
COCKTAILS

The Ivy Royale <i>flute</i>	10.75
Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne	
Absolut Zen <i>coupe</i>	9.00
Absolut Elyx & Choya Sake with fresh strawberries, sugar and egg white	
All That Glitters Is Not Gold <i>sherry</i>	9.00
Pink peppercorn infused Beefeater gin, Bordiga Aperitivo, grapefruit juice, orange bitters & topped with a golden Champagne foam	
Oliver's Twist <i>coupe</i>	9.50
Fresh Thai basil mixed with Havana 3 year old rum, lime juice, home-made Thai basil syrup & a drop of sea salt	
Bridge 1894 <i>flute</i>	9.00
Belle de Brillet, Plymouth gin, pomegranate juice & Prosecco	
Southbank Mule <i>copper mug</i>	8.75
Cucumber, mint & honey combined with Wyborowa vodka & ginger beer	
Whiskey Sour <i>rocks</i>	9.75
Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters	
Canadian Winter <i>martini</i>	9.50
Lot 40 Canadian rye whisky, Mozart chocolate liqueur, maraschino cherries & vanilla syrup	
Highland Strawberry Boulevardier <i>rocks</i>	9.50
Naked Grouse Scotch, Dolin Chamberyzette wild strawberry aperitif, Campari & cranberry bitters	
Salted Caramel Espresso Martini <i>coupe</i>	8.50
A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup	

SMALL BITES

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

COOLERS & JUICES

The Ivy home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
Peach & Elderflower Iced Tea	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Beet It Beetroot, carrot, apple juice and ginger	4.50
Green Juice Avocado, mint, spinach, apple, parsley	4.75
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	
Paolozzi Helles Lager , <i>Edinburgh, Scotland, 5.2% abv, 330ml</i>	5.25
World Beer Award 2017. Full & beautifully balanced flavour	
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 Old Engine Oil , <i>Scotland, 6% abv, 330ml</i>	5.00
Rich, viscous & chocolatey dark ale	
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	

SOFT DRINKS

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

Wines 175ml 125ml on request. Spirits 50ml 25ml on request.
Champagne and Traditional method 125ml.

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SPARKLING 125ml

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	6.95
The Ivy Collection Champagne, <i>Champagne, France</i>	9.95
Coates & Seeley Brut Rose, <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, Alto, <i>Adige, 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	9.75
<i>Rapaura Road, Marlborough, New Zealand</i>	
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, 125ml</i>	14.00

SWEET & FORTIFIED 100ml

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'abeille, <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

GIN & TONICS

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

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 *100ml*

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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