
COCKTAILS

The Ivy Royale Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne	10.75
Candy Floss Fizz <i>coupe</i> Fairy floss & Prosecco complemented with ros�, lychee, ginger & Havana 3 year old rum	10.00
Copper Peach <i>coupe</i> Absolut Elyx, Briottet peach liqueur, Luxardo maraschino liqueur, lime juice & orange bitters	9.75
Naked Chocolate Cherry <i>coupe</i> Naked Grouse Scotch, Mozart chocolate liqueur, cherry pur�e & cherry syrup	9.50
Pavilion Passion <i>coupe</i> Fresh passion fruit shaken with vanilla-infused Wyborowa vodka, finished with flaming overproof rum in a passion fruit shell	10.25
Spiced Passion Mojito <i>hi-ball</i> Spiced rum, passion fruit liqueur, vanilla syrup, mint and lime	9.75
Fruit & Nut Old Fashioned <i>rocks</i> Lot 40 Canadian rye whisky stirred with Frangelico hazelnut liqueur & Cherry Heering	9.50
Rossini Vacca <i>flute</i> Black Cow vodka, Cherry Heering, strawberry pur�e, lemon juice & topped with Prosecco	9.50
Queen Bee <i>hi-ball</i> Warner Edwards Honeybee gin, apricot brandy, lemon juice & Fever-Tree lemonade	9.75
Salted Caramel Espresso Martini <i>coupe</i> A classic espresso martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup	8.50

GIN & TONICS

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

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks <i>Range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	3.25
Acqua Panna still mineral water 750ml	3.75
San Pellegrino sparkling mineral water 750ml	3.75

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 Strawberries, raspberries, blueberries, banana, coconut milk & lime	4.75
Beet It Beetroot, carrot, apple juice & ginger	4.50
Seedlip Garden & Tonic	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
Choice of fresh juices Orange, apple, grapefruit, cranberry	3.95
The Ivy home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with soda	
Vanilla Spiced Sour A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white	5.95

BEERS & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	4.75
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.	
Harviestoun "Bitter & Twisted" Golden Ale	4.75
<i>Scotland, 4.4% abv, 330ml</i> Zesty, aromatic beer with a citrus finish	
Pin-Up Brewing Co. Session IPA , <i>Brighton, 4.1% abv, 330ml</i>	4.95
Aromatic, crisp & hoppy. This local IPA manages to be lower in ABV without losing the crisp bitterness. Perfect beer to enjoy in the sunshine	
Pin-Up Brewing Oatmeal Stout , <i>Brighton, 5% abv, 330ml</i>	4.95
A dark and smooth Oatmeal stout, a nice malty and biscuit background with a smooth and creamy finish	
Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.00
Thirst quenching, fruity, dry & sparkling	
BrewDog Nanny State , <i>Scotland, 0.5% abv, 330ml</i>	4.00
Packed full of hop flavours without the alcohol	

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

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.

SPARKLING 125ml

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	6.95
The Ivy Collection Champagne, <i>Champagne, France</i>	9.95
Coates & Seeley Brut Rosé, <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>Veneto, Italy</i>	6.95
Soave Classico, <i>Suavia, 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, <i>Castellare, Tuscany, Italy</i>	12.50
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand</i>	125ml 14.00

SWEET & FORTIFIED 100 ml

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
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 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	3.50
Salted caramel espresso martini <i>Alcoholic</i>	8.50
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

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

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