

◆:— COCKTAILS —:◆

The Ivy Royale <i>flute</i>	10.75
<i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne</i>	
Cotswold Passion <i>coupe</i>	10.25
<i>Fresh passion fruit shaken with vanilla infused Wyborowa vodka, finished with flaming passion fruit</i>	
English Spritz <i>wine glass</i>	8.75
<i>Our take on a classic Spritz. Kamm & Sons aperitif, Pierre Ferrand dry curaçao, fresh pink grapefruit juice, Prosecco & soda</i>	
Pittville Collins <i>long</i>	9.25
<i>Our English garden cocktail. Wyborowa vodka, elderflower cordial, cucumber, apple & lime, topped with Aspell cyder</i>	
Plum Tree <i>coupe</i>	9.00
<i>Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters</i>	
Orchard G&T <i>rocks</i>	8.75
<i>Chase Seville orange gin, RinQuinQuin à la Pêche & Creole bitters with Fever-Tree Mediterranean tonic</i>	
Angel's Share <i>long</i>	9.50
<i>Packed with flavour, this take on a Mojito combines kumquats & kaffir lime leaves with Havana Especial rum</i>	
Sparkling Negroni <i>rocks</i>	9.75
<i>A carbonated version of the original with Beefeater gin, Campari, Aperol, The Ivy Montpellier Brasserie sweet vermouth blend & orange oils</i>	
Three Martini Lunch	11.50
<i>Served in tasting glasses, three expressions of the classic. A Plymouth Gibson, barrel rested & sweet martini</i>	
Salted Caramel Espresso Martini <i>coupe</i>	8.00
<i>A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre Liqueur, freshly pulled espresso & sweetened with salted caramel syrup</i>	
Cotswold Julep <i>julep tin</i>	9.50
<i>Cotswold single malt whisky, Chase marmalade vodka, marmalade</i>	

◆:— SMALL BITES —:◆

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

❖ ————— COOLERS & JUICES ————— ❖

Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Mixed Berry Smoothie	4.75
<i>Strawberries, raspberries, blueberries, banana, coconut milk & lime</i>	
Beet It	4.50
<i>Beetroot, apple, lemon & ginger</i>	
Seedlip Garden & Tonic	6.75
<i>Non-alcoholic spirit with tonic, cucumber & sugar snap peas</i>	
Strawberries & Cream Soda	5.95
<i>A blend of strawberry, fruits & vanilla with soda</i>	

❖ ————— BEERS & CIDER ————— ❖

The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	4.50
<i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	
Lost & Grounded Keller Pils	5.25
<i>Bristol, England, 4.8% abv Traditional German pilsner malts & 3 classic hop varieties are use to make this clean, unfiltered, hop driven lager</i>	
Lost & Grounded Hop Hand Fallacy	5.50
<i>Bristol, England, 4.4% abv Bright, vibrant & refreshing farmhouse ale</i>	
Chapel Down Curious IPA	4.75
<i>Kent, England, 4.4% abv. 330ml Mid-bodied velvety mouth feel, spice & citrus</i>	
Harviestoun Old Engine Oil, Scotland, 6%, 330ml	4.75
<i>Rich, viscous & chocolatey dark ale</i>	
Aspall Cyder, Suffolk, England, 5.5%, 330ml	5.00
<i>Thirst quenching, fruity, dry & sparkling</i>	

❖ ————— SOFT DRINKS ————— ❖

Coca-Cola, Diet Coke, Coke Zero	2.95
Fever-Tree soft drinks range of tonics,	2.95
<i>Madagascan cola, ginger beer, ginger ale, lemonade</i>	
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

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

*A discretionary optional service charge of 12.5% will be added to your bill.
Please notify your waiter of any food allergies or intolerances when ordering.*

We cannot guarantee the total absence of allergens in our dishes.

◆:|————— **SPARKLING** ————— |:◆ 125ml

Prosecco, Bisol, Jeio, Veneto, Italy	6.50
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	5.50
Pinot Grigio, Riff, Alto Adige, Italy	6.75
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	5.50
Grand Imperial Rosé, Provence, France	11.50

◆:|————— **RED** ————— |:◆ 175ml

Grenache Rouge, Lierre, Languedoc, France	5.50
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
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	16.00
Chateau d'Arche, Grave, Bordeaux, France	12.00

◆:|————— **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	3.25
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

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