

- The Ivy Royale** *flute* 10.75
Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne
- Inigo Jones' Fizz** *coupe* 8.50
A classic lightly sparkling Ramos with Fragola Tosolini wild strawberry liqueur, basil, Courvoisier VSOP finished with a dash of cream & citrus
- Garden of the Abbey** *long* 9.25
Our English garden cocktail. Wyborowa vodka, elderflower cordial, cucumber, apple & lime, topped with Aspoll cyder
- Betty Careless** *rocks* 9.75
A beautiful mix of The Naked Grouse Scotch with lavender-infused Agave sec, fresh ginger & lemon juice finished with Ardbeg Uigeadail
- Almond Elixir** *coupe* 9.95
Absolut Elyx Vodka, Saliza Amaretto, lime juice, hibiscus syrup & egg white
- My Fair Lady** *coupe* 9.50
Our signature white lady with Beefeater gin, Belle de Brillet, lemon & orange blossom mist
- Pioneer Spirit** *rocks* 9.50
A winter warmer using Lot 40 Canadian rye whisky, blended with vanilla & cinnamon & a dash of Angostura bitters. Finished with Jack Rudy's bourbon soaked cherries
- "Dahling"** *coupe* 9.50
Beefeater gin, crème de violet, lavender, rose liqueur
- Orchard G&T** *rocks* 9.50
Chase Seville orange gin, RinQuinQuin à la pêche and Creole bitters with Fever-Tree Mediterranean tonic
- The Ivy Sling** *hi-ball* 9.50
Based on a classic "Raffles" Singapore Sling recipe. A Plymouth gin base with Cherry Heering, Benedictine, bitters, lime, pineapple & grenadine
- Covent Garden Cooler** *hi-ball* 9.00
Koko Kanu coconut rum, cranberry juice and fresh strawberry, raspberry & blackberry, served cool & long
- 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
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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

◆:~ COOLERS & JUICES ~:◆

The Ivy home-made Ginger Beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	
Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Mixed Berry Smoothie	4.50
<i>Strawberry, raspberry, blueberry, banana</i>	
Beet It	4.00
<i>Beetroot, carrot, apple juice</i>	
Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Power Up	4.95
<i>Wheatgrass, pineapple, papaya, orange</i>	
Seedlip Garden & Tonic	5.95
<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 and egg white</i>	

◆:~ BEERS & CIDER ~:◆

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>	
Paolozzi Helles Lager	5.25
<i>Edinburgh, Scotland, 5.2% abv, 330ml World Beer Award 2017. Full & beautifully balanced flavour</i>	
Harviestoun "Bitter & Twisted" Golden Ale	4.75
<i>Scotland, 4.4% abv, 330ml Zesty, aromatic beer with a citrus finish</i>	
Chapel Down Curious IPA	5.00
<i>Kent, England, 4.4% abv, 330ml Mid-bodied velvety mouth feel, spice & citrus</i>	
Harviestoun Old Engine Oil	5.00
<i>Scotland, 6% abv, 330ml Rich, chocolatey & viscous. This is a robust porter style beer with great character</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 range of tonics,	3.25
<i>Madagascan cola, ginger beer, ginger ale, lemonade</i>	
Acqua Panna still mineral water 750ml	3.75
San Pellegrino sparkling mineral water 750ml	3.75

◆:~————— 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	5.95
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

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.