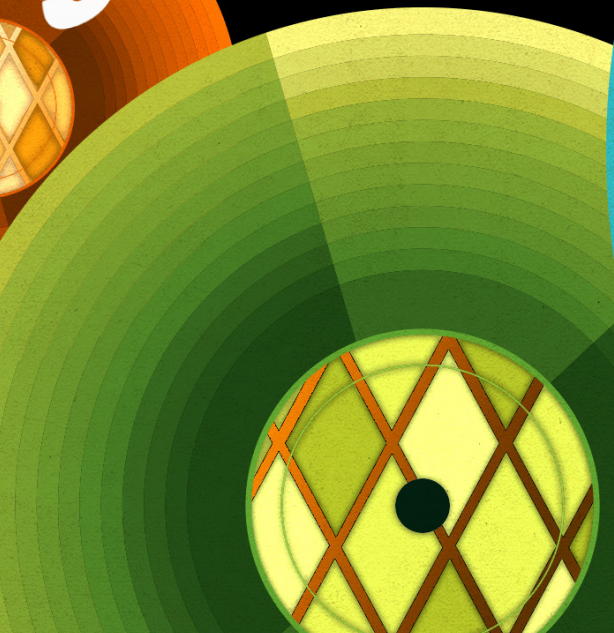


# SOHO CALLING



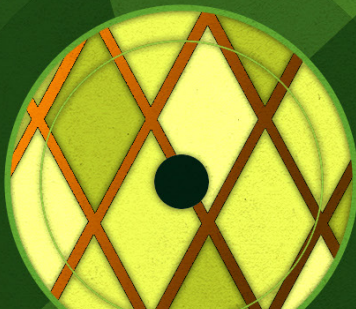


## Soho Calling!

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.



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## COCKTAILS

**The Ivy Royale** *flute* 10.75

Our signature Kir Royale with Beefeater gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne

**Satisfaction (1965)** *coupe* 9.75

Plymouth Sloe Gin, Luxardo Maraschino Liqueur, hibiscus & rose tea blend, lemon juice and egg white

**Here Comes The Sun (1969)** *hi-ball* 9.50

Saffron-infused Olmeca Altos Tequila, Earl Grey sake, blood orange purée, fresh orange and Earl Grey syrup

**Electric Warrior (1971)** *rocks* 9.50

Wyborowa Vodka, William's pear purée, Belle de Brillet Pear Liqueur, egg white and sugar

**Ziggy Stardust (1972)** *coupe* 11.50

Ketel One Citroen vodka, Pierre Ferrand Dry Orange Curaçao, vanilla syrup, lemon juice and blackberry Champagne foam

**London Calling (1973)** *rocks* 10.50

Maker's Mark Bourbon, Courvoisier VSOP, Peychaud's Bitters, Angostura Bitters and Benedictine

**China Girl (1983)** *tea cup* 8.50

Parsley-infused Beefeater Gin, carrot, apple and ginger juice, St-Germain Elderflower Liqueur, lime juice and egg white

**Club Tropicana (1983)** *hurricane* 9.00

Havana Club 3yr old Rum, Koko Kanu Coconut Rum, banana liqueur, pineapple and coconut cream with a dash of soda

**Fool's Gold (1989)** *rocks* 9.50

Naked Grouse Scotch, Oloroso sherry, Averna Amaro and malted barley syrup

**Relight My Fire (1993)** *coupe* 10.25

Fresh passion fruit shaken with Absolut Vanilla vodka, finished with flaming passion fruit

**Bitter Sweet Symphony (1997)** *rocks* 9.75

A sparkling version of the classic Negroni, with Beefeater Gin, Campari and a house blend of vermouth

**Negroni A La Peche** *rocks* 9.95

Created at The Ivy Victoria Quarter in Leeds to celebrate the 100th Anniversary of the Negroni this is a light and summery version with Four Pillars Bloody Shiraz gin, RinQuinQuin A La Peche peach liqueur, Campari, peach bitters and finished with grapefruit zest

**Salted Caramel Espresso Martini** *coupe* 8.50

A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup

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## 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

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## GIN & TONICS

<b>Ivy Special G&amp;T</b>	9.50
Beefeater Gin, lavender, cucumber and lime, with Fever-Tree Mediterranean Tonic	
<b>Pink G&amp;T</b>	9.50
Beefeater Pink Gin, fresh strawberries and fresh mint, with Fever-Tree Elderflower Tonic	
<b>Seville G&amp;T</b>	10.50
Tanqueray Flor de Sevilla Gin, Aperol and an orange slice, with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;G</b>	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Summer Apple G&amp;T</b>	11.50
30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	
<b>Deep Red G&amp;T</b>	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
<b>Gibson G&amp;T</b>	13.00
Copperhead Gibson Edition Gin, olive brine, fresh rosemary and cocktail onions, with Fever-Tree Indian Tonic	

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## COOLERS & NON-ALCOHOLIC COCKTAILS

<b>The Ivy home-made Ginger Beer</b>	4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
<b>Peach &amp; Elderflower Iced Tea</b>	4.50
Peach, elderflower and lemon with Ivy 1917 & afternoon tea blends	
<b>Mixed Berry Smoothie</b>	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Beet It</b>	4.50
Beetroot, apple juice, lemon juice and ginger	
<b>Green Juice</b>	4.75
Avocado, mint, spinach, apple, parsley	
<b>Grove Sour</b>	5.95
Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
A blend of strawberry, fruits and vanilla with soda	
<b>Elderflower Garden</b>	5.95
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	

Wines 175ml 125ml on request. Spirits 50ml 25ml on request.  
Champagne and Traditional method 125ml.

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.

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## SOFT DRINKS

<b>Choice of fresh juices orange, apple, grapefruit</b>	3.95
<b>Coca-Cola, Diet Coke, Coke Zero</b>	3.25
<b>Fever-Tree soft drinks</b>	3.25
Range of Tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade	
<b>London Essence Peach &amp; Jasmine Soda</b>	3.75
<b>London Essence Rhubarb &amp; Cardamom Soda</b>	3.75
<b>Kingsdown still mineral water 750ml</b>	3.75
<b>Kingsdown sparkling mineral water 750ml</b>	3.75

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## BEER & CIDER

<b>The Ivy Craft Lager, Scotland, 4.4% abv, 330ml</b>	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Menabrea Bionda, Italy, 4.8% abv, 330ml</b>	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
<b>Meantime Pale Ale Greenwich, London, 4.3% abv, 330ml</b>	5.25
British and American hops unite to make a sessionable pale ale that's packed with citrus flavour	
<b>Paolozzi Helles Lager Edinburgh, Scotland, 5.2% abv, 330ml</b>	5.25
World Beer Award 2018. Full & beautifully balanced flavour	
<b>Harviestoun Old Engine Oil, Scotland, 6% abv, 330ml</b>	5.00
Rich, viscous and chocolatey dark ale	
<b>Aspall Cyder, Suffolk, England, 5.5% abv, 330ml</b>	5.00
Thirst quenching, fruity, dry and sparkling	
<b>Lucky Saint, Germany, 0.5% abv, 330ml</b>	4.50
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	

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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'abeille, Bordeaux, France</b>	8.50
<b>Royal Tokaji, Gold Label, Tokaji, Hungary</b>	16.00

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## TEA

<b>Ivy 1917 breakfast blend</b> Intense and rich	3.75
<b>Ivy afternoon tea blend</b> Mellow, elegant, refreshing	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

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## COFFEE

<b>Pot of coffee and cream</b>	3.75
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.50
<b>Hot chocolate milk / mint / white</b>	4.25
<b>Vanilla shakerato</b> Espresso shaken with ice, served in a martini glass	4.00
<b>Mini chocolate truffles</b> With a liquid salted caramel centre	3.50

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## SPARKLING 125ml

<b>Prosecco, Bisol, Jeio, Veneto, Italy</b>	6.95
<b>The Ivy Collection Champagne, Champagne, France</b>	9.95
<b>Coates &amp; Seeley Brut Rosé, Hampshire, England</b>	13.50
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>	13.95
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	16.50

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## WHITE 175ml

<b>White, Lierre</b>	5.95
<b>Pinot Grigio, Riff, Alto Adige, Italy</b>	6.95
<b>Soave Classico, Suavia, Veneto, Italy</b>	8.75
<b>Chardonnay, Journey's End, Cape 34, Stellenbosch, South Africa</b>	9.50
<b>Sauvignon Blanc, Craggy Range</b>	9.75
<i>Rapaura Road, Marlborough, New Zealand</i>	
<b>Chablis, La Chablisienne, La Sereine, Burgundy, France</b>	11.75

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## ROSÉ 175ml

<b>Rosé, Lierre</b>	5.95
<b>Grand Imperial Rosé, Provence, France</b>	11.50

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## RED 175ml

<b>Red, Lierre</b>	5.95
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	7.75
<b>Côtes du Rhône, Alain Jaume, Haut de Brun, Rhone, France</b>	8.50
<b>Malbec, Catena, Vista Flores, Mendoza, Argentina</b>	9.95
<b>Chianti Classico, Castellare, Tuscany, Italy</b>	12.50
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	16.00

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## SHERRY 100ml

<b>Pedro Ximénez, Bodegas Alvear, 'Solera 1927'</b>	
<i>Montilla-Moriles, Spain</i>	11.50
Sweet sherry with notes of sticky toffee	
<b>Fino, La Ina, Jerez, Spain</b>	5.50
Bone dry with fresh apple, almond and yeast flavours	
<b>Dry Oloroso, Lustau, Rio Viejo, Jerez, Spain</b>	6.25
Mahogany coloured with notes of walnut and chocolate	
<b>Manzanilla, La Guita, 'En Rama', Jerez, Spain</b>	5.50
Unfiltered sherry made from Palomino grapes.	
Flavours of lemon peel, dried apricot and mandarin	

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