



COCKTAILS



- The Ivy Royale flute** 10.75
Plymouth sloe gin, Briottet rose & hibiscus topped with The Ivy Champagne
- Salted Caramel Espresso Martini coupe** 8.00
A classic espresso martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup
- Angel's Share long** 9.50
Packed with flavour, this take on a Mojito combines kumquats, ginger, lemongrass & kaffir lime leaves with Havana Especial rum
- Kings Road Manhattan martini** 9.75
Compass Box Great King Street Scotch, Martini Riserva Rubino, Amaro Montenegro, Angostura & orange bitters with a Compass Box mist
- Chelsea Garden Margarita coupe** 9.50
Olmecca Altos Plata tequila, Solerna blood orange liqueur, lime juice, hibiscus & orgeat
- Japanese Plum Tree coupe** 9.50
Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters
- Lavender Lady coupe** 9.00
Beefeater gin shaken with orange blossom, peach pulp, Briottet Crème de Pêche & fresh lavender sweetened with agave
- Made In Chelsea coupe** 9.25
Beefeater gin, lychee juice, rose syrup, lemon juice, egg white & a hint of sea salt
- Coffee Negroni rocks** 9.00
Monkey 47 gin, coffee-infused Campari, Martini Riserva Rubino
- Orchard G&T rocks** 9.50
Chase Seville orange gin, RinQuinQuin à la Pêche & Creole bitters with Fever-Tree Mediterranean tonic
- Grasshopper Fizz flute** 11.50
Monkey 47 gin, Briottet Creme de Menthe Blanc & lavender, topped with Ivy Champagne
- Chestnut Bourbon Sour rocks** 9.75
Maker's Mark, chestnut syrup, lemon and egg white with a float of Argentinian Malbec



SMALL BITES



- Spiced green olives** 3.50
Gordal olives with chilli, coriander and lemon
- Truffle arancini** 5.75
Fried Arborio rice balls with truffle cheese
- Salted smoked almonds** 3.25
Hickory smoked and lightly spiced
- Salt-crusted sourdough bread** 4.25
With salted butter
- Zucchini fritti** 5.95
Crispy courgette fries with lemon, chilli and mint yoghurt

❖ — COOLERS, POWER-UPS & PICK-ME-UPS — ❖

The Ivy Set Cooler	4.75
<i>A long refresher with cucumber, apple, lime, mint & soda</i>	
Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Garden Iced Tea	4.75
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Home-made Ginger Beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	
Mixed Berry Smoothie	4.50
<i>Raspberry, strawberry, blueberry, banana</i>	
Detox Shot	3.50
<i>Ginger, lemon & cayenne pepper</i>	
Seedlip Garden & Tonic	6.75
<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 & egg white</i>	

❖ — BEERS & CIDER — ❖

The Ivy Craft Lager , Scotland, 4.4% abv, 330ml	5.00
<i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	
Paolozzi Helles Lager	5.75
<i>Edinburgh, Scotland, 5.2% abv, 330ml World Beer Award 2017. Full & beautifully balanced flavour</i>	
Harviestoun "Bitter & Twisted" Golden Ale	5.50
<i>Scotland, 4.4% abv, 330ml Zesty, aromatic beer with a citrus finish</i>	
Chapel Down Curious IPA	5.50
<i>Kent, England, 4.4% abv, 330ml Mid-bodied velvety mouth feel, spice & citrus</i>	
Guinness Stout , Dublin, Ireland, 4.5% abv, 330ml	4.75
<i>Chocolate, toasted coffee & roasted grain</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>	

❖ — SOFT DRINKS — ❖

Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks	3.25
<i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	
Acqua Panna still mineral water 750ml	4.75
San Pellegrino sparkling mineral water 750ml	4.75

◆:~———— SPARKLING —————~:◆ 125ml —~:◆

Crede, Prosecco Superiore, Bisol, Veneto, Italy	8.50
The Ivy Collection Champagne <i>Champagne, France</i>	10.50
Coates & Seeley, Brut Reserve, Hampshire, England	12.50
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95
Besserat de Bellefon, Cuvée des Moines, Blanc de Blancs, Champagne, France, NV	19.95

◆:~———— WHITE —————~:◆ 175ml —~:◆

Picpoul de Pinet, Mas Puech <i>Languedoc-Roussillon, France</i>	6.50
Lugana, Bulgarini, Veneto, Italy	8.50
Sauvignon Blanc, Craggy Range <i>Rapaura Road, Marlborough, New Zealand</i>	9.75
Chablis, La Chablisienne, Le Finage, Burgundy, France	11.50
Chardonnay, Journey's End Single Vineyard <i>Stellenbosch, South Africa</i>	13.00

◆:~———— ROSÉ —————~:◆ 175ml —~:◆

Grenache Rosé, Lierre, Languedoc, France	6.50
Provence Rosé, Grand Imperial, Estandon <i>Cotes de Provence, France, 2017</i>	13.00

◆:~———— RED —————~:◆ 175ml —~:◆

Salice Salentino, Masseria Borgo Dei Trulli <i>Puglia, Italy</i>	6.50
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	7.50
Malbec, Catena, Vista Flores, Mendoza, Argentina	10.25
Chateau d'Arche, Graves, Bordeaux, France	13.00
Pinot Noir, Cloudy Bay <i>Marlborough, New Zealand, 2016</i>	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 Tres Vieille Borderies	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Ragnaud-Sabourin No. 35 Fontvieille	30.00
Hennessy Paradis	95.00

◆:~————— 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 – milk / mint / white	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>	

◆:~————— ARMAGNAC —————~:◆

Clos Martin VSOP 8 year Folle Blanche	9.25
Baron de Sigognac 10 year	9.50

◆:~————— CALVADOS —————~:◆

Dupont VSOP pays d'Auge	10.50
Camut 6 year pays d'Auge	12.50
Camut 12 year pays d'Auge	18.00

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.