



COCKTAILS



The Ivy Royale <i>flute</i>	10.75
<i>Hibiscus gin, sloe infusion, rose water & The Ivy Champagne</i>	
Absolut Zen <i>coupe</i>	9.50
<i>Absolut Elyx, Choya sake, egg white, lemon, fresh strawberries & sugar</i>	
Rhubarb & Raspberry Crumble <i>hi-ball</i>	9.00
<i>Slingsby rhubarb gin, Chambord, lemon juice & Fever-Tree ginger beer</i>	
Southbank Mule <i>copper mug</i>	8.75
<i>Cucumber, mint & honey combined with Wyborowa vodka & ginger beer</i>	
All That Glitters Is Not Gold <i>sherry</i>	9.00
<i>Pink peppercorn infused Beefeater gin, Bordiga Aperitivo, grapefruit juice, orange bitters & topped with a golden Champagne foam</i>	
Oliver's Twist <i>coupe</i>	9.50
<i>Fresh Thai basil mixed with Havana 3 year old rum, lime juice, home-made Thai basil syrup & a drop of sea salt</i>	

G&Ts

Ivy Special G&T	8.75
<i>Beefeater gin & Fever-Tree Mediterranean tonic with cucumber & lime</i>	
Midsummer G&T	9.50
<i>Chase Seville orange gin, RinQuinQuin à la Pêche & Creole bitters with Fever-Tree Mediterranean tonic</i>	
Plymouth G&T	9.50
<i>Plymouth gin & Fever-Tree aromatic tonic with a lemon twist</i>	

Bridge 1894 <i>flute</i>	9.00
<i>Belle de Brillet, Plymouth gin, pomegranate juice & Prosecco</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 & sweetened with salted caramel syrup</i>	
Canadian Winter <i>martini</i>	9.50
<i>Lot 40 Canadian rye whisky, Mozart chocolate liqueur, maraschino cherries & vanilla syrup</i>	
Plum Tree <i>coupe</i>	9.00
<i>Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters</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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❖ ————— **SMALL BITES** ————— ❖

Spiced green olives	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
Truffle arancini	5.50
<i>Fried Arborio rice balls with truffle cheese</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>	

❖ ————— **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>	
Paolozzi Helles Lager	5.25
<i>Edinburgh, Scotland, 5.2% abv, 330ml World Beer Award 2017. Full & beautifully balanced flavour</i>	
Harviestoun Bitter & Twisted Golden Ale	4.75
<i>Scotland, 4.4% abv, 330ml Zesty, aromatic beer with a citrus finish</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, viscous & chocolatey dark ale</i>	
Aspall Cyder, Suffolk, England, 5.5%, 330ml	5.00
<i>Thirst quenching, fruity, dry & sparkling</i>	
BrewDog Nanny State	4.00
<i>Scotland, 0.5% abv, 330ml Packed full of hop flavours without the alcohol</i>	

❖ ————— **COOLERS & JUICES** ————— ❖

Home-made Ginger Beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	
Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Mixed Berry Smoothie	4.50
<i>Strawberry, raspberry, blueberry, banana</i>	
Beet It	4.00
<i>Beetroot, carrot, apple juice</i>	
Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Power Up	4.95
<i>Wheatgrass, pineapple, papaya, orange</i>	
Strawberry & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	
Vanilla Spiced Sour	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white</i>	

◆: —————	SPARKLING	————— 125ml ——— :◆
Prosecco, Bisol, Jeio, Veneto, Italy		6.95
The Ivy Collection Champagne		9.75
<i>Champagne, France</i>		
Laurent-Perrier La Cuvée Brut, Champagne, France		13.75
Laurent-Perrier, Cuvée Rosé, Champagne, France		15.95
◆: —————	WHITE	————— 175ml ——— :◆
Grenache Blanc, Lierre, Languedoc, France		5.95
Pinot Grigio, Riff, Alto Adige, Italy		6.95
Soave Classico, Suavia, Veneto, Italy		8.50
Chardonnay, Journey's End, Cape 34		9.25
<i>Stellenbosch, South Africa</i>		
Sauvignon Blanc, Craggy Range		9.75
<i>Rapaura Road, Marlborough, New Zealand</i>		
Chablis, La Chablisienne, La Finage,		11.50
<i>Burgundy, France</i>		
◆: —————	ROSÉ	————— 175ml ——— :◆
Grenache Rosé, Lierre, Languedoc, France		5.95
Grand Imperial Rosé, Provence, France		11.50
◆: —————	RED	————— 175ml ——— :◆
Grenache Rouge, Lierre, Languedoc, France		5.95
Tempranillo, Tabula, Damana 5		7.75
<i>Ribera del Duero, Spain</i>		
Cotes du Rhone, Alain Jaume, Haut de Brun		8.50
<i>Rhone, France</i>		
Malbec, Catena, Vista Flores, Mendoza, Argentina		9.75
Pinot Noir, Cloudy Bay, Marlborough, New Zealand		16.00
Chateau d'Arche, Graves, Bordeaux, France		12.00
◆: —————	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		16.0

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◆:~————— 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>	8.00
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	3.50
<i>With a liquid salted caramel centre</i>	

◆:~————— 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

◆:~————— 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	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