

❖ ————— COCKTAILS ————— ❖

The Ivy Café Royale	6.75
<i>Hibiscus gin, sloe infusion, rose water, Cremant</i>	
London Spritz	6.50
<i>Earl Grey gin, lemon and orange oleo sacchurum, Cocchi Americano, Prosecco, soda</i>	
Garden of the Abbey	9.25
<i>Elderflower vodka, cucumber, apple, lime, cider sparkle</i>	
Negroni Tasting Set	9
<i>Fruity & light with Dolin bittersweet strawberry vermouth</i>	
<i>Delicate & herbal with Beefeater gin</i>	
<i>Rich & punchy 'Boulevardier' with Bulleit bourbon</i>	
Espresso Martini	7.50
<i>Served with hot cross bun, crème brûlée and amaretto infusions</i>	
Bloody Mary	8
<i>Choice of Caesar, Red Snapper or Smoked</i>	

❖ ————— COOLERS ————— ❖

Peach and Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Rosemary Lemonade	3.50
<i>Rosemary infusion, lemon & lime with sparkling water</i>	
Cream Soda <i>Chocolate and vanilla</i>	3.75

❖ ————— FRESH JUICE & SMOOTHIES ————— ❖

Green Juice	4
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Mixed Berry Smoothie	4.50
<i>Raspberry, strawberry, blueberry, banana</i>	
Beet It <i>Beetroot, carrot, apple juice</i>	4

❖ ————— SOFT DRINKS ————— ❖

Coca-Cola, Diet Coke	2.75
Fever-Tree lemonade, tonic, bitter lemon, soda, ginger ale	2.75
Appletiser, Orangina, Perrier	3.25

❖ ————— BEERS & CIDERS ————— ❖

Peroni Nastro Azzurro, Italy, 5.1% abv. 330ml	4.50
<i>Classic, crisp and refreshing lager</i>	
Meantime Pilsner, London, England, 4.4% abv. 330ml	4.75
<i>Complex hoppy flavour, elegant bitter finish</i>	
Sam Smith's Organic Pale Ale, North Yorkshire, England, 5.1% abv. 355ml	5.50
<i>Sweet malt and caramel, with a bitter dry finish</i>	
Willy's Apple Cider, Herefordshire, England, 4% abv. 500ml	6.50
<i>Medium dry, lightly sparkling</i>	

❖❖————— SPARKLING —————❖❖	
Soranzo, Prosecco Superiore, <i>Veneto, Italy</i>	6
TIMG, Montoy, <i>Champagne, France</i>	8.95
❖❖————— WHITE —————❖❖	
Grenache Blanc, Lierre, <i>Languedoc, France</i>	5
Pinot Grigio, Alois Lageder, Riff, <i>Alto Adige, Italy</i>	6.50
Gavi, Voltolino, <i>Piemonte, Italy</i>	7.25
Sauvignon Blanc, Huia, <i>Marlborough, New Zealand</i>	9
Chablis, La Chablisienne, Le Finage, <i>Burgundy, France</i>	11
❖❖————— ROSE —————❖❖	
Grenache Rosé, Lierre, <i>Languedoc, France</i>	5
❖❖————— RED —————❖❖	
Grenache Rouge, Lierre, <i>Languedoc, France</i>	5
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero</i>	7.50
Malbec, Bodega Catena, Appellation Vista Flores, <i>Mendoza, Argentina</i>	9.25
Pinot Noir, Craggy Range, <i>Tē Muna, New Zealand</i>	10.50
Chateau Siaurac, Plaisir, Pomerol, <i>Bordeaux, France</i>	12
❖❖————— SWEET & FORTIFIED — 100ml —❖❖	
Moscato d'Asti, Cascinetta, Vietti, <i>Piedmont, Italy</i>	6.50
Port, Warre's Late Bottled Vintage, <i>Douro, Portugal</i>	7
Sauternes, Château du Levant, <i>Bordeaux, France</i>	8.50
❖❖————— 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 & cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Hot chocolate – milk / mint / white	4.25
Iced coffee	4
❖❖————— COGNAC —————❖❖	
Remy Martin VSOP, <i>Fine Champagne</i>	9.50
Maxime Trijol VSOP, <i>Grande Champagne</i>	12.50
Leyrat XO, <i>Fins Bois</i>	22.50
❖❖————— ARMAGNAC —————❖❖	
Clos Martin VSOP 8 yr Folle Blanche	9.25
Baron de Sigognac 10 yr	9.50
Domaine Boingneres 2001 Folle Blanche	21

✦ ————— CALVADOS ————— ✦

Dupont VSOP pays d'Auge	10.50
Camut 6 yr pays d'Auge	12.50

✦ ————— GRAPPA ————— ✦

Grappa Bepi Tosolini, Agricola	7.50
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✦ ————— BLENDED SCOTCH ————— ✦

Chivas Regal 12 yr	7.50
Johnnie Walker Black Label	7.50

✦ ————— SINGLE MALT SCOTCH ————— ✦

The Macallan Gold, <i>Highland</i>	7.50
Glenmorangie The Original 10 yr, <i>Highland</i>	8
Dalwhinnie 15 yr, <i>Highland</i>	10.50
Oban 14 yr, <i>Highland</i>	12
Laphroaig 10 yr, <i>Islay</i>	12.50
Lagavulin 16 yr, <i>Islay</i>	13.50

✦ ————— WORLD WHISKEY ————— ✦

Jameson, Ireland	7.50
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The palate is thick with notes of orchard fruits, both fresh and cooked, with a little vanilla cream. The finish is of medium-length with spice and honey.

Redbreast 12yr, Ireland	8.25
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Nutty & citrusy with hints of marzipan, dried citrus peels and a hint of sherry.

Hibiki 12yr, Japan	14.75
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Crushed almonds, stewed fruits, clove-studded oranges. A sherried malt and a subtle core of oak.

✦ ————— GIN ————— ✦

Beefeater	7.50
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Clean pine fresh juniper with a subtle lemon and orange zest. Best with classic cocktails and gin & tonic.

Bombay Sapphire	7.50
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Juniper, lemon zest and meringue pie filling with black and white pepper and Indian spice. Great with your Bramble or Collins.

Hendrick's	7.50
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Slightly sweet and silky smooth, with a burst of juniper and citrus set against fresh green flavours. There is nothing better than a Hendrick's & Fever Tree tonic served with a slice of cucumber.

Plymouth	7.50
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Light earthy notes and subtle sweetness with a long dry finish. Try in a Red Snapper

Tanqueray	7.50
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Pine fresh juniper led with subtle lemon zest. Great in a gin & tonic.

Tanqueray 10	8.25
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Wonderfully rounded palate and incredibly silky considering its heady alcoholic strength. Juniper is integrated with freshly squeezed lemon, orange and zesty pink grapefruit. Great in a Martini with a grapefruit twist.

❖ ————— VODKA ————— ❖

Wyborowa, Poland, Rye	7.50
Ketel One, Holland, Wheat	7.75
Grey Goose, France, Wheat	8.25
Belvedere, Poland, Rye	8.50
Absolut Elyx, Sweden, Wheat	8.75

❖ ————— RUM ————— ❖

Havana Club 3 yr, Cuba	7.50
Havana Especial, Cuba	7.50
Gosling's Black Seal, Bermuda	7.50
Clement VSOP, Martinique	9
Elements 8, St. Lucia	9

❖ ————— LIQUEUR ————— ❖

Expre Bepi Tosolini, Espresso liqueur	7.50
Amaretto Saliza, Almond liqueur	7.50
Frangelico, Hazelnut liqueur	7.50
Cointreau	7.50
Grand Marnier	7.50
Dom Benedictine	7.50
Drambuie	7.50
Baileys	7.50
Limoncello, Bepi Tosolini	7.50
Opal Bianca Sambuca	7.50

❖ ————— VERMOUTH/APERITIF & DIGESTIF ————— ❖

Cocchi Vermouth di Torino	7
Fernet Branca	7.50
Kamm & Sons	7.50
Montenegro	7.50
Amaro Averna	7.50
Antica Formula	7.50
Ricard Pastis	7.50
Pernod	7.50
Aperol	7.50
Campari	7.50
Noilly Prat	7.50
Lillet Blanc	7.50
Pernod Absinthe	7.50
Martini Gran Lusso	8
Cocchi Barolo Chinato	9

All spirits are served in 50ml measurements 25ml on request

Mixers are charged at £1.25

A discretionary optional service charge of 12.5% will be added to your bill