

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 Cobham Garden

COCKTAILS

Kaffir & Champagne Sour	14.00
Silent Pool Kaffir Lime Gin, Camomile & Champagne syrup, Lemon, Egg white, Chablis, Absinthe	
Autumn Punch	13.50
Absolut, Fig Leaf, Crème de Cassis, Lemon, Prosecco	
Passion Club	12.00
Gin, Raspberries, Passion fruit, Lemon	

LOCAL BEERS

Hogsback, Hogstar Lager	6.75
Tongham, Surrey, 4.5% abv, 330ml <i>A "New English Lager" matured for over a month for depth of flavour</i>	
Hogsback - T.E.A	7.25
Tongham, Surrey, 4.2% abv, 500ml <i>Standing for Traditional English Ale this has an enticing amber colour with a hoppy and slightly fruity aroma</i>	
Hazy Hog Cider	7.50
Tongham, Surrey, 5% abv, 500ml <i>A full flavoured cider made in the Cidre Doux style of Brittany /Normandy. Cloudy, gently sparkling and wonderfully 'appley'</i>	

LOCAL WINES

Greyfriars Cuvee NV	Glass 12.00 Btl 70.00
Surrey, UK <i>A dramatically poised wine, with a crowd pleasing, pin sharp, floral flavour and a lovely long bright finish</i>	

LOCAL SPIRITS

Silent Pool Kaffir Lime Gin	12.00
Silent Pool Gin	10.00
Silent Pool Rare Citrus Gin	10.00

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

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



SEASONAL CLASSICS



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



CONTEMPORARY COCKTAILS



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

SPRITZ

Aperol Spritz Aperol, Orange, Soda, Prosecco	11.00
The Winning Spritz 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
Malfy Lemon & Fig Spritz Malfy Gin con Limone, Fig Leaf liqueur, Italicus, citric blend, Soda <i>Citrus - Light - Floral</i>	14.50
The Ivy Iced Tea 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
St Germain Spritz St Germain, Sassy cider brut, citric blend, Soda	11.00
Watermelon & Basil Spritz Grey Goose Essences Watermelon & Basil, Lemonade, Absinthe	12.00

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

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

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

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



GIN & TONICS



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

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>	6.95
Coalition Brite Lights Pilsner , England, 4% abv, 330ml <i>A full bodied, yet light and fresh pilsner with a delightful floral hoppy 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>	6.50
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>	6.00

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

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



NON-ALCOHOLIC COCKTAILS



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

MOCKTAILS

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

ALCOHOL-FREE DISTILLATES

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

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

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



SPARKLING



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

WHITE

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

ROSÉ

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

RED

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



VODKA



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

RUM

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

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

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

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

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



**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

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

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.*

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

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.*



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



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

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

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

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

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



SOFT DRINKS



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

TEA

The Ivy 1917 Breakfast Blend	3.95
Intense, Bold, Rich	
The Ivy Afternoon Tea Blend	3.95
Mellow, Elegant, Refreshing	
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	5.25
Espresso shaken with ice, served in a martini glass	
Mini chocolate truffles	5.50
With a liquid salted caramel centre	

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

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however we are unable to provide information on other allergens.*