

- The Ivy Royale** *flute* 10.75
Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne
- Plum Tree** *coupe* 9.00
Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters
- Surrey Passion** *coupe* 10.25
Fresh passion fruit shaken with vanilla-infused Wyborowa vodka, finished with flaming overproof rum in a passion fruit shell
- Rhubarb & Raspberry Crumble** *hi-ball* 8.50
Slingsby rhubarb gin, Chambord, lemon juice & Fever-Tree ginger beer

G&Ts

- Ivy Special G&T** 8.75
Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic
- Orchard G&T** 9.50
Chase Seville orange gin, RinQuinQuin à la Pêche & Creole bitters with Fever-Tree Mediterranean tonic
- Elderflower & Juniper G&T** 9.50
Plymouth gin, Fever-Tree elderflower tonic seved over ice with St Germain spritz and lemon twist
- Jasmine & Peppermint** 11.75
Monkey 47 gin, Fever-Tree aromatic tonic seved over Chartreuse-washed ice, finished with a peppermint mist & jasmine pearls

- Silent Sling** *hi-ball* 9.75
A classic "Raffles" Singapore Sling made with the fantastic local gin, Silent Pool. With Cherry Heering, Benedictine, bitters, lime, pineapple and grenadine
- Monkey Sour** *coupe* 10.50
Monkey 47 gin, grapefruit juice, lemon juice, grenadine, egg white
- Guildhall Cooler** *hi-ball* 9.00
Koko Kanu coconut rum, cranberry juice and fresh strawberry, raspberry and blackberry served cool & long
- Salted Caramel Espresso Martini** *coupe* 8.00
A classic espresso martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup

❖ ❖ ————— COOLERS & JUICES ————— ❖ ❖

Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Rosemary Lemonade	3.50
<i>Rosemary infusion, lemon & lime with sparkling water</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>	
Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Strawberry & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	
Seedlip Garden & Tonic	5.95
<i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber and sugar snap peas</i>	
Vanilla Spiced Sour	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & 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>	
Hogsback - TE.A. , Tongham, Surrey, 4.2% abv, 500ml	5.95
<i>Standing for Traditional English Ale this has an enticing amber colour with a hoppy and slightly fruity aroma</i>	
Paolozzi Helles Lager	5.25
<i>Edinburgh, Scotland, 5.2% abv, 330ml World Beer Award 2017. Full & beautifully balanced flavour</i>	
Chapel Down Curious IPA	5.00
<i>Kent, England, 4.4% abv, 330ml Mid-bodied velvety mouth feel, spice & citrus</i>	
Harviestoun Old Engine Oil	5.00
<i>Scotland, 6% abv, 330ml, Rich, chocolately and viscous. This is a robust porter style beer with great charact</i>	
Hazy Hog Cider , Tongham, Surrey, 5% abv, 500ml	5.95
<i>A full flavoured cider made in the Cidre Doux style of Brittany/Normandy. Cloudy, gently sparkling and wonderfully 'appley'</i>	
BrewDog Nanny State	4.00
<i>Scotland, 0.5% abv, 330ml Packed full of hop flavours without the alcohol</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.

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◆:~————— **SPARKLING** ————— 125ml ~:◆

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 ~:◆

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, 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, Burgundy, France	11.50

◆:~————— **ROSÉ** ————— 175ml ~:◆

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

◆:~————— **RED** ————— 175ml ~:◆

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 ~:◆

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

◆:~————— **SMALL BITES** ————— ~:◆

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

❖:~————— 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 <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	3.50
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

❖:~————— SOFT DRINKS —————~:❖

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

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