
COCKTAILS

- The Ivy Royale** *flute* 10.75
Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne
- Richmond Park Tea** *cooler glass* 9.50
Wolfschmidt kummel, Olmeca Reposado, cherry syrup, lemon juice, camomile tea, cranberry bitter
- Highland Strawberry Boulevardier** *rocks* 9.50
Naked Grouse Scotch, Dolin Chamberyzette wild strawberry aperitif, Campari & cranberry bitters
- Lavender Lady** *coupe* 8.00
Beefeater gin shaken with orange blossom, peach pulp, Briottet Crème de Pêche & fresh lavender, sweetened with agave
- Angel's Share** *long* 9.50
Packed with flavour, this take on a Mojito combines kumquats & kaffir lime leaves with Havana Especial rum
- Classic Champagne Cocktail** *flute* 11.50
Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters
- Blood Orange Margarita** *coupe* 8.00
An Italian twist on a classic Tommy's Margarita with Olmeca Altos Plata, Solerno Blood Orange Liqueur, hibiscus, lime, orgeat & orange juice
- Tropical Matcha Daiquiri** *coupe* 9.50
Bacardi Carta Blanca, Koko Kanu, matcha green tea, lime juice, pineapple juice, grapefruit bitters
- Whiskey Sour** *rocks* 9.75
Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters
- Salted Caramel Espresso Martini** *coupe* 8.50
A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup

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 mint yoghurt 5.75

COOLERS & JUICES

Peach & Elderflower Iced Tea	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
Green Juice Avocado, mint, spinach, apple, parsley	4.75
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Beet It Beetroot, carrot, apple juice and ginger	4.50
Rosemary Lemonade	3.50
Rosemary infusion, lemon & lime with sparkling water	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with soda	
Seedlip Garden & Tonic	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
Vanilla Spiced Sour	5.95
A non-alcoholic sour using Seedlip Spioce, lemon juice, vanilla syrup and egg white	

BEERS & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i>	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
BrewDog Nanny State , <i>Scotland, 0.5% abv, 330ml</i>	4.00
Packed full of hop flavours without the alcohol	
Harviestoun "Bitter & Twisted" Golden Ale	4.75
<i>Scotland, 4.4% abv, 330ml</i>	
Zesty, aromatic beer with a citrus finish	
Menabrea Bionda , <i>Italy, 4.8% abv, 330ml</i>	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.	
Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.00
Thirst quenching, fruity, dry & sparkling	

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	2.95
Fever-Tree soft drinks Range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	2.95
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.

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SPARKLING 125ml

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

WHITE 175ml

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

ROSÉ 175ml

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

RED 175ml

Nero d'Avola, Lierre, <i>Sicily, Italy</i>	5.95
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>	9.95
Chianti Classico, Castellare, <i>Tuscany, Italy</i>	12.50
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand, 125ml</i>	14.00

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

GIN & TONICS

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

TEA

Ivy 1917 breakfast blend Intense and rich	3.75
Ivy afternoon tea blend Mellow, elegant, refreshing	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
Salted caramel espresso martini <i>Alcoholic</i>	8.00
Hot chocolate milk / mint / white	4.25
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.00
Mini chocolate truffles With a liquid salted caramel centre	3.50

SHERRY *100ml*

Pedro Ximenez, Bodegas Alvear, 'Solera 1927'	11.50
<i>Montilla-Moriles, Spain</i>	
Fino, La Ina, Jerez, Spain	5.50
Manzanilla, La Guita, 'En Rama', Jerez, Spain	5.50
Dry Oloroso, Lustau, Rio Viejo, Jerez, Spain	6.25

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