

---

## COCKTAILS

<b>The Ivy Royale</b> <i>flute</i>	10.75
Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne	
<b>English Spritz</b> <i>long</i>	8.75
Our take on a classic Spritz. Kamm & Sons aperitif, Pierre Ferrand dry curaçao, fresh pink grapefruit juice, Prosecco & soda	
<b>Cotswold Julep</b> <i>julep tin</i>	9.50
Cotswold single malt whisky, Chase marmalade vodka, marmalade & soda	
<b>The Ivy Sling</b> <i>hi-ball</i>	9.50
Based on a classic “Raffles” Singapore Sling recipe. A Plymouth gin base with Cherry Heering, Benedictine, bitters, lime, pineapple & grenadine	
<b>Bristol Road Collins</b> <i>hi-ball</i>	9.00
Havana Club Especial, Cointreau, lemon juice, honey & raisins	
<b>Holborn Botanical Collins</b> <i>hi-ball</i>	9.00
Slingsby Rhubarb Gin, fresh basil, strawberry jam & lemon juice	
<b>Lansdown Lady</b> <i>coupe</i>	8.00
Beefeater gin shaken with orange blossom, peach pulp, Briottet Crème de Pêche & lavender sweetened with agave	
<b>Highland Strawberry Boulevardier</b> <i>rocks</i>	9.50
Naked Grouse Scotch, Dolin Chamberyzette wild strawberry aperitif, Campari & cranberry bitters	
<b>Cherry Chocolate Flip</b> <i>rocks</i>	9.25
Wyborowa vodka, Pierre Ferrand dry Curaçao, Mozart chocolate liqueur, egg & lemon juice	
<b>Salted Caramel Espresso Martini</b> <i>coupe</i>	8.50
A classic espresso martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup	

---

## SMALL BITES

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

---

## 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</b>	750ml	3.75
<b>San Pellegrino sparkling mineral water</b>	750ml	3.75

---

## 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>Mixed Berry Smoothie</b>	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Beet It</b> Beetroot, carrot, apple juice and ginger	4.50
<b>The Ivy home-made Ginger Beer</b>	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
<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	

---

## BEERS & CIDER

---

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

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i>	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Lost &amp; Grounded Keller Pils</b> , <i>Bristol, England, 4.8% abv</i>	5.25
Traditional German pilsner malts & 3 classic hop varieties are used to make this clean, unfiltered, hop driven lager	
<b>Lost &amp; Grounded Hop Hand Fallacy</b>	5.50
<i>Bristol, England, 4.4% abv</i> Bright, vibrant & refreshing farmhouse ale	
<b>Bath Ales Gem</b> , <i>500ml, 4.8% abv</i>	5.95
A quintessentially English Amber Ale	
<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>Harviestoun Old Engine Oil</b> , <i>Scotland, 6% abv, 330ml</i>	5.00
Rich, viscous & chocolatey dark ale	
<b>Aspall Cyder</b> , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.00
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	

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.

Detailed allergen information is available on request.

We cannot guarantee the total absence of allergens in our dishes.

---

## 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

---

## WHITE 175ml

<b>Grillo, Lierre, Sicily, Italy</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 Finage, Burgundy, France</b>	11.50

---

## ROSÉ 175ml

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

---

## RED 175ml

<b>Nero d'Avola, Lierre, Sicily, Italy</b>	5.95
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	7.75
<b>Cotes du Rhone, 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, 125ml</b>	14.00

---

## 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 Labeilley, Bordeaux, France</b>	8.50
<b>Royal Tokaji, Gold Label, Tokaji, Hungary</b>	16.00

---

## 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

---

## GIN & TONICS

<b>Ivy Special G&amp;T</b>	9.25
Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	
<b>Pink G&amp;T</b>	9.50
Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower 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	

---

## 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

---

## COFFEE

<b>Pot of coffee and cream</b>		3.75
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>		3.50
<b>Salted caramel espresso martini</b>	<i>Alcoholic</i>	8.50
<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

---

## SHERRY *100ml*

<b>Pedro Ximenez, Bodegas Alvear, 'Solera 1927'</b>		11.50
<i>Montilla-Moriles, Spain</i>		
<b>Fino, La Ina, Jerez, Spain</b>		5.50
<b>Manzanilla, La Guita, 'En Rama', Jerez, Spain</b>		5.50
<b>Dry Oloroso, Lustau, Rio Viejo, Jerez, Spain</b>		6.25

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.

Detailed allergen information is available on request.

We cannot guarantee the total absence of allergens in our dishes.