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## COCKTAILS

- The Ivy Royale** *flute* Our signature Kir Royale with Beefeater gin 10.75  
infused with hibiscus & rosewater, sloe juice and Cocchi Rosa  
vermouth topped with The Ivy Collection Champagne
- English Spritz** *wine glass* Citrus infused Cocchi Rosa, Earl Grey 8.75  
infused Beefeater Gin and Peychaud Bitters topped with soda & Prosecco
- Round Table Cobbler** *wine glass* La Guita Manzanilla sherry, 9.00  
Botaina Amontillado sherry, Crème de Rhubarbe & orange bitters
- Highland Strawberry Boulevardier** *rocks* Naked Grouse Scotch, 9.50  
Dolin Chamberyzette wild strawberry aperitif, Campari &  
cranberry bitters
- Castle Garden Collins** *hi-ball* Wyborowa vodka, Campari, 9.00  
Plymouth sloe gin, apple juice, lemon juice & Peychaud's bitters  
topped with Hazy Hog cider
- Dark & Stormy** *hi-ball* Gosling's Black Seal rum, ginger, 8.50  
lemon & sugar
- Martini Of Kings & Priests** *martini* A classic gin martini made 10.50  
with Winchester's own Twisted Nose watercress gin. Served with  
a touch of dry vermouth & a pink grapefruit twist
- Whiskey Sour** *rocks* Maker's Mark bourbon, Luxardo Maraschino, 9.75  
lemon juice, egg white, Angostura bitters
- Lancelot Sour** *rocks* Jameson Irish whiskey, cold pressed 9.50  
camomile tea, lemon, ginger, Szechuan pepper & egg white
- Salted Caramel Espresso Martini** *coupe* A classic espresso martini 8.50  
made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly  
pulled espresso & sweetened with salted caramel syrup

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## GIN & TONICS

- Ivy Special G&T** Beefeater gin, lavender, cucumber & lime 9.25  
with Fever-Tree Mediterranean tonic
- Seville G&T** Tanqueray Flor de Sevilla gin, Aperol & an orange 10.50  
slice with Fever-Tree aromatic tonic
- Rhubarb, Raspberry & Ginger** Slingsby rhubarb gin, Chambord 11.00  
black raspberry liqueur and Fever-Tree ginger ale
- Deep Red G&T** Four Pillars Bloody Shiraz gin, fresh rosemary & 12.00  
grapefruit slice with Fever-Tree lemon tonic
- Gibson G&T** Copperhead Gibson edition gin, olive brine, 13.00  
fresh rosemary & cocktail onions with Fever-Tree Indian tonic
- Pink G&T** Beefeater pink gin, fresh strawberries & fresh mint 9.50  
with Fever-Tree elderflower tonic

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## SMALL BITES

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

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## COOLERS & JUICES

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

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## BEERS & CIDER

<b>The Ivy Craft Lager</b> , <i>Scotland, 4.4% abv, 330ml</i>	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Menabrea Bionda</b> , <i>Italy, 4.8% abv, 330ml</i>	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.	
<b>Hogsback - T.E.A.</b> <i>Tongham, Surrey, 4.2% abv, 330ml</i>	5.95
Standing for Traditional English Ale this has an enticing amber colour with a hoppy & slightly fruity aroma	
<b>Hazy Hog Cider</b> , <i>Tongham, Surrey, 5% abv, 500ml</i>	5.95
A full flavoured cider made in the Cidre Doux style of Brittany/Normandy. Cloudy, gently sparkling & wonderfully 'appley'	
<b>Harviestoun Old Engine Oil</b> , <i>Scotland, 6% abv, 330ml</i>	5.00
Rich, viscous & chocolatey dark ale	
<b>BrewDog Nanny State</b> , <i>Scotland, 0.5% abv, 330ml</i>	4.00
Packed full of hop flavours without the alcohol	

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## SOFT DRINKS

<b>Coca-Cola, Diet Coke, Coke Zero</b>	2.95
<b>Fever-Tree soft drinks</b>	2.95
range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	
<b>Acqua Panna still mineral water 750ml</b>	3.50
<b>San Pellegrino sparkling mineral water 750ml</b>	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.  
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## SPARKLING 125ml

<b>Prosecco, Jeio, Veneto, Italy</b>	6.95
<b>The Ivy Collection Champagne, Champagne, France</b>	9.95
<b>Coates &amp; Seeley Brut Rosé, Hampshire, England</b>	13.50
<b>Laurent-Perrier, La Cuvée Brut, Champagne, France</b>	13.95
<b>Laurent-Perrier, Cuvée Rosé, Champagne, France</b>	16.50

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## WHITE 175ml

<b>Grenache Blanc, Lierre, Sicily, Italy</b>	5.95
<b>Pinot Grigio, Riff, Veneto, Italy</b>	6.95
<b>Soave Classico, Suavia, Veneto, Italy</b>	8.75
<b>Chardonnay, Journey's End, Cape 34, Stellenbosch, South Africa</b>	9.50
<b>Sauvignon Blanc, Craggy Range, Rapaura Road, Marlborough, New Zealand</b>	9.75
<b>Chablis, La Chablisienne, La Finage, Burgundy, France</b>	11.50

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## ROSÉ 175ml

<b>Rosé, Lierre, Sicily, Italy</b>	5.95
<b>Grand Imperial Rosé, Provence, France</b>	11.50

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## RED 175ml

<b>Nero d'Avola, Lierre, Sicily, Italy</b>	5.95
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	7.75
<b>Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France</b>	8.50
<b>Malbec, Catena, Vista Flores, Mendoza, Argentina</b>	9.95
<b>Chianti Classico, Castellare, Tuscany, Italy</b>	12.50
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	125ml 14.00

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## SWEET & FORTIFIED 100ml

<b>Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy</b>	6.75
<b>Maury, Lafage, Languedoc, France, 2017</b>	7.00
<b>Ruby Port, Warre's, LBV, Douro, Portugal</b>	7.25
<b>10yr Tawny Port, Quinta do Vallado, Douro, Portugal</b>	8.00
<b>Sauternes, Clos l'Abeilley, Bordeaux, France</b>	8.50
<b>Royal Tokaji, Gold Label, Tokaji, Hungary</b>	16.00

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## COGNAC

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

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## TEA

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

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## COFFEE

<b>Pot of coffee and cream</b>	3.75
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.50
<b>Salted caramel espresso martini</b> <i>Alcoholic</i>	8.50
<b>Hot chocolate milk / mint / white</b>	4.25
<b>Vanilla shakerato</b> Espresso shaken with ice, served in a martini glass	4.00
<b>Mini chocolate truffles</b> with a liquid salted caramel centre	3.50

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## SHERRY

<b>Pedro Ximenez, Bodegas Alvear, 'Solera 1927', <i>Montilla-Moriles, Spain</i></b>	11.50
<b>Fino, La Ina, Jerez, Spain</b>	5.50
<b>Dry Oloroso, Lustau, Rio Viejo, Jerez, Spain</b>	6.25
<b>Manzanilla, La Guita, 'En Rama', Jerez, Spain</b>	5.50

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