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## 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>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	
<b>Angel's Share</b> <i>long</i>	9.50
Packed with flavour, this take on a Mojito combines kumquats, ginger, lemongrass & kaffir lime leaves with Havana Especial rum	
<b>King's Road Manhattan</b> <i>martini</i>	9.75
Compass Box Great King Street Scotch, Martini Riserva Rubino, Amaro Montenegro, Angostura & orange bitters	
<b>Chelsea Garden Margarita</b> <i>coupe</i>	9.50
Olmecca Altos Plata tequila, Cointreau blood orange, lime juice, hibiscus & orgeat	
<b>Highland Strawberry Boulevardier</b> <i>rocks</i>	9.50
Naked Grouse Scotch, Dolin Chamberyzette wild strawberry aperitif, Campari & cranberry bitters	
<b>Lavender Lady</b> <i>coupe</i>	9.00
Beefeater gin shaken with orange blossom, peach pulp, egg white Briottet Crème de Pêche & fresh lavender sweetened with vanilla	
<b>Made In Chelsea</b> <i>coupe</i>	9.25
Beefeater gin, lychee juice, rose syrup, lemon juice, egg white & a hint of sea salt	
<b>Coffee Negroni</b> <i>rocks</i>	9.00
Monkey 47 gin, coffee-infused Campari, Martini Riserva Rubino	
<b>Grasshopper Fizz</b> <i>flute</i>	11.50
Monkey 47 gin, Briottet Creme de Menthe Blanc & lavender, topped with The Ivy Collection Champagne	
<b>Chestnut Bourbon Sour</b> <i>rocks</i>	9.75
Maker's Mark, chestnut syrup, lemon and egg white with a float of Argentinian Malbec	

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## SMALL BITES

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

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## COOLERS & JUICES

<b>The Ivy Set Cooler</b>	4.75
A long refresher with cucumber, apple, lime, mint & soda	
<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>The Ivy home-made Ginger Beer</b>	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
<b>Mixed Berry Smoothie</b>	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Detox Shot</b> Ginger, lemon & cayenne pepper	3.50
<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	

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## BEERS & CIDER

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i>	5.00
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Paolozzi Helles Lager</b> , <i>Edinburgh, Scotland, 5.2% abv, 330ml</i>	5.75
World Beer Award 2017. Full & beautifully balanced flavour	
<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>Chapel Down Curious IPA</b> , <i>Kent, England, 4.4% abv, 330ml</i>	5.75
Mid-bodied velvety mouth feel, spice & citrus	
<b>Harviestoun Old Engine Oil</b> , <i>Scotland, 6% abv, 330ml</i>	5.50
Rich, viscous & chocolatey dark ale	
<b>Aspall Cyder</b> , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.50
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	
<b>Small Beer "Steam"</b> , <i>London, 2.7% abv, 350ml</i>	5.50
A rich rye style, low alcohol beer, amber ale with dried fruits, spice and a balanced hoppy finish	

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

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## SPARKLING 125ml

Crede, Prosecco Superiore, Bisol, <i>Veneto, Italy</i>	8.50
The Ivy Collection Champagne, <i>Champagne, France</i>	10.50
Coates & Seely, Brut Rosé, <i>Hampshire, England, NV</i>	13.50
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.95
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	16.50
Besserat de Bellefon, Cuvée des Moines	19.95
Blanc de Blancs, <i>Champagne, France, NV</i>	

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## WHITE 175ml

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

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## ROSÉ 175ml

Sangiovese Rosé	7.00
<i>Filarino, Poderi Dal Nespole, Emilia-Romagna, Italy</i>	
Provence Rosé, Grand Imperial, Estandon	13.00
<i>Cotes de Provence, France, 2017</i>	

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## RED 175ml

Salice Salentino, Masseria Bogo Dei Trulli, <i>Puglia, Italy</i>	6.50
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	7.50
Malbec, Catena, Vista Flores, <i>Mendoza, Argentina</i>	10.25
Chateau Puy Rigaud, <i>Montagne-Saint-Émilion, 2016</i>	13.00
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand, 2016</i>	16.00

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## SWEET & FORTIFIED 100ml

Moscato d'Asti, Vietti 'Cascinetta', <i>Piedmont, Italy</i>	6.75
Maury, Lafage, <i>Languedoc, France, 2017</i>	7.00
Ruby Port, Warre's, LBV, <i>Douro, Portugal</i>	7.25
10yr Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.00
Sauternes, Clos Labeilley, <i>Bordeaux, France</i>	8.50
Royal Tokaji, Gold Label, Tokaji, <i>Hungary</i>	16.00

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## 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

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## GIN & TONICS

<b>Ivy Special G&amp;T</b>	9.75
Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean 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	
<b>Pink Peppercorn G&amp;T</b>	13.00
Audemus pink peppercorn gin, chilled espresso & Alvear Pedro Ximénez Sherry with Fever-Tree aromatic tonic	

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## SHERRY 100ml

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

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## 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 750ml</b>	4.75
<b>San Pellegrino sparkling mineral water 750ml</b>	4.75

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