

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

## COCKTAILS

<b>Light it up</b>	14.00
The Ivy City Garden's twist on a "Vieux Carré" - Cognac, Antica Formula, Benedictine and Calvados	
<b>City Cucumber Collins</b>	12.00
Gin, Cucumber, Elderflower cordial, Lemon, Soda	
<b>Dashwood Blossom</b>	12.00
Gin, Aloe vera, Elderflower, Lemon, Mint	
<b>Mango Colada</b>	12.00
Coconut rum, Mango, Coconut, Cream, Lime	
<b>Pineapple Daiquiri</b>	13.50
Pineapple Rum, Amaretto Saliza, Pineapple, Lime	

## LOCAL BEERS

<b>Five Points Lager</b>	7.00
The Five Points Brewing, Hackney, 4.1% abv, 330ml <i>An easy drinking British Lager brewed with Goldings hops</i>	
<b>Meantime 'Any time' IPA</b>	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>	
<b>Five Points Pale</b>	7.50
The Five Points Brewing, Hackney, 4.4% abv, 330ml <i>Modern and aromatic Pale with resinous citrus notes</i>	
<b>Railway Porter</b>	7.50
The Five Points Brewing, Hackney, 4.8% abv, 330ml <i>Rubust Porter in the classic London style with a twist, roast coffee and chocolate flavours</i>	

## LOCAL SPIRITS

<b>Sipsmith</b>	10.00
<b>Whitley Neill Rhubarb &amp; Ginger</b>	10.50
<b>Whitley Neill Connoisseur's Cut</b>	11.00

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Champagne and Traditional method 125ml.

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## SEASONAL CLASSICS



<b>The Ivy Martini</b> Plymouth, Aker English Dry Aperitif, Lemon, Pickles <i>Savoury - Zesty - Botanical</i>	15.00
<b>Coffee Negroni</b> Monkey 47, Campari, Antica Formula, Expré Coffee Liqueur <i>Rich - Warming - Herbal</i>	15.00
<b>Salted Caramel Espresso Martini</b> Absolut, Tosolini Coffee, Salted Caramel, Espresso <i>Indulgent - Sweet - Rich</i>	13.00
<b>Strawberry &amp; Mint Margarita</b> Olmecca Altos Plata, Elderflower, Strawberry purée, Mint, Lime <i>Fresh - Fruity - Sharp</i> <i>(Upgrade Tequila to Casamigos Blanco + 4)</i>	13.50
<b>Champagne Mojito</b> Havana 3 year, Peach, Mint, Lime, Champagne <i>Fresh - Clean - Effervescent</i>	12.50
<b>Smoked Double Jus Old Fashioned</b> Maker's Mark, 30/40 Double Jus, syrup, bitters, Smoke <i>Sweet - Rich - Bold</i>	13.00
<b>Provence Martini</b> Grey Goose, Lillet Rosé, Lavender, Lime, Lychee juice <i>Light - Floral - Refreshing</i>	11.00
<b>Apple &amp; Blackberry Bramble</b> Beefeater, Lemon, Ginger syrup, Nuet Toddy Akvavit <i>Spiced - Fruity - Autumnal</i>	13.00
<b>The Ivy Peach Punch</b> Havana 7 year, Smith & Cross, Fino Sherry, Lime, Peach <i>Citrus - Tropical - Fruity</i>	13.00
<b>Hazelnut Irish Coffee</b> Jameson Black Barrel, Hazelnut, Coffee, Cream <i>Warm - Creamy - Bold</i>	11.50
<b>Pomegranate Mimosa</b> Pomegranate purée, Prosecco <i>Dry - Red Berries - Refreshing</i>	11.50
<b>Bloody Mary</b> Absolut, vegan spice mix, Tomato juice, Lemon, Olive, Cucumber <i>Full - Hot - Savoury</i>	10.00



## CONTEMPORARY COCKTAILS



<b>Strawberry &amp; Mint Martini</b> Sipsmith London Dry, Mint, Strawberry, citric blend, Champagne <i>Summer - Fresh - Fruity</i>	13.00
<b>Foxhound</b> Bombay Sapphire Premier Cru, Gentian liqueur, Strawberry, Lime, Grapefruit soda <i>Herbal - Sweet - Citrus</i>	13.50
<b>East 9 Hold Up</b> Patron Silver, Aperol, Passion fruit, Pineapple juice, Lime <i>Tropical - Earthy - Fruit</i>	16.00
<b>Tailslide Highball</b> Patrón Reposado, Lemon, Ginger, Crème de Pêche, Ginger Ale <i>Rich - Warm - Peachy</i>	15.00
<b>Lucky Charm</b> Havana 3 year, La Hechicera, Wray & Nephew, Crème d'Abricot, Pomegranate juice, Lime, Orgeat <i>Boozy - Punch - Berries</i>	14.50

## SPRITZ

<b>Aperol Spritz</b> Aperol, Orange, Soda, Prosecco	11.00
<b>The Winning Spritz</b> Created by Aleksiej, Ivy West Street competition winner Whitley Neill Connaisseur's Cut, Velvet Falernum, Lemon, Cucumber, Basil, Prosecco <i>Citrus - Fresh - Herbal</i>	14.00
<b>Malfy Lemon &amp; Fig Spritz</b> Malfy Gin con Limone, Fig Leaf liqueur, Italicus, citric blend, Soda <i>Citrus - Light - Floral</i>	14.50
<b>The Ivy Iced Tea</b> Beefeater 24, Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea <i>Fruity - Balanced - Herbal</i>	10.50
<b>St Germain Spritz</b> St Germain, Sassy cider brut, citric blend, Soda	11.00
<b>Watermelon &amp; Basil Spritz</b> Grey Goose Essences Watermelon & Basil, Lemonade, Absinthe	12.00

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## GIN & TONICS



<b>Plymouth</b> Fever-Tree Elderflower Tonic, Lemon	12.50
<b>Monkey 47</b> Fever-Tree Light Tonic, Lemon zest	17.00
<b>Beefeater 24</b> Fever-Tree Mediterranean Tonic, Grapefruit	12.50
<b>Beefeater Pink</b> Fever-Tree Rhubarb & Raspberry Tonic, Berries, Mint	12.00
<b>Roku</b> Fever-Tree Indian Tonic, Ginger	12.50
<b>Bombay Bramble</b> Fever-Tree Lemon Tonic, Lemon	12.00
<b>Bombay Premier Cru</b> Fever-Tree Mediterranean Tonic, Lemon, Rosemary	13.50
<b>Whitley Neill Connoisseur</b> Fever-Tree Mediterranean Tonic, Grapefruit	13.50
<b>Whitley Neill Rhubarb and Ginger</b> Fever-Tree Elderflower Tonic, Lime	13.00
<b>Ramsbury</b> Fever-Tree Indian Tonic, Green Apple	13.25
<b>Tanqueray 10</b> Fever-Tree Indian Tonic, Grapefruit	13.25
<b>Chase GB Gin</b> Fever-Tree Elderflower Tonic, Lemon, Ginger	14.50

## BEERS & CIDER

<b>The Ivy Craft Lager</b> , 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
<b>Coalition Zen Pale Ale</b> , England, 4.5% abv, 330ml, organic, gluten free <i>Fruity, delicate and crisp. Refreshing with citrus undertones</i>	6.95
<b>Coalition Brite Lights Pilsner</b> , England, 4% abv, 330ml <i>A full bodied, yet light and fresh pilsner with a delightful floral hoppy character</i>	6.50
<b>Maison Sassy Brut</b> , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	6.50
<b>Lucky Saint</b> , 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>	6.00

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## NON-ALCOHOLIC COCKTAILS



<b>Crodino Spritz</b> Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet	7.00
<b>Angelic Amaretti Sour</b> Lyre's Amaretti, Lemon, Apricot	8.50
<b>Garden Collins</b> Seedlip Garden 108, citric blend, Raspberry syrup, Ginger Ale	8.50
<b>Strawberry Pop</b> Lyre's Pink London Spirit, Lime, Elderflower, Strawberry, Soda	8.50
<b>Mountain Spritz</b> Everleaf Mountain, citric blend, Fever-Tree Rhubarb & Raspberry Tonic	8.50
<b>Blood Orange Spritz</b> Lyre's Italian Orange, Elderflower cordial, Rosemary, Fever-Tree Blood Orange Soda	8.50

## MOCKTAILS

<b>Peach Iced Tea</b> Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea	7.50
<b>Forbidden Trip</b> Trip CBD Basil & Lemon, Passion fruit purée, citric blend	7.50
<b>Virgin Rossini</b> Pomegranate juice, Fever-Tree White Grape & Apricot Soda	7.50
<b>British Lemonade</b> Elderflower, Citric blend, Cucumber, Mint, Soda	7.50

## ALCOHOL-FREE DISTILLATES

<b>Seedlip Garden 108</b>	7.00
<b>Seedlip Grove 42</b>	7.00
<b>Everleaf Mountain</b>	7.00
<b>Lyre's Amaretti</b>	7.00
<b>Lyre's Italian Orange</b>	7.00
<b>Lyre's Absinthe</b>	7.00

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## SPARKLING



<b>Prosecco, Apericena, Veneto, Italy</b>	125ml 9.50
<b>The Ivy Collection Champagne, Champagne, France</b>	14.00
<b>Veuve Clicquot, Yellow Label, Champagne, France</b>	16.00
<b>Nyetimber, Classic Cuvée, Sussex, England</b>	16.50
<b>Veuve Clicquot Rosé, Champagne, France</b>	17.50

## WHITE

<b>Trebbiano/Chardonnay, Rubicone, Langouere, Emilia Romagna, Italy</b>	175ml 8.50
<b>Chardonnay, Wild Ocean, Western Cape, South Africa</b>	9.50
<b>Picpoul de Pinet, Picpoul Plo d'Isabelle, Languedoc, France</b>	11.00
<b>Gavi di Gavi, Campo dell'Olio, Roberto Sarotto, Piemonte, Italy</b>	14.00
<b>Sauvignon Blanc, Craggy Range, Marlborough, New Zealand</b>	15.00
<b>Chablis, E.Bonneville, Burgundy, France</b>	17.50

## ROSÉ

<b>Bel Canto Rosé, d'Abruzzo, Italy</b>	175ml 8.50
<b>The Ivy Rosé de Provence, Côtes de Provence, France</b>	12.50
<b>Lady A, Château La Coste, Vin de Pays de Méditerranée, France</b>	15.50
<b>Whispering Angel, Château d'Esclans, Côtes de Provence, France</b>	17.50
<b>Rock Angel, Château d'Esclans, Côtes de Provence, France</b>	20.00

## RED

<b>Montepulciano, Gufetto, d'Abruzzo, Italy</b>	175ml 8.50
<b>Côtes du Rhône, Olivier Maurice, Southern Rhône, France</b>	9.50
<b>Lisoa Red, Lua Nova, Lisbon, Portugal</b>	10.50
<b>Malbec, Terrazas de los Andes, Mendoza, Argentina</b>	12.50
<b>Rioja Crianza, Limitada, Beronia, Rioja, Spain</b>	17.00
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	17.50



## VODKA



<b>Wyborowa</b>	10.00
<b>Ketel One</b>	10.50
<b>Ketel One Citroen</b>	10.50
<b>Haku Japanese Craft</b>	10.50
<b>Tito's</b>	10.50
<b>Absolut Elyx</b>	10.75
<b>Cîroc</b>	11.00
<b>Ramsbury Single Estate</b>	11.00
<b>Belvedere</b>	11.50
<b>Belvedere Pear &amp; Ginger Infusion</b>	11.50
<b>Grey Goose</b>	12.00
<b>Grey Goose Essences Watermelon &amp; Basil</b>	12.00
<b>Stolichnaya Elit</b>	13.00

## RUM

<b>Havana Club Especial</b>	10.00
<b>Havana Club 3 year</b>	10.00
<b>Bacardí Carta Blanca</b>	10.00
<b>Koko Kanu</b>	10.00
<b>Havana Club Cuban Spiced</b>	10.00
<b>Havana Club 7 year</b>	10.50
<b>Gosling's Black Seal</b>	10.50
<b>Appleton 8 year</b>	10.50
<b>Bacardí 8 year</b>	10.50
<b>La Hechicera Reserva Familiar</b>	13.00
<b>Havana Club Selección des Maestros</b>	13.50
<b>Brugal 1888</b>	13.50
<b>Zacapa Centenario 23</b>	15.00
<b>Zacapa XO</b>	19.00

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BLENDED  
SCOTCH WHISKY



Chivas Regal 12 year	10.50
Johnnie Walker Black Label	10.50
Compass Box Great King Street Artist's Blend	12.50
Chivas Regal XV 15 year	13.50
Chivas Regal 18 year	16.00
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	11.00
Singleton 12 year	12.00
Bowmore 12 year	12.00
Highland Park 12 year	12.00
Dalwhinnie 15 year	12.50
Auchentoshan Three Wood	13.50
Laphroaig 10 year	13.50
Talisker 10 year	14.00
Oban 14 year	16.00
Macallan Double Cask 12 year	17.00
The Glenlivet 15 year	18.00
Aberlour A'Bunadh Batch 61	20.00
Glenmorangie Signet	26.00
Macallan Rare Cask	55.00



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	10.00
Maker's Mark	11.00
Woodford Reserve	11.50
Bulleit 10 year	11.50
Maker's Mark 46	12.00
WhistlePig PiggyBack 6 year	13.00
Rabbit Hole Boxergrail	13.00
Horse With No Name	16.00
WhistlePig Rye	21.00

WORLD WHISKEY

Jameson, Ireland	10.50
Jameson Black Barrel, Ireland	11.00
Cotswolds Single Malt, England	13.00
Green Spot, Ireland	13.00
The Chita, Japan	13.50
Redbreast 12 year, Ireland	15.00
Hibiki Harmony, Japan	17.00

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## GIN



Beefeater London Dry	9.50
Beefeater Pink	9.50
Bombay Bramble	9.50
Bombay Sapphire	10.00
The Botanist Islay Dry	10.00
Tanqueray	10.00
Sipsmith	10.00
Roku	10.00
Malfy con Limone	10.00
Malfy con Arancia	10.00
Malfy Gin Rosa Pink Grapefruit	10.00
Plymouth Original	10.00
Beefeater 24	10.00
Plymouth Navy Strength	10.50
Whitley Neill Rhubarb & Ginger	10.50
Ramsbury Single Estate	10.75
Tanqueray 10	10.75
Hendrick's	11.00
Whitley Neill Connoisseur's Cut	11.00
Bombay Sapphire Premier Cru Murcian Lemon	11.00
Gin Mare	12.00
Chase GB	12.00
Cotswolds Dry	13.00
KiNoBi	13.50
Monkey 47	14.50
Monkey 47 Sloe	14.50
Monkey 47 Barrel Cut	16.00

### **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



## TEQUILA & MEZCAL



Olmecca Altos Plata	10.00
Cazcabel Coffee Tequila	10.00
Olmecca Altos Reposado	10.50
Mezcal Verde	10.75
Volcan De Mi Tierra Blanco	11.00
Patrón Silver	14.50
Patrón Reposado	15.00
Volcan De Mi Tierra Cristalino	15.00
Don Julio Reposado	15.00
Don Julio Añejo	16.00
Avión Silver	16.00
Patrón Añejo	17.00
Casamigos Reposado	18.00
Lost Explorer Espadin Mezcal	19.00
Patrón Gran Platinum	65.00

## CALVADOS

Dupont VSOP Pays d'Auge	13.00
Camut 6 year Pays d'Auge	15.00
Camut 12 year Pays d'Auge	19.00
30&40 Extra Old 10 year	19.00

## COGNAC & ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	12.00
Courvoisier VSOP	12.00
Hennessy VS	12.50
Maxime Trijol VSOP	13.50
Remy Martin 1738 Accord Royal	14.00
Leyrat XO Vieille Reserve	23.50
Martell Cordon Bleu	25.00
Courvoisier XO	27.00
Hennessy XO	29.00
Ragnaud Sabourin No. 35 Fontvieille	33.00

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## SOFT DRINKS



<b>Choice of fresh juices</b>	4.25
Orange, Apple, Grapefruit	
<b>Diet Coke, Coke Zero</b>	3.95
<b>Coca Cola</b>	4.25
<b>Luscombe Drinks</b>	5.00
Sicilian Lemonade, St Clements or Raspberry Crush	
<b>Trip CBD Infused Basil &amp; Lemon</b>	6.25
<b>The Ivy Home-made Ginger Beer</b>	6.50
Freshly pressed Ginger juice, Lemon, Sugar, Soda	
<b>Mixed Berry Smoothie</b>	5.50
Strawberry, Raspberry, Blueberry, Banana, Coconut milk, Lime	
<b>Immunity Smoothie</b>	5.50
Orange, Lemon, Ginger, Turmeric, Cayenne, Banana, Avocado	
<b>Green Juice</b>	5.50
Kale, Spinach, Celery, Romaine, Cucumber, Apple, Lemon	
<b>Tropical Juice</b>	5.50
Melon, Pineapple, Mango, Passion fruit	
<b>Eira Still</b> spring water	5.50
<b>Eira Sparkling</b> spring water	5.50

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## TEA

<b>The Ivy 1917 Breakfast Blend</b>	3.95
Intense, Bold, Rich	
<b>The Ivy Afternoon Tea Blend</b>	3.95
Mellow, Elegant, Refreshing	
<b>Ceylon, Earl Grey, Darjeeling</b>	3.95
<b>Sencha, Jasmine Pearls</b>	4.50
<b>Fresh Mint, Camomile, Peppermint, Verbena</b>	3.95
<b>Rosebud, Oolong</b>	5.75

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## COFFEE

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

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