

◆ — 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>	
Richmond Park Tea <i>cooler glass</i>	9.50
<i>Wolfschmidt kummel, Olmeca Reposado, cherry syrup, lemon juice, camomile tea, cranberry bitter</i>	
Rhubarb & Raspberry Crumble <i>hi-ball</i>	9.00
<i>Slingsby Rhubarb gin, Chambord, lemon juice & Fever-Tree ginger beer</i>	
Lavender Lady <i>coupe</i>	8.00
<i>Beefeater gin shaken with orange blossom, peach pulp, Briottet Crème de Pêche & fresh lavender, sweetened with agave</i>	
Angel's Share <i>long</i>	9.50
<i>Packed with flavour, this take on a Mojito combines kumquats, ginger, lemongrass & kaffir lime leaves with Havana Especial rum</i>	
The Ivy Bloody Mary <i>long</i>	8.00
<i>Wyborowa vodka, homemade spice mix & tomato juice</i>	
Blood Orange Margarita <i>coupe</i>	8.00
<i>An Italian twist on a classic Tommy's Margarita with Olmeca Altos Plata, Solerno Blood Orange Liqueur, hibiscus, lime, orgeat & orange juice</i>	
Tropical Matcha Daiquiri <i>coupe</i>	9.50
<i>Bacardi Carta Blanca, Koko Kanu, matcha green tea, lime juice, pineapple juice, grapefruit bitters</i>	
Midsummer G&T <i>rocks</i>	9.50
<i>Chase Seville orange gin, RinQuinQuin à la Pêche & Creole bitters with Fever-Tree Mediterranean tonic</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>	

◆ — SMALL BITES — ◆

Spiced green olives	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
Truffle arancini	5.50
<i>Fried 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>	

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.

❖ ————— COOLERS & JUICES ————— ❖

Rosemary Lemonade	3.50
<i>Rosemary infusion, lemon & lime with sparkling water</i>	
Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Mixed Berry Smoothie	4.50
<i>Strawberry, raspberry, blueberry, banana</i>	
Beet It	4.00
<i>Beetroot, carrot, apple juice</i>	
Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Power Up	4.95
<i>Wheatgrass, pineapple, papaya, orange</i>	
Seedlip Garden & Tonic	5.95
<i>Non-alcoholic spirit with tonic, cucumber & sugar snap peas</i>	
Strawberry & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	
Vanilla Spiced Sour	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white</i>	

❖ ————— BEERS & CIDER ————— ❖

The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	4.75
<i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	
Paolozzi Helles Lager	5.25
<i>Edinburgh, Scotland, 5.2% abv, 330ml World Beer Award 2017. Full & beautifully balanced flavour</i>	
Harviestoun "Bitter & Twisted" Golden Ale	4.75
<i>Scotland, 4.4% abv, 330ml Zesty, aromatic beer with a citrus finish</i>	
Chapel Down Curious IPA	5.00
<i>Kent, England, 4.4% abv, 330ml</i>	
Harviestoun Old Engine Oil	5.00
<i>Scotland, 6% abv, 330ml Rich, chocolatey & viscous. This is a robust porter style beer with great character</i>	
Aspall Cyder, Suffolk, England, 5.5% abv, 330ml	5.00
<i>Thirst quenching, fruity, dry & sparkling</i>	
BrewDog Nanny State	4.00
<i>Scotland, 0.5% abv, 330ml Packed full of hop flavours without the alcohol</i>	

❖ ————— SOFT DRINKS ————— ❖

Coca-Cola, Diet Coke, Coke Zero	2.95
Fever-Tree soft drinks <i>range of tonics,</i>	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

◆:~———— SPARKLING ————— 125ml ~:◆

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	6.50
The Ivy Collection Champagne <i>Champagne, France</i>	9.75
Laurent-Perrier La Cuvée Brut, <i>Champagne, France</i>	13.75
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	15.95

◆:~———— WHITE ————— 175ml ~:◆

Grenache Blanc, Lierre, <i>Languedoc, France</i>	5.50
Pinot Grigio, Riff, <i>Alto Adige, Italy</i>	6.75
Soave Classico, Suavia, <i>Veneto, Italy</i>	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 <i>Burgundy, France</i>	11.50

◆:~———— ROSÉ ————— 175ml ~:◆

Grenache Rosé, Lierre, <i>Languedoc, France</i>	5.50
Grand Imperial Rosé, <i>Provence, France</i>	11.50

◆:~———— RED ————— 175ml ~:◆

Grenache Rouge, Lierre, <i>Languedoc, France</i>	5.50
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>	9.75
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand</i>	16.00
Chateau d'Arche, Graves, <i>Bordeaux, France</i>	12.00

◆:~———— SWEET & FORTIFIED — 100ml ~:◆

Moscato d'Asti, Vietti 'Cascinetta', <i>Piedmont, Italy</i>	6.75
Ruby Port, Warre's, LBV, <i>Douro, Portugal</i>	7.25
10yr Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.00
Sauternes, Perle d'Arche, <i>Bordeaux, France</i>	8.50
Royal Tokaji, Gold Label, <i>Tokaji, Hungary</i>	16.00

◆:~———— COGNAC ————— ~:◆

Courvoisier VSOP	9.50
Maxime Trijol VSOP	12.50
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Hennessey XO	28.00
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