
COCKTAILS

- The Ivy Royale** *flute* Our signature Kir Royale with Beefeater gin 10.75
infused with hibiscus & rosewater, sloe juice and Cocchi Rosa
vermouth topped with The Ivy Collection Champagne
- Highland Strawberry Boulevardier** *rocks* Naked Grouse Scotch, 9.50
Dolin Chamberyzette wild strawberry aperitif, Campari & cranberry bitters
- Surrey Passion** *coupe* Fresh passion fruit shaken with vanilla- 10.25
infused Wyborowa vodka, finished with flaming overproof rum
in a passion fruit shell
- English Spritz** *wine glass* Citrus infused Cocchi Rosa, Earl Grey 8.75
infused Beefeater Gin and Peychaud Bitters topped with soda & Prosecco
- Silent Sling** *hi-ball* A classic “Raffles” Singapore Sling made with 9.75
the fantastic local gin, Silent Pool. With Cherry Heering,
Benedictine, bitters, lime, pineapple and grenadine
- Monkey Sour** *coupe* Monkey 47 gin, grapefruit juice, 10.50
lemon juice, grenadine, egg white
- Guildhall Cooler** *hi-ball* Koko Kanu coconut rum, cranberry 9.00
juice and fresh strawberry, raspberry and blackberry,
served cool & long
- Salted Caramel Espresso Martini** *coupe* A classic Espresso Martini 8.50
made with Wyborowa vodka, Bepi Tosolini Express liqueur, freshly
pulled espresso & sweetened with salted caramel syrup
- Whisky Sour** *rocks* Maker’s Mark bourbon, Luxardo Maraschino, 9.75
lemon juice, egg white, Angostura bitters
- Classic Champagne Cocktail** *flute* Ivy Champagne, Courvoisier 11.50
VSOP, Grand Marnier & Angostura bitters

GIN & TONICS

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

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
Strawberries, raspberries, blueberries, banana, coconut milk & lime	
Beet It Beetroot, carrot, apple & ginger	4.50
Seedlip Garden & Tonic	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
Vanilla Spiced Sour	5.95
A non-alcoholic sour using Seedlip Spice, 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	
Hogsback - T.E.A. , <i>Tongham, Surrey, 4.2% abv, 500ml</i>	5.95
Standing for Traditional English Ale this has an enticing amber colour with a hoppy and slightly fruity aroma	
Hogsback, Hogstar Lager , <i>Tongham, Surrey, 4.5% abv, 330ml</i>	5.00
A "New English Lager" matured for over a month for depth of flavour	
Chapel Down Curious IPA , <i>Kent, England, 4.4% abv. 330ml</i>	5.00
Mid-bodied velvety mouth feel, spice & citrus	
Harviestoun Old Engine Oil , <i>Scotland, 6% abv, 330ml</i>	5.00
Rich, chocolatey and viscous. This is a robust porter style beer with great character	
BrewDog Nanny State , <i>Scotland, 0.5% abv, 330ml</i>	4.00
Packed full of hop flavours without the alcohol	
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	
Hazy Hog Cider , <i>Tongham, Surrey, 5% abv, 500ml</i>	5.95
A full flavoured cider made in the Cidre Doux style of Brittany/Normandy. Cloudy, gently sparkling and wonderfully 'appley'	

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, Jeio, Veneto, Italy	6.95
The Ivy Collection Champagne, Champagne, France	9.95
Coates & Seeley, Brut Rosé, Hampshire, England, NV	13.50
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.95
Laurent-Perrier, Cuvée Rosé, Champagne, France	16.50

WHITE 175ml

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

ROSÉ 175ml

Rosé, Lierre, Sicily, Italy	5.95
Grand Imperial Rosé, Provence, France	11.50

RED 175ml

Nero d'Avola, Lierre, Sicily, Italy	5.95
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	7.75
Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France	8.50
Malbec, Catena, Vista Flores, Mendoza, Argentina	9.95
Chianti Classico, Castellare, Tuscany, Italy	12.50
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	125ml 14.00

SWEET & FORTIFIED 100ml

Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	6.75
Maury, Lafage, Languedoc, France, 2017	7.00
Ruby Port, Warre's, LBV, Douro, Portugal	7.25
10yr Tawny Port, Quinta do Vallado, Douro, Portugal	8.00
Sauternes, Clos l'Abeilley, Bordeaux, France	8.50
Royal Tokaji, Gold Label, Tokaji, Hungary	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 <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
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

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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