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## COCKTAILS

- The Ivy Royale** *flute* Our signature Kir Royale with Beefeater gin 10.75  
infused with hibiscus & rosewater, sloe juice and Cocchi Rosa  
vermouth topped with The Ivy Collection Champagne
- Cotswold Passion** *coupe* Fresh passion fruit shaken with vanilla 10.25  
infused Wyborowa vodka, finished with flaming passion fruit
- Pittville Collins** *long* Our English garden cocktail. Wyborowa vodka, 9.25  
elderflower cordial, cucumber, apple & lime, topped with Aspell cyder
- Highland Strawberry Boulevardier** *rocks* Naked Grouse Scotch, 9.50  
Dolin Chamberyzette wild strawberry aperitif, Campari & cranberry bitters
- Whiskey Sour** *rocks* Maker's Mark bourbon, Luxardo Maraschino, 9.75  
lemon juice, egg white, Angostura bitters
- Angel's Share** *long* Packed with flavour, this take on a Mojito 9.50  
combines kumquats & kaffir lime leaves with Havana Especial rum
- Sparkling Negroni** *rocks* A carbonated version of the original 9.75  
with Beefeater gin, Campari, Aperol, The Ivy Montpellier Brasserie  
sweet vermouth blend & orange oils
- Three Martini Lunch** Served in tasting glasses, three expressions 11.50  
of the classic. A Plymouth Gibson, barrel rested & sweet martini
- Salted Caramel Espresso Martini** *coupe* A classic Espresso Martini 8.50  
made with Wyborowa vodka, Bepi Tosolini Expre Liqueur, freshly  
pulled espresso & sweetened with salted caramel syrup
- Cotswold Julep** *julep tin* Cotswold single malt whisky, Chase 9.50  
marmalade vodka, marmalade

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## GIN & TONICS

- Ivy Special G&T** Beefeater gin, lavender, cucumber & lime 9.25  
with Fever-Tree Mediterranean tonic
- Seville G&T** Tanqueray Flor de Sevilla gin, Aperol & an orange 10.50  
slice with Fever-Tree aromatic tonic
- Rhubarb, Raspberry & Ginger** Slingsby rhubarb gin, Chambord 11.00  
black raspberry liqueur and Fever-Tree ginger ale
- Deep Red G&T** Four Pillars Bloody Shiraz gin, fresh rosemary & 12.00  
grapefruit slice with Fever-Tree lemon tonic
- Gibson G&T** Copperhead Gibson edition gin, olive brine, 13.00  
fresh rosemary & cocktail onions with Fever-Tree Indian tonic
- Pink G&T** Beefeater pink gin, fresh strawberries & fresh mint 9.50  
with Fever-Tree elderflower tonic

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## SMALL BITES

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

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## COOLERS & JUICES

<b>Peach &amp; Elderflower Iced Tea</b> Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	4.50
<b>Green Juice</b> Avocado, mint, spinach, apple, parsley	4.75
<b>Mixed Berry Smoothie</b> Strawberries, raspberries, blueberries, banana, coconut milk & lime	4.75
<b>Beet It</b> Beetroot, apple, lemon & ginger	4.50
<b>Seedlip Garden &amp; Tonic</b> Non-alcoholic spirit with tonic, cucumber & sugar snap peas	5.95
<b>Strawberry &amp; Vanilla Soda</b> A blend of strawberry, fruits & vanilla with soda	5.95
<b>Vanilla Spiced Sour</b> A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white	5.95

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## BEERS & CIDER

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp & refreshing craft lager	4.75
<b>Paolozzi Helles Lager</b> <i>Edinburgh, Scotland, 5.2% abv, 330ml</i> World Beer Award 2017. Full & beautifully balanced flavour	5.25
<b>Menabrea Bionda</b> , <i>Italy, 4.8% abv, 330ml</i> Well balanced citrus, bitter tones & floral, fruity undertones give a consistent & refined flavour	5.75
<b>Lost &amp; Grounded Keller Pils</b> <i>Bristol, England, 4.8% abv</i> Traditional German pilsner malts & 3 classic hop varieties are use to make this clean, unfiltered, hop driven lager	5.25
<b>Lost &amp; Grounded Hop Hand Fallacy</b> <i>Bristol, England, 4.4% abv</i> Bright, vibrant & refreshing farmhouse ale	5.50
<b>Chapel Down Curious IPA</b> <i>Kent, England, 4.4% abv, 330ml</i> Mid-bodied velvety mouth feel, spice & citrus	5.00
<b>Harviestoun Old Engine Oil</b> , <i>Scotland, 6% abv, 330ml</i> Rich, viscous & chocolatey dark ale	5.00
<b>Aspall Cyder</b> , <i>Suffolk, England, 5.5% abv, 330ml</i> Thirst quenching, fruity, dry & sparkling	5.00
<b>BrewDog Nanny State</b> , <i>Scotland, 0.5% abv, 330ml</i> Packed full of hop flavours without the alcohol	4.00

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.  
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## SPARKLING 125ml

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

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## WHITE 175ml

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

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## ROSÉ 175ml

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

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## RED 175ml

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

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## SWEET & FORTIFIED 100ml

<b>Moscato d'Asti</b> , <i>Vietti 'Cascinetta', Piedmont, Italy</i>	6.75
<b>Ruby Port</b> , <i>Warre's, LBV, Douro, Portugal</i>	7.25
<b>10yr Tawny Port</b> , <i>Quinta do Vallado, Douro, Portugal</i>	8.00
<b>Sauternes</b> , <i>Clos L'abeilley, Bordeaux, France</i>	8.50
<b>Royal Tokaji</b> , <i>Gold Label, Tokaji, Hungary</i>	16.00
<b>Maury</b> , <i>Lafage, Languedoc, France, 2017</i>	7.00

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## COGNAC

<b>Courvoisier VSOP</b>	9.50
<b>Ordonneau Borderies Tres Vieille Reserve</b>	15.75
<b>Leyrat XO Vieille Reserve</b>	22.50
<b>Martell Cordon Bleu</b>	24.00
<b>Courvoisier XO</b>	26.00
<b>Ragnaud-Sabourin No. 35 Fontvieille</b>	30.00

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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>	8.50
<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

<b>Pedro Ximenez, Bodegas Alvear, 'Solera 1927', <i>Montilla-Moriles, Spain</i></b>	11.50
<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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## SOFT DRINKS

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

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