

The Ivy Royale <i>flute</i>	10.75
<i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne</i>	
English Spritz <i>long</i>	8.75
<i>Our take on a classic Spritz. Kamm & Sons aperitif, Pierre Ferrand dry curaçao, fresh pink grapefruit juice, Prosecco & soda</i>	
Cotswold Julep <i>julep tin</i>	9.50
<i>Cotswold single malt whisky, Chase marmalade vodka, marmalade & soda</i>	
The Ivy Sling <i>hi-ball</i>	9.50
<i>Based on a classic "Raffles" Singapore Sling recipe. A Plymouth gin base with Cherry Heering, Benedictine, bitters, lime, pineapple & grenadine</i>	
"The Rec" Collins <i>hi-ball</i>	9.25
<i>Our English garden cocktail. Wyborowa vodka, elderflower cordial, cucumber, apple & lime, topped with Aspall cyder</i>	
Holborn Botanical Collins <i>hi-ball</i>	9.00
<i>Slingsby Rhubarb Gin, fresh basil, strawberry jam & lemon juice</i>	
Lansdown Lady <i>coupe</i>	8.00
<i>Beefeater gin shaken with orange blossom, peach pulp, Briottet Crème de Pêche & lavender sweetened with agave</i>	
Plum Tree <i>coupe</i>	9.00
<i>Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters</i>	
Three Martini Lunch	11.50
<i>Served in tasting glasses, 3 expressions of the classic. Plymouth Gibson, Beefeater Borough's Reserve barrel rested & sweet Wyborowa martini</i>	
Crescent Sour <i>rocks</i>	10.00
<i>A beautiful mix of Chivas Regal 12yr with lavender-infused Agave sec, fresh ginger & lemon juice finished with Ardbeg Uigeadail</i>	
Salted Caramel Espresso Martini <i>coupe</i>	8.00
<i>A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre Liqueur, freshly pulled espresso & sweetened with salted caramel syrup</i>	
Ontario Toddy <i>latte</i>	9.75
<i>Lot 40 Canadian Rye, Apricot & Blackberry shrub syrup, Creme d'Abriocot, Plymouth Sloe gin. Served hot with a burnt Laphroaig infused orange twist</i>	

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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◆ ❧ ————— COOLERS & JUICES ————— ❧ ◆

Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Mixed Berry Smoothie	4.75
<i>Strawberries, raspberries, blueberries, banana, coconut milk & lime</i>	
Immunity Smoothie	4.95
<i>Apple, banana, orange, avocado, lemon, ginger, turmeric, echinacea, black pepper, cayenne pepper</i>	
Beet It	4.50
<i>Beetroot, apple, lemon & ginger</i>	
Seedlip Garden & Tonic	5.95
<i>Non-alcoholic spirit with tonic, cucumber & sugar snap peas</i>	
The Ivy Homemade Lemonade	3.00
<i>Fresh muddled lemon with sugar & soda water</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 ————— ❧ ◆

Local, seasonal & guest beers available - ask your server for details

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>	
Lost & Grounded Keller Pils	5.25
<i>Bristol, England, 4.8% abv</i>	
<i>Traditional German pilsner malts & 3 classic hop varieties are use to make this clean, unfiltered, hop driven lager</i>	
Lost & Grounded Hop Hand Fallacy	5.50
<i>Bristol, England, 4.4% abv</i>	
<i>Bright, vibrant & refreshing farmhouse ale</i>	
Bath Ales Gem , 500ml, 4.8%	5.95
<i>A quintessentially English Amber Ale</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</i>	
<i>Packed full of hop flavours without the alcohol</i>	

◆ ————— SPARKLING ————— 125ml —◆

Prosecco, Bisol, Jeio, Veneto, Italy	6.95
The Ivy Collection Champagne <i>Champagne, France</i>	9.75
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 <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, 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	5.50
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	7.75
Cotes du Rhone, Alain Jaume, Haut de Brun <i>Rhone, France</i>	8.50
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

◆ ————— 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

❖ ❖ ————— 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 <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 <i>With a liquid salted caramel centre</i>	3.50

❖ ❖ ————— ARMAGNAC ————— ❖ ❖

Clos Martin VSOP 8 year Folle Blanche	9.25
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❖ ❖ ————— CALVADOS ————— ❖ ❖

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

❖ ❖ ————— SMALL BITES ————— ❖ ❖

Spiced green olives	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
Truffle arancini	5.50
<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	3.95
<i>With salted butter</i>	
Zucchini fritti	5.75
<i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	

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