

THE IVY
CITY GARDEN



Champagne coupe stack serves 6

100.00

A choice of Veuve Clicquot Yellow Label or Veuve Clicquot Rosé, served at the table in 6 stacked coupe glasses, with rose petals

COCKTAILS**The Ivy Royale** *flute* 10.75

Our signature City Garden take on a Kir Royale with Plymouth Sloe Gin, Briottet Rose liqueur & hibiscus topped with The Ivy Collection Champagne

Candy Floss Fizz *coupe* 10.50

Fairy floss and Prosecco complemented with Lanique Rose Petal Liqueur, lychee, ginger and Havana Club 3yr old Rum

Earl Grey Garden *tea cup* 9.75

Monkey 47 Gin, Angostura Amaro, Cointreau, Earl Grey tea, lemon, blackcurrant jam and egg white

Jungle Juice Punch *tiki glass* 11.00

Monkey 47 Gin, orange juice, pineapple juice, mango juice, grenadine, lime and sugar

Light it up *rocks* 11.50

The Ivy City Garden's twist on a "Vieux Carré" - Dictador 12yr old Rum, Antica Formula, Benedictine and Calvados

Garden Collins *hi-ball* 9.75

Beefeater Gin infused with rosemary, lavender, elderflower, lemon juice, sugar and soda

Peru Berry Sour *goblet* 9.50

El Gobernador Pisco, Lillet infused with kaffir lime, hibiscus syrup, raspberries, lime juice and egg white

Green Leaf *martini* 10.75

Monkey 47 Gin, Yuzu Sake, matcha green tea syrup, lime, cucumber and basil

Jaffa Sour *coupette* 9.50

Vanilla-infused Wyborowa Vodka, Fortunella Kumquat Liqueur, Mozart Dark Chocolate Liqueur, lemon juice, sugar, Ms Betters Miracle Foamer

Mango Colada *hi-ball* 9.75

Havana Club 7yr old Rum, Koko Kanu Coconut Rum, cream, coconut sugar, lime, mango juice and fresh basil

My Tie *rocks* 9.95

Chairman's Spiced Rum, orgeat syrup, blackberries, lemongrass, lime, sugar

Mexican Parrot *parrot glass* 11.50

Olmecca Altos Plata Tequila, Koko Kanu Rum, pineapple juice, lime juice, orgeat syrup, coconut and ginger beer

Salted Caramel Espresso Martini *coupe* 9.50

A classic Espresso Martini made with Absolut Elyx Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup



COOLERS & NON-ALCOHOLIC COCKTAILS

The Ivy home-made Ginger Beer	4.95
Freshly pressed ginger juice, lemon, sugar and soda water	
Peach & Elderflower Iced Tea	4.50
With The Ivy 1917 & afternoon tea blends	
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Beet It	4.50
Beetroot, apple, lemon and ginger	
Green Juice	4.75
Avocado, mint, spinach, apple, parsley	
Dry London Mule	6.95
Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	
Virgin Bellini	5.00
A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits and vanilla with soda	
Elderflower Garden	5.95
Seedlip Garden, Aecorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
Nogroni	7.95
An alcohol-free version of the classic Negroni with Seedlip Grove 42 and Aecorn Bitter & Sweet Aperitifs, stirred over ice and finished with fresh orange	

SOFT DRINKS

Choice of fresh juices	4.25
Orange, apple, grapefruit	
Coca-Cola, Diet Coke, Coke Zero	3.95
Fever-Tree Tonics & Sodas	3.95
Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	
Acqua Panna Still mineral water <i>750ml</i>	4.95
San Pellegrino Sparkling mineral water <i>750ml</i>	4.95
Jax Coco	3.75
Pure coconut water from the Philippines	



BEER & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i>	5.95
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Menabrea Bionda , <i>Italy, 4.8% abv, 330ml</i>	6.95
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	
1936 Bier , <i>Switzerland, Switzerland, 4.7% abv, 330ml</i>	6.00
This golden lager obtains its' refreshing taste from Swiss hops and pilsner malt. 1936 is an ultra-clean, crisp, fresh lager with a slight sweetness	
Meantime Pale Ale Greenwich , <i>London, 4.3% abv, 330ml</i>	5.95
British and American hops unite to make a sessionable pale ale that's packed with citrus flavour	
Harviestoun Old Engine Oil , <i>Scotland, 6% abv, 330ml</i>	6.00
Rich, viscous and chocolatey dark ale	
Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.95
Thirst quenching, fruity, dry and sparkling	
Small Beer "Steam" , <i>London, 2.7% abv, 350ml</i>	5.50
A rich rye style, low alcohol beer, amber ale with dried fruits, spice and a balanced hoppy finish	
Lucky Saint , <i>Germany, 0.5% abv, 330ml</i>	4.95
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	

ALCOHOL-FREE DISTILLATES

Seedlip Garden 108	6.00
Seedlip Spice 94	6.00
Seedlip Grove 42	6.00



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

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SPARKLING

Crede, Prosecco Superiore, Bisol, Veneto, Italy	125ml 8.75
The Ivy Collection Champagne, Champagne, France	10.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Veuve Clicquot Yellow Label, Champagne, France	13.95
Veuve Clicquot Rosé, Champagne, France	16.50

WHITE

Trebbiano, Poderi dal Nespole, Le Coste, Emilia Romagna, Italy	175ml 6.95
Verdejo, Bodega Protos, Rueda, Spain	8.50
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	9.95
Chablis, La Chablisienne, La Sereine, Burgundy, France	11.75
Chardonnay, Journey's End Single Vineyard, Stellenbosch, South Africa	13.00

ROSÉ

Sangiovese Rosé Filarino, Poderi Dal Nespole, Emilia-Romagna, Italy	175ml 7.00
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France	13.00
Mirabeau, Pure, Côtes de Provence, France	14.50

RED

Salice Salentino, Masseria Bogo Dei Trulli, Puglia, Italy	175ml 6.95
Côtes du Rhône, Alain Jaume, Haut de Brun, Rhone, France	8.50
Malbec, Catena, Vista Flores, Mendoza, Argentina	10.25
Rioja, Vivanco, Reserva, Rioja, Spain	13.00
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	16.00

SHERRY

Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain	100ml 11.50
Sweet sherry with notes of sticky toffee	
Fino, La Ina, Jerez, Spain	5.50
Bone dry with fresh apple, almond and yeast flavours	
Dry Oloroso, Lustau, Rio Viejo, Jerez, Spain	6.25
Mahogany coloured with notes of walnut and chocolate	
Manzanilla, La Guita, 'En Rama', Jerez, Spain	5.50
Unfiltered sherry made from Palomino grapes.	
Flavours of lemon peel, dried apricot and mandarin	



SWEET & FORTIFIED

Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	100ml 6.75
Maury, Lafage, Languedoc, France, 2017	7.00
Ruby Port, Warre's, LBV, Douro, Portugal	7.25
10yr Tawny Port, Quinta do Vallado, Douro, Portugal	8.00
Sauternes, Clos L'abeille, Bordeaux, France	8.50
Royal Tokaji, Gold Label, Tokaji, Hungary	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 | 25ml – 120 | 50ml – 230

COGNAC

Courvoisier VSOP	9.50
Hennessy VS	11.50
Hine Rare VSOP	11.25
Remy Martin 1738 Accord Royal	12
Maxime Trijol VSOP	12.5
Ragnaud-Sabourin Grand Champagne No.10 VSOP	14.5
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.5
Martell Cordon Bleu	24
Courvoisier XO	26
Remy Martin XO Excellence	28
Hennessy XO	28
Ragnaud Sabourin No. 35 Fontvieille	30
Hennessy Paradis	150

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BOURBON & AMERICAN WHISKEY



Our selection from America includes labels such as Maker's Mark & Jim Beam Bourbon whiskeys 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. Rye whiskeys such as Lot 40 use a minimum of 51% rye grain which imparts a much spicier and peppery flavour profile.



Maker's Mark	8.00
Jack Daniel's	8.00
Lot 40 Rye	9.00
Woodford Reserve	9.00
Jim Beam Rye	9.00
Jim Beam Double Oak	9.00
Maker's Mark 46	9.50
Bulleit 10 year	9.50
Gentleman Jack	9.50
Jack Daniel's Single Barrel	10.50
WhistlePig Rye	20.00
Buffalo Trace	9.00
Elijah Craig	9.50
Rittenhpouse	9.50
Lacerny	10.00
Blantons Gold	10.25
Campfire	14.25

WORLD WHISKEY

Jameson, Ireland	8.00
Canadian Club, Canada	8.00
Redbreast 12 year, Ireland	9.75
Teeling Small Batch, Ireland	10.00
The Chita, Japan	11.00
Green Spot, Ireland	12.00
Mars Kasei, Japan	12.00
Hibiki Harmony, Japan	14.50
Mars Maltage Cosmo, Japan	16.00
Yamazaki 12yo, Nikka Coffey, Japan	13.00



SINGLE MALT SCOTCH WHISKY



Glenmorangie The Original 10 Year	8.50
Bowmore 12 year	9.50
Dalwhinnie 15 year	10.00
Highland Park 12 year	11.00
Auchentoshan Three Wood	11.00
Oban 14 year	12.00
Laphroaig 10 year	12.50
Lagavulin 16 year	13.50
Macallan Double Cask 12 year	16.00
Macallan Triple Cask 12 year	18.50
Talisker 10 year	13.00
Aberlour A'Bunadh Batch 61	20.00
Glenmorangie Signet	26.00
Glenfiddich 21 year	30.00

BLENDED SCOTCH WHISKY

Chivas Regal 12 year	8.00
The Naked Grouse	8.00
Johnnie Walker Black Label	8.00
Compass Box Great King Street Artist's Blend	11.50
Compass Box Spice Tree	11.50
Compass Box Peat Monster	11.50
Chivas Regal 18 year	12.50
Johnnie Walker Blue Label	35.00

FINE & RARE SCOTCH WHISKY

Old Pulteney Huddart	15.00
Bruichladdich, Black Art, 26 year	34.00
Auchroisk 25 Year Bottle No.322	35.00
Macallan Rare Cask	55.00
Balvenie Tun 1401 Batch 5	68.00
Brora 30 year	80.00
Port Ellen 30 year 1979	110.00



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GIN

Beefeater London Dry	8.00
Bombay Sapphire	8.00
Plymouth Original	8.25
Caorunn	8.25
The Botanist Islay Dry	8.50
Tanqueray	8.50
Sipsmith	8.50
Roku	8.50
Beefeater 24	8.75
Plymouth Navy Strength	8.75
Tanqueray Flor de Sevilla	9.00
Hendrick's	9.25
Whitley Neill	9.00
Silent Pool	9.00
Hayman's Old Tom	9.00
Martin Miller's	9.00
Aviation	9.50
Tanqueray 10	9.50
Bimber	9.50
Slingsby Yorkshire Rhubarb	10.00
Four Pillars Bloody Shiraz	10.00
Gin Mare	10.00
Marylebone	10.00
William Barentz	10.50
Cotswolds Dry	11.00
Monkey 47	12.00
Audemus Pink Pepper	12.00
KiNoBi	12.50
Beefeater Burrough's Reserve	13.50
Copperhead London Dry	15.00
Copperhead Gibson Edition	15.00
Copperhead Black Batch	15.00



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VODKA


Wyborowa	8.00
Chopin	8.00
Zubrowka	8.50
Sipsmith	8.50
Reyka, Iceland	8.50
Ketel One	8.50
Ketel One Citroen	8.50
Chase Marmalade	9.00
Belvedere	9.00
Haku Japanese Craft	9.00
Grey Goose	9.00
Grey Goose L'Orange	9.00
Absolut Elyx	9.00
Ciroc	9.00
Snow Queen	9.00
Fair Quinoa	9.00
Konik's Tail	9.00
Belvedere	9.50
Bimber Cherry	9.75
Stolichnaya Elit	11.00
Beluga Noble	12.00
Kavka	12.00
Uluvka	12.00

TEQUILA | MEZCAL | PISCO | CACHACA

Olmecca Altos Plata	8.00
Velho Barreiro Cachaca	8.00
Olmecca Altos Reposado	8.00
Cazcabel Honey Tequila	8.50
El Gobernador Pisco	9.00
Don Julio Blanco	10.00
Patron XO Café	10.00
Don Julio Reposado	10.50
Montelobos Joven Mezcal	12.00
Don Julio Añejo	12.00
Patron Silver	13.50
Patron Reposado	14.00
Patron Añejo	15.00
Avión Silver	15.00
Avión Reserva 44 Extra Añejo	30.00




RUM


Havana Club 3 year	8.00
Havana Club Especial	8.00
Appleton Estate V/X	8.00
Bacardi Carta Blanca	8.00
Gosling's Black Seal	8.00
Koko Kanu	8.00
El Dorado 12 year	8.50
Havana Club 7 year	8.75
Plantation Dark	9.00
Diplomatico Reserva	9.25
Chairman's Spiced	9.50
Bacardi 8 year	9.50
Dictador 12 year	10.00
Pampero Anniversario	11.50
Plantation Pineapple	12.00
Havana Club Selección des Maestros	12.50
Brugal 1888	12.50
Zacapa 23	13.00
Gosling's Family Reserve	14.00
Plantation Guyana 2005	14.00
Zacapa XO	16.50

ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	9.25
Baron de Sigognac 10 year	9.50

CALVADOS

A firm favourite at The Ivy, Calvados is a French, cider-based, spirit made almost exclusively in the Normandy region. Cider production uses a mix of sweet and sour apples and our range is rich, floral and complex. Our flamed apple tart uses this underrated spirit for a flambée and a measure of aged Calvados to sip is the perfect accompaniment.



Dupont VSOP Pays d'Auge	10.50
Camut 6 year Pays d'Auge	12.50
Camut 12 year Pays d'Auge	18.00
30&40 Extra Old 10 year	18.00


VERMOUTH | APERITIF
& DIGESTIF


Antica Formula	7.50
Aperol	7.50
Campari	7.50
Cocchi Vermouth di Torino	7.50
Fernet-Branca	7.50
Kamm & Sons	7.50
Lillet Blanc	7.50
Amaro Montenegro	7.50
Martini Ambrato	7.50
Martini Rubino	7.50
Noilly Prat	7.50


LIQUEURS


Expre, Bepi Tosolini (Espresso liqueur)	7.50
Amaretto Saliza (Almond liqueur)	7.50
Baileys	7.50
Cointreau	7.50
Cointreau Blood Orange	7.50
Dom Benedictine	7.50
Drambuie	7.50
Grand Marnier	7.50
Limoncello, Bepi Tosolini	7.50
Sambuca, Bepi Tosolini	7.50
30&40 Double Jus Calvados Liqueur	7.50
Pampelle Ruby Red Grapefruit Aperitif	7.50
30&40 Eau de Vie	8.00



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TEA



The Ivy 1917 breakfast blend	3.95
Intense and 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	3.75
Rosebud, Oolong	5.75

COFFEE

Pot of coffee and cream	4.25
Cappuccino, Latte, Americano,	
Flat white, Espresso, Macchiato	3.95
Hot chocolate	4.50
Milk / mint / white	
Vanilla shakerato	4.50
Espresso shaken with ice, served in a martini glass	
Mini chocolate truffles	3.75
With a liquid salted caramel centre	



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