

◆:|————— COCKTAILS —————|:◆

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| The Ivy Royale <i>flute</i> | 10.75 |
| <i>Hibiscus gin, sloe infusion, rose water & The Ivy Champagne</i> | |
| Candy Floss Fizz <i>coupe</i> | 10.00 |
| <i>Fairy floss & Prosecco complemented with rosé, lychee, ginger & Havana 3 year old rum</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> | |
| Plum Tree <i>coupe</i> | 9.50 |
| <i>Chivas Regal, Kishinamien Umeshu Japanese plum liqueur, Briottet Crème de Figue, Rio Viejo Oloroso sherry and whiskey barrel bitters</i> | |
| Pavilion Passion <i>coupe</i> | 10.25 |
| <i>Fresh passion fruit shaken with vanilla-infused Wyborowa vodka, finished with flaming overproof rum in a passion fruit shell</i> | |
| Orchard G&T <i>rocks</i> | 8.75 |
| <i>Chase Seville orange gin, RinQuinQuin à la Pêche and Creole bitters with Fever-Tree Mediterranean tonic</i> | |
| Barrel Aged Boulevardier <i>rocks</i> | 9.75 |
| <i>Aged on site, a blend of Lot 40 rye whiskey, Antica Formula and Campari</i> | |
| Angel's Share <i>hi-ball</i> | 9.50 |
| <i>Packed with flavour, this take on a Mojito combines kumquats & kaffir lime leaves with Havana Especial rum</i> | |
| Apple Shore <i>coupe</i> | 9.50 |
| <i>Enter.Sake Black Dot Honjozo, Combier pomme vert, lemon juice, sugar and celery bitters</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 and sweetened with salted caramel syrup</i> | |

◆:|————— SMALL BITES —————|:◆

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| Spiced green olives | 3.50 |
| <i>Gordal olives with chilli, coriander and lemon</i> | |
| Truffle arancini | 5.50 |
| <i>Fried Arborio balls with truffle and Parmesan</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 ————— ❖ ❖

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| 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> | |
| Choice of fresh juices | 3.95 |
| <i>Orange, apple, grapefruit, cranberry</i> | |
| The Ivy home-made Ginger Beer | 4.75 |
| <i>Freshly pressed ginger juice, lemon, sugar & soda water</i> | |
| Strawberries & Cream Soda | 5.95 |
| <i>A blend of strawberry, fruits & vanilla with soda</i> | |

❖ ❖ ————— BEERS & CIDER ————— ❖ ❖

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| 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> | |
| Paolozzi Lager, Edinburgh, Scotland, 5.2% abv. 330ml | 5.25 |
| <i>Bittersweet balance, depth of flavour & fabulously sparkling</i> | |
| Harviestoun "Bitter & Twisted" Golden Ale | 4.75 |
| <i>Scotland, 4.4% abv, 330ml</i> | |
| <i>Zesty, aromatic beer with a citrus finish</i> | |
| Pin-Up Brewing Co. Session IPA | 4.95 |
| <i>Brighton, 4.1% abv, 330ml</i> | |
| <i>Aromatic, crisp & hoppy. This local IPA manages to be lower in ABV without losing the crisp bitterness.</i> | |
| <i>Perfect beer to enjoy in the sunshine</i> | |
| Pin-Up Brewing Milk Stout | 4.95 |
| <i>Brighton, 4% abv, 330ml</i> | |
| <i>A delicious dark ale with a creamy mouthfeel, chocolate and espresso aroma and flavour. Fantastic with dessert or cheeses</i> | |
| Aspall Cyder, Suffolk, England, 5.5%, 330ml | 5.00 |
| <i>Thirst quenching, fruity, dry & sparkling</i> | |

❖ ❖ ————— SOFT DRINKS ————— ❖ ❖

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| Coca-Cola, Diet Coke | 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 ~:◆

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| 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 ~:◆

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| 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, Haystack <i>Stellenbosch, South Africa</i> | 9.00 |
| Sauvignon Blanc, Craggy Range, New Zealand | 9.75 |
| Chablis, La Chablisienne, La Finage, Burgundy, France | 11.50 |

◆:~————— **ROSÉ** ————— 175ml ~:◆

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| Grenache Rosé, Lierre, Languedoc, France | 5.50 |
| Grand Imperial Rosé, Provence, France | 11.50 |

◆:~————— **RED** ————— 175ml ~:◆

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| 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 |
| Chateau d'Arche, Graves, Bordeaux, France | 12.00 |
| Pinot Noir, Cloudy Bay, Marlborough, New Zealand | 16.00 |

◆:~————— **SWEET & FORTIFIED** — 100ml ~:◆

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| 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** ————— ~:◆

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| 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 Fontvielle | 30.00 |

❖:~————— **TEA** —————~❖

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|---|------|
| 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** —————~❖

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| 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 |

❖:~————— **CALVADOS** —————~❖

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| Clos Martin VSOP 8 year Folle Blanche | 9.25 |
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❖:~————— **ARMAGNAC** —————~❖

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| Dupont VSOP pays d'Auge | 10.50 |
| Camut 6 year pays d'Auge | 12.50 |
| Camut 12 year pays d'Auge | 18.00 |

❖:~————— **HERBAL LIQUEURS** —————~❖

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| Amaro Averna, Amaro Montenegro, Fernet Branca, | 7.50 |
| Kamm & Sons ginseng liqueur, Sacred sweet spiced vermouth | |

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