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## COCKTAILS

<b>1917 Royale</b>	9.25
Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne	
<b>English Spritz</b>	8.50
Citrus-infused Cocchi Rosa, Earl Grey infused Beefeater gin and Peychaud's Bitters topped with soda & Prosecco	
<b>Raspberry Mojito</b>	8.50
Havana Club rum, lime, sugar, fresh mint & Chambord black raspberry liqueur	
<b>Cosmopolitan</b>	6.75
Wyborowa vodka, Cointreau, cranberry, lime & peach bitters with a flamed orange zest	
<b>The Ivy Bloody Mary</b>	8.50
Wyborowa vodka, homemade spice mix & tomato juice	
<b>Dark &amp; Stormy</b>	8.50
Gosling's Black Seal rum, ginger, lemon & sugar	
<b>Classic Daiquiri</b>	8.50
Havana Club 3yr old rum, lime, grapefruit zest	
<b>Strawberry Spritz</b>	9.75
Strawberry & vanilla blend topped with The Ivy Collection Champagne	
<b>Salted Caramel Espresso Martini</b>	8.50
A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup	
<b>Highland Strawberry Boulevardier</b>	9.50
Naked Grouse Scotch, Dolin Chamberyzette wild strawberry aperitif, Campari & cranberry bitters	

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## SMALL BITES

<b>Spiced green olives</b>	Gordal olives with chilli, coriander and lemon	3.50
<b>Truffle arancini</b>	Fried Arborio rice balls with truffle cheese	5.50
<b>Salted smoked almonds</b>	Hickory smoked and lightly spiced	3.25
<b>Salt-crusted sourdough bread</b>	with salted butter	3.95
<b>Zucchini fritti</b>	Crispy courgette fries with lemon, chilli and mint yoghurt	5.75

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## COOLERS & JUICES

<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>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>Rosemary Lemonade</b>	3.50	
Rosemary infusion, lemon & lime with sparkling water		
<b>Strawberry &amp; Vanilla Soda</b>	5.95	
A blend of strawberry, fruits & vanilla with soda		
<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>	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>BrewDog Nanny State</b> , <i>Scotland, 0.5% abv, 330ml</i>	4.00
Packed full of hop flavours without the alcohol	
<b>Harviestoun "Bitter &amp; Twisted" Golden Ale</b>	4.75
<i>Scotland, 4.4% abv, 330ml</i>	
Zesty, aromatic beer with a citrus finish	
<b>Aspall Cyder</b> , <i>Suffolk, England, 5.5%, 330ml</i>	5.00
Thirst quenching, fruity, dry & sparkling	
<b>Wimbledon Brewery Quartermaine IPA</b> , <i>330ml 6.2% abv</i>	5.00
Fruity, spicy, floral hop aromas & a clean dry bitter finish	
<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	

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## BLENDED SCOTCH

<b>Chivas Regal 12 yr</b>	8.00
<b>Johnnie Walker Black Label</b>	8.00
<b>Naked Grouse</b>	8.00
<b>Chivas 18yr Old</b>	12.50

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## SINGLE MALT SCOTCH

<b>Bowmore 12yr</b> , <i>Islay</i>	9.50
<b>Highland Park 12yr</b> , <i>Island</i>	11.00
<b>Auchentoshan 3 Wood</b> , <i>Lowland</i>	11.00
<b>Macallan Double Cask 12yr</b> , <i>Speyside</i>	16.00
<b>Oban 14yr</b> , <i>Highland</i>	12.00
<b>Laphroaig 10yr</b> , <i>Islay</i>	12.50
<b>Lagavulin 16yr</b> , <i>Islay</i>	13.50
<b>Macallan Triple Cask 12yr</b> , <i>Speyside</i>	18.50
<b>Glenmorangie Signet</b> , <i>Highland</i>	26.00
<b>Glenfiddich 21yr</b> , <i>Speyside</i>	30.00

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## WORLD WHISKEY

<b>Lot 40 Canadian Rye</b> , <i>Canada</i>	9.00
<b>Maker's Mark Bourbon</b> , <i>USA</i>	8.00
<b>Canadian Club</b> , <i>Canada</i>	11.00
<b>Jameson</b> , <i>Ireland</i>	8.00
<b>Redbreast 12yr</b> , <i>Ireland</i>	9.75

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.

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## SPARKLING 125ml

Prosecco, Bisol, Jeio, <i>Veneto, Italy, NV</i>	6.75
The Ivy Collection Champagne, <i>Champagne, France</i>	9.95
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.75
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	15.95

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## WHITE 175ml

Grillo, Lierre, <i>Sicily, Italy</i>	5.75
Pinot Grigio, Riff, <i>Alto Adige, Italy</i>	6.95
Gavi, Voltolino, <i>Piedmont, Italy</i>	7.75
Chardonnay, Xanadu, Exmoor, <i>Margaret River, Australia, 2017</i>	8.50
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>	5.75
Grand Imperial Rosé, <i>Provence, France</i>	11.50

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## RED 175ml

Nero d'Avola, Lierre, <i>Sicily, Italy</i>	5.75
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	7.75
Cotes du Rhone, Alain Jaume, <i>Haut de Brun, Rhone, France</i>	8.50
Malbec, Catena, Vista Flores, <i>Mendoza, Argentina</i>	9.95
Pinot Noir Spy Valley, <i>Marlborough, New Zealand</i>	11.00
Chianti Classico, Castellare, <i>Tuscany, Italy</i>	12.50

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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, <i>LBV, Douro, Portugal</i>	7.25
10yr Tawny Port, <i>Quinta do Vallado, Douro, Portugal</i>	8.00
Sauternes, Clos L'abeilley, <i>Bordeaux, France</i>	8.50

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## COGNAC

Courvoisier VSOP	9.50
Leyrat XO Vieille Reserve	22.50
Courvoisier XO	26.00

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## ARMAGNAC

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

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## GIN & TONICS

<b>Ivy Special G&amp;T</b> Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic	9.25
<b>Pink G&amp;T</b> Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic	9.50
<b>Seville G&amp;T</b> Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic	10.50
<b>Rhubarb, Raspberry &amp; Ginger G&amp;T</b> Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale	11.00

## VODKA

<b>Wyborowa</b> , Poland, rye	8.00
<b>Grey Goose</b> , France, wheat	9.00
<b>Absolut Elyx</b> , Sweden, wheat	9.00
<b>Stolichnaya Elit</b> , Russia, wheat & rye	11.00

## RUM

<b>Havana Club 3yr</b> , Cuba	8.00
<b>Havana Especial</b> , Cuba	8.00
<b>Gosling's Black Seal</b> , Bermuda	8.00
<b>Havana Club 7yr</b> , Cuba	8.75
<b>Havana Club Selección de Maestros</b> , Cuba	12.50
<b>Zacapa XO</b> , Guatemala	16.50

## LIQUEUR

<b>Expre</b> , Bepi Tosolini, espresso liqueur	7.50
<b>Amaretto</b> , Saliza, almond liqueur	7.50
<b>Frangelico</b> , hazelnut liqueur	7.50
<b>Cointreau</b>	7.50
<b>Grand Marnier</b>	7.50
<b>Dom Benedictine</b>	7.50
<b>Drambuie</b>	7.50
<b>Baileys</b>	7.50
<b>Limoncello</b> , Bepi Tosolini	7.50
<b>Sambuca</b> , Bepi Tosolini	7.50

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## VERMOUTH/APERITIF & DIGESTIF

<b>Cocchi Vermouth di Torino</b>	7.00
<b>Fernet-Branca</b>	7.50
<b>Kamm &amp; Sons</b>	7.50
<b>Montenegro</b>	7.50
<b>Amaro Averna</b>	7.50
<b>Antica Formula</b>	7.50
<b>Ricard Pastis</b>	7.50
<b>Pernod</b>	7.50
<b>Aperol</b>	7.50