

◆: ————— COCKTAILS ————— :◆

The Ivy Royale <i>flute</i>	10.75
<i>Our signature Kir Royale with hibiscus gin, sloe infusion, rose water, topped with Champagne</i>	
English Spritz <i>wine glass</i>	8.75
<i>Our take on a classic Spritz. Earl Grey gin, lemon & orange oleo-saccharum, Cocchi Americano, Prosecco, soda</i>	
Round Table Cobbler <i>wine glass</i>	9.00
<i>La Guita Manzanilla sherry, Botaina Amontillado sherry, Crème de Rhubarbe & orange bitters</i>	
Plum Tree <i>coupe</i>	9.50
<i>Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whiskey barrel bitters</i>	
Castle Garden Collins <i>hi-ball</i>	9.00
<i>Wyborowa vodka, Campari, Plymouth sloe gin apple juice, lemon juice & Peychaud's bitters topped with Hazy Hog cider</i>	
Dark & Stormy <i>hi-ball</i>	8.50
<i>Gosling's Black Seal rum, ginger, lemon & sugar</i>	
Martini Of Kings & Priests <i>martini</i>	10.50
<i>A classic gin martini made with Winchester's own Twisted Nose watercress gin. Served with a touch of dry vermouth & a pink grapefruit twist</i>	
Orchard G&T <i>rocks</i>	9.50
<i>Chase Seville orange gin, RinQuinQuin à la Pêche & Creole bitters with Fever-Tree Mediterranean tonic</i>	
Lancelot Sour <i>rocks</i>	9.50
<i>Jameson Irish whiskey, cold pressed camomile tea, lemon, ginger, Szechuan pepper & egg white</i>	
Salted Caramel Espresso Martini <i>coupe</i>	8.00
<i>A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup</i>	

◆: ————— SMALL BITES ————— :◆

Spiced green olives	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
Truffle arancini	5.50
<i>Fried Arborio rice balls with truffle cheese</i>	
Salted smoked almonds	3.25
<i>Hickory smoked and lightly spiced</i>	
Salt-crusted sourdough bread	3.95
<i>With salted butter</i>	
Zucchini fritti	5.75
<i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	

❖ ❖ ————— COOLERS & JUICES ————— ❖ ❖

Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Mixed Berry Smoothie	4.75
<i>Strawberries, raspberries, blueberries, banana, coconut milk & lime</i>	
Beet It	4.50
<i>Beetroot, apple, lemon & ginger</i>	
Strawberry & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	
Vanilla Spiced Sour	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white</i>	

❖ ❖ ————— BEERS & CIDER ————— ❖ ❖

The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	4.75
<i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	
Paolozzi Helles Lager	5.25
<i>Edinburgh, Scotland, 5.2% abv, 330ml World Beer Award 2017. Full & beautifully balanced flavour</i>	
Hogsback - T.E.A.	5.95
<i>Tongham, Surrey, 4.2% abv, 330ml Standing for Traditional English Ale this has an enticing amber colour with a hoppy & slightly fruity aroma</i>	
Hazy Hog Cider, Tongham, Surrey, 5% abv, 500ml	5.95
<i>A full flavoured cider made in the Cidre Doux style of Brittany/Normandy. Cloudy, gently sparkling & wonderfully 'appley'</i>	
Harviestoun Old Engine Oil, Scotland, 6%, 330ml	5.00
<i>Rich, viscous & chocolatey dark ale</i>	
BrewDog Nanny State	4.00
<i>Scotland, 0.5% abv, 330ml Packed full of hop flavours without the alcohol</i>	

❖ ❖ ————— SOFT DRINKS ————— ❖ ❖

Coca-Cola, Diet Coke, Coke Zero	2.95
Fever-Tree soft drinks range of tonics,	2.95
<i>Madagascan cola, ginger beer, ginger ale, lemonade</i>	
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

Wines 175ml 125ml on request. Spirits 50ml 25ml on request.
Champagne and Traditional method 125ml.

Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed.

Detailed allergen information is available on request.

We cannot guarantee the total absence of allergens in our dishes.

◆:~————— SPARKLING ————— 125ml ~:◆

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	6.50
The Ivy Collection Champagne <i>Champagne, France</i>	9.75
Laurent-Perrier, La Cuvée Brut, <i>Champagne, France</i>	13.75
Laurent-Perrier, Cuvée Rosé, <i>Champagne, France</i>	15.95

◆:~————— WHITE ————— 175ml ~:◆

Grenache Blanc, Lierre, <i>Languedoc, France</i>	5.50
Pinot Grigio, Riff, <i>Alto Adige, Italy</i>	6.75
Soave Classico, Suavia, <i>Veneto, Italy</i>	8.50
Chardonnay, Journey's End, Cape 34 <i>Stellenbosch, South Africa</i>	9.25
Sauvignon Blanc, Craggy Range <i>Rapaura Road, Marlborough, New Zealand</i>	9.75
Chablis, La Chablisienne, La Finage, <i>Burgundy, France</i>	11.50

◆:~————— ROSÉ ————— 175ml ~:◆

Grenache Rosé, Lierre, <i>Languedoc, France</i>	5.50
Grand Imperial Rosé, <i>Provence, France</i>	11.50

◆:~————— RED ————— 175ml ~:◆

Grenache Rouge, Lierre, <i>Languedoc, France</i>	5.50
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	7.75
Cotes du Rhone, Alain Jaume, Haut de Brun <i>Rhone, France</i>	8.50
Malbec, Catena, Vista Flores, <i>Mendoza, Argentina</i>	9.75
Chateau d'Arche, Graves, <i>Bordeaux, France</i>	12.00
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand</i>	16.00

◆:~————— SWEET & FORTIFIED — 100ml ~:◆

Moscato d'Asti, Vietti 'Cascinetta', <i>Piedmonte, Italy</i>	6.75
Ruby Port, Warre's LBV, <i>Douro, Portugal</i>	7.25
10yr Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.00
Sauternes, Perle d'Arche, <i>Bordeaux, France</i>	8.50
Royal Tokaji, Gold Label, <i>Tokaji, Hungary</i>	16.00

◆:~————— COGNAC ————— ~:◆

Courvoisier VSOP	9.50
Ordonneau Tres Vieille Borderies	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Ragnaud-Sabourin No. 35 Fontvielle	30.00

❖ ————— TEA ————— ❖

Ivy 1917 breakfast blend <i>Intense and rich</i>	3.75
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75

❖ ————— COFFEE ————— ❖

Pot of coffee and cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50
Salted caramel espresso martini <i>Alcoholic</i>	8.00
Elyx a l'Orange coupe	9.75
<i>A premium "chocolate orange" take on the Espresso Martini with Absolut Elyx vodka, Cointreau, coffee liqueur and freshly pulled espresso</i>	
Hot chocolate <i>milk / mint / white</i>	4.25
Vanilla shakerato	4.00
<i>Espresso shaken with ice, served in a martini glass</i>	
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

❖ ————— ARMAGNAC ————— ❖

Clos Martin VSOP 8 year Folle Blanche	9.25
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❖ ————— CALVADOS ————— ❖

Dupont VSOP pays d'Auge	10.50
Camut 6 year pays d'Auge	12.50
Camut 12 year pays d'Auge	18.00