

Discover our curated menu, showcasing a selection of some of the finest distilleries and suppliers in the region. Choose from cocktails expertly made by our resident mixologists to craft beers from local, small batch breweries, available exclusively at
The Ivy City Garden

COCKTAILS

Light it up	14.00
The Ivy City Garden's twist on a "Vieux Carré" - Cognac, Antica Formula, Benedictine and Calvados	
City Collins	12.00
Gin-infused rosemary and lavender, elderflower cordial, lemon and soda	
Dashwood Blossom	12.00
Gin, aloe vera juice, elderflower cordial, lemon and mint	
Lady Marmalade	14.00
Aperol, gin, orange marmalade, lemon and Prosecco	

LOCAL BEERS

Meantime Pale Ale	6.25
Greenwich, London, 4.3% abv, 330ml <i>British and American hops unite to make a sessionable pale ale that's packed with citrus flavour</i>	
Meantime 'Any time' IPA	7.00
Greenwich, London, 4.7% abv, 330ml <i>Mosaic, Ekuanot, Cascade and Centennial hops create the ultimate session IPA. It's tropical refreshment from the heart of London</i>	
Small Beer "Steam"	6.00
London, 2.7% abv, 350ml <i>A rich rye style, low alcohol beer, amber ale with dried fruits, spice and a balanced hoppy finish</i>	

LOCAL SPIRITS

Sipsmith	9.00
Whitley Neill Rhubarb & Ginger	9.50
Whitley Neill Connoisseur's Cut	10.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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SEASONAL CLASSICS



The Ivy Martini	15.00
Plymouth, Aker English Dry Aperitif, lemon, pickles <i>Savoury - Zesty - Botanical</i>	
Rosé & Rhubarb Negroni	15.00
Monkey 47, Campari, Aker English Rosé Aperitif, rhubarb bitters <i>Sweet - Bitter - Herbaceous</i>	
Salted Caramel Espresso Martini	12.00
Absolut, Tosolini Coffee, salted caramel, espresso <i>Indulgent - Sweet - Rich</i>	
Elderflower & Mint Tommy's Margarita	12.00
Olmeca Altos Plata, elderflower, lime, mint, green chilli <i>Spicy - Floral - Citrus</i> <i>(Upgrade to Casamigos Blanco + £4)</i>	
Champagne Mojito	12.50
Havana 3yr, lime, mint, peach, The Ivy Champagne <i>Fresh - Clean - Effervescent</i>	
Double Jus Old Fashioned	12.50
Maker's Mark, 30/40 Double Jus, syrup, bitters <i>Sweet - Rich - Bold</i>	
Rhubarb Cosmo	12.50
Absolut, Pierre ferrand, lime, cranberry, honey, rhubarb mead <i>Dry - Zesty - Honey</i>	
Lavender Bramble	13.00
Beefeater 24, crème de mûre, lemon, lavender <i>Refreshing - Floral - Sharp</i>	
Hibiscus and Sloe Millionaire	12.00
Havana 7yr, Plymouth Sloe, crème d'abricot, lime, hibiscus, nutmeg <i>Sweet - Punchy - Fruity</i>	
Macadamia Nut Irish Coffee	11.50
Jameson Black Barrel, macadamia nut, coffee, cream <i>Warm - Creamy - Bold</i>	
Strawberry & Rhubarb Royal	12.00
Rhubarb, strawberry, The Ivy Champagne <i>Fruity - Bubbles - Refreshing</i>	
Bloody Mary	10.00
Absolut, vegan spice mix, tomato juice, lemon, olive, cucumber <i>Full - Hot - Savoury</i>	

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CONTEMPORARY COCKTAILS



Cucumber & Rose Martini	12.50
Grey Goose, Lanique rose, citric blend, cucumber <i>Floral - Light - Delicate</i>	
Honey Mule	13.00
Bombay Premier Cru Murcian Lemon, honey, lime, green chilli, ginger beer <i>Ginger - Spice - Citrus</i>	
Rhubarb Paloma	13.00
Patrón Silver, Aperol, lemon, light tonic, Peychaud's, rhubarb bitters <i>Refreshing - Earthy - Light</i>	
Night Cap	13.00
Patrón Reposado, Antica Formula, chocolate wine, cherry, Campari <i>Velvet - Ruby - Bitter</i>	
Maestro Ronero	17.00
La Hechicera, Benedictine, Antica Formula, chocolate bitters <i>Herbal - Rich - Indulgent</i>	
Penicillin	15.00
Chivas XV, ginger, lemon, Laphroaig 10 year <i>Smokey - Warm - Peat</i>	

SPRITZ

Aperol Spritz	11.00
Aperol, Prosecco, soda and orange	
Malfy Lemon Spritz	13.00
Malfy Gin con Limone, citric blend, syrup, Prosecco	
Bergamot Lillet Spritz	15.00
Italicus, Lillet Rosé, Prosecco, orange bitters	
St Germain Spritz	11.00
St Germain, Sassy cider brut, citric blend, soda	
Grey Goose Essences Watermelon & Basil Spritz	12.00
Grey Goose Essences Watermelon & Basil, lemonade, Absinthe	
Peach Spritz	12.00
Beefeater Peach and Raspberry, Prosecco, orange	

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GIN & TONICS



Plymouth Fever-Tree Elderflower Tonic, lemon	11.50
Monkey 47 Fever-Tree Light Tonic, lemon zest	16.00
Beefeater 24 Fever-Tree Mediterranean Tonic, grapefruit	11.50
Beefeater pink Fever-Tree Rhubarb & Raspberry Tonic, berries, mint	11.00
Roku Fever-Tree Indian Tonic, ginger	11.50
Bombay Bramble Fever-Tree Lemon Tonic, lemon	11.00
Bombay Premier Cru Fever-Tree Mediterranean Tonic, lemon, rosemary	12.50
Whitley Neill Connoisseur Fever-Tree Mediterranean Tonic, grapefruit	12.50
Whitley Neill Rhubarb and Ginger Fever-Tree Elderflower Tonic, lime	12.00
Ramsbury Fever-Tree Indian Tonic, green apple	12.25
Tanqueray 10 Fever-Tree Indian Tonic, grapefruit	12.25
Chase GB Gin Fever-Tree Elderflower Tonic, lemon, ginger	13.50

BEERS & CIDER

The Ivy Craft Lager , England, 4.5% abv, 330ml <i>Brewed for The Ivy by Coalition Brewing Co, a homage to British and European lager traditions. Perfumed aromas, a creamy mouthfeel and a crisp finish</i>	6.95
Coalition Zen Pale Ale , England, 4.5% abv, 330ml, organic, gluten free <i>Fruity, delicate and crisp. Refreshing with citrus undertones</i>	6.50
Coalition Brite Lights Pilsner , England, 4% abv, 330ml <i>A full bodied, yet light and fresh pilsner with a delightful floral hop character</i>	6.50
Maison Sassy Brut , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	6.25
Lucky Saint , Germany, 0.5% abv, 330ml <i>Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol</i>	5.50

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NON-ALCOHOLIC COCKTAILS



Crodino Spritz	7.00
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing and bittersweet	
Angelic Amaretti Sour	8.00
Lyre's Amaretti, apricot, lemon, foaming solution	
Garden Collins	8.00
Seedlip Garden 108, citric blend, raspberry syrup, ginger ale	
La Fee Verte	8.00
Lyre's Absinthe, honey, lemon, lime, cucumber	
Mountain Spritz	8.00
Everleaf Mountain, citric blend, Fever-Tree Rhubarb and Raspberry Tonic	
Blood Orange Spritz	8.00
Lyre's Italian Orange, elderflower cordial, Fever-Tree Blood Orange Soda, rosemary	

MOCKTAILS

Peach Iced Tea	6.50
Earl Grey, Breakfast & Jasmine tea blend, peach, citric blend	
Apple & Spice Mojito	6.50
Apple, cardamom, mint, lime, ginger ale	
Virgin Rossini	6.50
Rhubarb, strawberry, Fever-Tree White Grape and Apricot Soda	
Garden Lemonade	6.50
Elderflower, citric blend, cucumber, mint, soda	

ALCOHOL-FREE DISTILLATES

Seedlip Garden 108	6.00
Seedlip Grove 42	6.00
Everleaf Mountain	7.00
Lyre's Amaretti	6.00
Lyre's Italian Orange	6.00
Lyre's Absinthe	6.00

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SPARKLING



Ca di Alte Prosecco Spumante Extra Dry , Veneto, Italy	125ml 9.00
The Ivy Collection Champagne , Champagne, France	13.25
Veuve Clicquot Yellow Label , Champagne, France	15.50
Nyetimber Classic Cuvee , West Sussex, England	16.00
Veuve Clicquot Rosé , Champagne, France	16.75

WHITE

Ponte Pietra , Veneto, Italy	175ml 8.00
Viognier, Baron de Badassiere , Languedoc, France	9.00
Picpoul de Pinet, Baron de Badassiere , Languedoc, France	11.00
Sauvignon Blanc, Tinpot Hut , Marlborough, New Zealand	12.50
Gavi di Gav, Lugarara, La Giustiniana , Piemonte, Italy	14.00
Chablis Villages 'Les Chanoines', Domaine Laroche , Burgundy, France	17.50

ROSÉ

Alpha Zeta, 'R', Rosato , Veneto, Italy	175ml 8.50
Lady A, Château La Coste , Vin de Pays de Méditerranée, France	15.50
Whispering Angel, Chateau d'Esclans , Côtes de Provence, France	17.50
Rock Angel, Chateau d'Esclans , Côtes de Provence, France	20.00

RED

Tempranillo, Máximo Tinto , Castilla-La Mancha, Spain	175ml 8.00
Cotes du Rhone, Les Terres du Roy , Southern Rhône, France	9.00
Rioja Crianza, El Coto , Rioja, Spain	10.50
Malbec, Terrazas De Los Andes, Reserva , Mendoza, Argentina	12.00
Les Hauts de Perganson, Haut-Medoc , Bordeaux, France	15.00
Pinot Noir, Cloudy Bay , Marlborough, New Zealand	19.00

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VODKA



Wyborowa	9.00
Ketel One	9.50
Ketel One Citroen	9.50
Haku Japanese Craft	9.50
Tito`s	9.50
Absolut Elyx	9.75
Cîroc	10.00
Ramsbury Single Estate	10.00
Belvedere	10.50
Belvedere Pear & Ginger Infusion	10.50
Grey Goose	11.00
Grey Goose Essences Watermelon & Basil	11.00
Stolichnaya Elit	12.00

RUM

Havana Club Especial	8.50
Havana Club 3 year	8.50
Bacardí Carta Blanca	8.50
Koko Kanu	8.50
Havana Club Cuban Spiced	8.50
Havana Club 7 year	8.75
Gosling's Black Seal	9.00
Appleton 8 year	9.00
Bacardí 8 year	9.50
La Hechicera Reserva Familiar	12.00
Havana Club Selección des Maestros	12.50
Brugal 1888	12.50
Zacapa Centenario 23	14.00
Zacapa XO	18.00

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BLENDED
SCOTCH WHISKY



Chivas Regal 12 year	9.50
Johnnie Walker Black Label	9.50
Compass Box Great King Street Artist's Blend	11.50
Chivas Regal XV 15 year	12.50
Chivas Regal 18 year	15.00
Johnnie Walker Blue Label	35.00

SINGLE MALT
SCOTCH WHISKY

The original whisky of Scotland is “malt whisky” made only from malted barley in two, occasionally three, copper pot stills. “Single Malt Whisky” is the product of an individual distillery. Our range showcases the wide and varied styles of single malt scotch with smoke driven peated whiskies, to lighter more fruit driven styles from the Highland and Speyside distilleries.

Glenmorangie The Original 10 Year	10.00
Singleton 12 year	11.00
Bowmore 12 year	11.00
Highland Park 12 year	11.00
Dalwhinnie 15 year	11.50
Auchentoshan Three Wood	12.50
Laphroaig 10 year	12.50
Talisker 10 year	13.00
Oban 14 year	15.00
Macallan Double Cask 12 year	16.00
The Glenlivet 15 year	18.00
Aberlour A'Bunadh Batch 61	20.00
Glenmorangie Signet	26.00
Macallan Rare Cask	55.00

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BOURBON & AMERICAN WHISKEY



Our selection from America includes labels such as Maker's Mark made from at least 51% corn grain. This imparts sweetness to the whiskey which is aged in charred American oak barrels for colour and extra flavours of caramel and vanilla.

Jack Daniel's	9.50
Rittenhouse Rye	9.50
Maker's Mark	9.75
Woodford Reserve	10.50
Bulleit 10 year	10.50
Maker's Mark 46	11.00
WhistlePig PiggyBack 6yo	12.00
Rabbit Hole Boxergail	12.00
Horse With No Name	15.00
WhistlePig Rye	20.00

WORLD WHISKEY

Jameson, Ireland	9.50
Jameson Black Barrel, Ireland	10.00
Cotswolds Single Malt, England	11.00
Green Spot, Ireland	12.00
The Chita, Japan	12.50
Redbreast 12 year, Ireland	14.00
Hibiki Harmony, Japan	16.00

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GIN



Beefeater London Dry	8.50
Beefeater Pink	8.50
Bombay Bramble	8.50
Bombay Sapphire	9.00
The Botanist Islay Dry	9.00
Tanqueray	9.00
Sipsmith	9.00
Roku	9.00
Malfy con Limone	9.00
Malfy con Arancia	9.00
Malfy Gin Rosa Pink Grapefruit	9.00
Plymouth Original	9.00
Beefeater 24	9.00
Plymouth Navy Strength	9.50
Whitley Neill Rhubarb & Ginger	9.50
Ramsbury Single Estate	9.75
Tanqueray 10	9.75
Hendrick's	10.00
Whitley Neill Connoisseur's Cut	10.00
Bombay Sapphire Premier Cru Murcian Lemon	10.00
Gin Mare	11.00
Chase GB	11.00
Cotswolds Dry	11.00
KiNoBi	12.50
Monkey 47	13.50
Monkey 47 Sloe	13.50
Monkey 47 Barrel Cut	15.00

Louis XIII by Remy Martin

Think a century ahead. Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and most precious eaux-de-vie for Louis XIII. Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors for the coming century.

Louis XIII is a fragrance.

15ml – 80.00 | 25ml – 120.00 | 50ml – 230.00

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TEQUILA & MEZCAL



Olmecca Altos Plata	9.00
Cazcabel Coffee Tequila	9.00
Olmecca Altos Reposado	9.50
Mezcal Verde	9.75
Volcan De Mi Tierra Blanco	10.00
Patrón Silver	13.50
Patrón Reposado	14.00
Volcan De Mi Tierra Cristalino	14.00
Don Julio Reposado	14.00
Don Julio Añejo	15.00
Avión Silver	15.00
Patrón Añejo	16.00
Casamigos Reposado	18.00
Lost Explorer Espadin Mezcal	19.00
Patrón Gran Platinum	65.00

ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	11.00
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CALVADOS

Dupont VSOP Pays d'Auge	12.00
Camut 6 year Pays d'Auge	14.00
Camut 12 year Pays d'Auge	18.00
30&40 Extra Old 10 year	18.00

COGNAC

Courvoisier VSOP	11.00
Hennessy VS	11.50
Maxime Trijol VSOP	12.50
Remy Martin 1738 Accord Royal	13.00
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Hennessy XO	28.00
Ragnaud Sabourin No. 35 Fontvieille	32.00

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SOFT DRINKS



Choice of fresh juices Orange, apple, grapefruit	4.25
Diet Coke, Coke Zero	3.95
Coca Cola	4.25
Fever-Tree Tonics & Sodas Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	3.95
Trip CBD Infused Peach & Ginger	6.25
The Ivy home-made Ginger Beer Freshly pressed ginger juice, lemon, sugar and soda water	6.50
Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana, coconut milk and lime	5.50
Immunity Smoothie Orange, lemon, ginger, turmeric, cayenne, banana, avocado	5.50
Green Juice Kale, spinach, celery, romaine, cucumber, apple & lemon	5.50
Acqua Panna Still mineral water 750ml	5.50
San Pellegrino Sparkling mineral water 750ml	5.50

TEA

The Ivy 1917 Breakfast Blend Intense and rich	3.95
The Ivy Afternoon Tea Blend Mellow, elegant, refreshing	3.95
Ceylon, Earl Grey, Darjeeling	3.95
Sencha, Jasmine Pearls	4.50
Fresh Mint, Camomile, Peppermint, Verbena	3.95
Rosebud, Oolong	5.75

COFFEE

Pot of coffee and cream	4.75
Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato	4.25
Hot chocolate milk / mint / white	4.75
Vanilla shakerato Espresso shaken with ice, served in a martini glass	5.25
Mini chocolate truffles With a liquid salted caramel centre	5.50

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