

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 Manchester**



COCKTAILS



Split Atom	13.00
Spirit of Manchester Grapefruit Vodka, Pampelle, Creme de Banane, Citric blend, Grapefruit soda	
Fletcher Collins	13.00
Didsbury Raspberry & Elderflower Gin, Everleaf Mountain, Soda	
Red Brick	12.50
Thomas Dakin Gin, Campari, Chamberysette, Pastis	
City of Firsts	14.00
Pea Pod Vodka, King`s Ginger, Honey, Lemon, Cranberry, Peychaud`s bitters	

LOCAL BEERS

First Chop JAM Mango Pale	6.50
Manchester, 4% abv, 330ml <i>Gluten-free. Sweetness from malt complements the infused mangos. Chinook and Cascade hops then add bitterness and balance and finally the beer is dry-hopped with Citra</i>	

LOCAL SPIRITS

Didsbury Blood Orange & Ginger Gin	12.00
Pod. Pea Vodka	12.00
Manchester Gin	12.00
Manchester Raspberry Gin	12.00
Salford Spiced Rum	11.50

*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>	
Coffee Negroni	15.00
Monkey 47, Campari, Antica Formula, Expré Coffee Liqueur <i>Rich - Warming - Herbal</i>	
Salted Caramel Espresso Martini	12.00
Absolut, Tosolini Coffee, Salted Caramel, Espresso <i>Indulgent - Sweet - Rich</i>	
Strawberry & Mint Margarita	13.00
Olmecca Altos Plata, Elderflower, Strawberry purée, Mint, Lime <i>Fresh - Fruity - Sharp</i> <i>(Upgrade Tequila to Casamigos Blanco + 4)</i>	
Champagne Mojito	12.50
Havana 3 year, Peach, Mint, Lime, Champagne <i>Fresh - Clean - Effervescent</i>	
Smoked Double Jus Old Fashioned	12.50
Maker's Mark, 30/40 Double Jus, syrup, bitters, Smoke <i>Sweet - Rich - Bold</i>	
Provence Martini	11.00
Grey Goose, Lillet Rosé, Lavender, Lime, Lychee juice <i>Light - Floral - Refreshing</i>	
Apple & Blackberry Bramble	12.50
Beefeater, Lemon, Ginger syrup, Nuet Toddy Akvavit <i>Spiced - Fruity - Autumnal</i>	
The Ivy Peach Punch	12.00
Havana 7 year, Smith & Cross, Fino Sherry, Lime, Peach <i>Citrus - Tropical - Fruity</i>	
Hazelnut Irish Coffee	11.50
Jameson Black Barrel, Hazelnut, Coffee, Cream <i>Warm - Creamy - Bold</i>	
Pomegranate Mimosa	11.00
Pomegranate purée, Prosecco <i>Dry - Red Berries - Refreshing</i>	
Bloody Mary	10.00
Absolut, vegan spice mix, Tomato juice, Lemon, Olive, Cucumber <i>Full - Hot - Savoury</i>	



CONTEMPORARY COCKTAILS



Strawberry & Mint Martini	12.50
Sipsmith London Dry, Mint, Strawberry, citric blend, Champagne <i>Summer - Fresh - Fruity</i>	
Foxhound	12.50
Bombay Sapphire Premier Cru, Gentian liqueur, Strawberry, Lime, Grapefruit soda <i>Herbal - Sweet - Citrus</i>	
East 9 Hold Up	15.00
Patron Silver, Aperol, Passion fruit, Pineapple juice, Lime <i>Tropical - Earthy - Fruit</i>	
Tailslide Highball	15.00
Patrón Reposado, Lemon, Ginger, Crème de Pêche, Ginger Ale <i>Rich - Warm - Peachy</i>	
Lucky Charm	14.50
Havana 3 year, La Hechicera, Wray & Nephew, Crème d'Abricot, Pomegranate juice, Lime, Orgeat <i>Boozy - Punch - Berries</i>	

SPRITZ

Aperol Spritz	11.00
Aperol, Orange, Soda, Prosecco	
The Winning Spritz	14.00
<i>Created by Aleksiej, Ivy West Street competition winner</i> Whitley Neill Connossieur's Cut, Velvet Falernum, Lemon, Cucumber, Basil, Prosecco <i>Citrus - Fresh - Herbal</i>	
Malfy Lemon & Fig Spritz	14.00
Malfy Gin con Limone, Fig Leaf liqueur, Italicus, citric blend, Soda <i>Citrus - Light - Floral</i>	
The Ivy Iced Tea	10.00
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>	
St Germain Spritz	11.00
St Germain, Sassy cider brut, citric blend, Soda	
Watermelon & Basil Spritz	12.00
Grey Goose Essences Watermelon & Basil, Lemonade, Absinthe	

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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>	5.95
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 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>	6.50
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

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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	7.00
Forbidden Trip Trip CBD Basil & Lemon, Passion fruit purée, citric blend	7.00
Virgin Rossini Pomegranate juice, Fever-Tree White Grape & Apricot Soda	7.00
British Lemonade Elderflower, Citric blend, Cucumber, Mint, Soda	7.00

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

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SPARKLING



Prosecco, Apericena, Veneto, Italy	125ml 9.00
The Ivy Collection Champagne, Champagne, France	13.50
Veuve Clicquot Yellow Label, Champagne, France	15.50
Nyetimber Classic Cuvee, Sussex, England	16.00
Veuve Clicquot Rosé, Champagne, France	16.75

WHITE

Viertalo, Blanco, Vino de España, Spain	175ml 7.50
Pinot Grigio, Crescendo, Abruzzo, Italy	8.50
Chenin Blanc, Bantry Bay, Western Cape, South Africa	9.50
Sauvignon Blanc, Kokako, Marlborough, New Zealand	11.50
Gavi di Gavi, Boschetto, Piemonte, Italy	12.50
Chablis, E.Bonneville, Burgundy, France	17.50

ROSÉ

Viertalo Rosé, Vino de España, Spain	175ml 7.50
The Ivy Rosé de Provence, Côtes de Provence, France	12.50
Lady A, Château La Coste, Vin de Pays de Méditerranée, France	13.00
Whispering Angel, Château d'Esclans, Côtes de Provence, France	17.50

RED

Montepulciano, Gufetto, d'Abruzzo, Italy	175ml 7.50
Merlot, Viña Carrasco, Central Valley, Chile	8.50
Côtes du Rhône, Olivier Maurice, Southern Rhône, France	9.50
Rioja, Beronia, Rioja, Spain	11.00
Malbec, Terrazas de los Andes, Mendoza, Argentina	12.00
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	17.00



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	9.00
Havana Club 3 year	9.00
Bacardí Carta Blanca	9.00
Koko Kanu	9.00
Havana Club Cuban Spiced	9.00
Havana Club 7 year	9.50
Gosling's Black Seal	9.50
Appleton 8 year	9.50
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



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	10.00
Woodford Reserve	10.50
Bulleit 10 year	10.50
Maker's Mark 46	11.00
WhistlePig PiggyBack 6 year	12.00
Rabbit Hole Boxergrail	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	12.00
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	12.00
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



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	3.95
Orange, Apple, Grapefruit	
Diet Coke, Coke Zero	3.50
Coca Cola	3.75
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	4.95
Eira Sparkling spring water	4.95

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	4.95
With a liquid salted caramel centre	