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## COCKTAILS

- The Ivy Royale *flute*** 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
- 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 Aspell 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  
Lot 40 Canadian rye whisky, blended with vanilla & cinnamon & a dash of Angostura bitters. Finished with Jack Rudy's bourbon soaked cherries
- The Green, Green Grouse of Home *coupe*** 9.50  
Naked Grouse Scotch whisky, Belle de Brillet pear liqueur, matcha green tea syrup, lemon juice and egg white. Finished with lime zest and Angostura bitters
- 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*** 9.00  
Koko Kanu coconut rum, cranberry juice and fresh strawberry, raspberry & blackberry, served cool & long
- Salted Caramel Espresso Martini *coupe*** 8.50  
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

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## COOLERS & JUICES

<b>The Ivy home-made Ginger Beer</b>	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
<b>Peach &amp; Elderflower Iced Tea</b>	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
<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>Green Juice</b> Avocado, mint, spinach, apple, parsley	4.75
<b>Seedlip Garden &amp; Tonic</b>	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
<b>Strawberry &amp; Vanilla Soda</b>	5.95
A blend of strawberry, fruits & vanilla with soda	
<b>Vanilla Spiced Sour</b>	5.95
A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white	

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## BEERS & CIDER

<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>Paolozzi Helles Lager</b> <i>Edinburgh, Scotland, 5.2% abv, 330ml</i>	5.25
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>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	

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

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

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## SPARKLING 125ml

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	6.95
The Ivy Collection Champagne, <i>Champagne, France</i>	9.95
Coates & Seeley Brut Rose, <i>Hampshire, England</i>	13.50
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.95
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	16.50

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## WHITE 175ml

Grillo, Lierre, <i>Sicily, Italy</i>	5.95
Pinot Grigio, Riff, Alto <i>Adige, Italy</i>	6.95
Soave Classico, <i>Suavia, Veneto, Italy</i>	8.75
Chardonnay, Journey's End, Cape 34, <i>Stellenbosch, South Africa</i>	9.50
Sauvignon Blanc, Craggy Range <i>Rapaura Road, Marlborough, New Zealand</i>	9.75
Chablis, La Chablisienne, La Finage, <i>Burgundy, France</i>	11.50

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## ROSÉ 175ml

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

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## RED 175ml

Nero d'Avola, Lierre, <i>Sicily, Italy</i>	5.95
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	7.75
Cotes du Rhone, Alain Jaume, Haut de Brun, <i>Rhone, France</i>	8.50
Malbec, Catena, Vista Flores, <i>Mendoza, Argentina</i>	9.95
Chianti Classico, <i>Castellare, Tuscany, Italy</i>	12.50
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand, 125ml</i>	14.00

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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 L'abeilley, <i>Bordeaux, France</i>	8.50
Royal Tokaji, Gold Label, <i>Tokaji, Hungary</i>	16.00

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## 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

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## 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	

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## 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

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## 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>	8.00
<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

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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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