

◆: ————— 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>	
Strawberries & Cream Spritz <i>wine glass</i>	9.75
<i>Strawberry & vanilla blend topped with The Ivy Collection Champagne</i>	
What A Peach! <i>wine glass</i>	8.75
<i>Beefeater gin, triple sec, green Chartreuse, Craggy Range Sauvignon Blanc, peach purée, orange bitters, lemon juice</i>	
Cosmopolitan <i>coupe</i>	6.75
<i>Cranberry, vodka, house triple sec infused with vanilla & citrus, peach bitters, flamed orange zest</i>	
Raspberry Mojito <i>hi-ball</i>	8.50
<i>Havana Club rum, lime, sugar, fresh mint & Chambord black raspberry liqueur</i>	
Whiskey Sour <i>rocks</i>	9.75
<i>Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters</i>	
Classic Daiquiri <i>martini</i>	8.50
<i>Havana Club 3yr old rum, lime, grapefruit zest</i>	
Red Snapper <i>hi-ball</i>	8.75
<i>Nicholson gin, tomato juice, lemon juice, sugar, salt & pepper, horseradish, homemade spice mix</i>	
English Spritz <i>wine glass</i>	8.75
<i>Our take on a classic Spritz. Kamm & Sons aperitif, Pierre Ferrand dry Curaçao, fresh pink grapefruit juice, Prosecco & soda</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>	
Classic Champagne Cocktail <i>flute</i>	11.50
<i>Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters</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 and lime</i>	
Beet It	4.50
<i>Beetroot, apple, lemon & ginger</i>	
Lychee Spritz	4.00
<i>Lychee juice, Fever-Tree soda water & orange bitters</i>	
Rosemary lemonade	3.50
<i>Rosemary infusion, lemon & lime with sparkling water</i>	
Strawberry & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	
Seedlip Garden & Tonic	5.95
<i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber & sugar snap peas</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>	
1936 Bier, Switzerland, 4.7% abv, 330ml	5.50
<i>This golden lager obtains its refreshing taste from Swiss hops & pilsner malt. 1936 is an ultra clean, crisp, fresh lager with a slight sweetness</i>	
Harviestoun "Bitter & Twisted" Golden Ale	4.75
<i>Scotland, 4.4% abv, 330ml Zesty, aromatic beer with a citrus finish</i>	
Aspall Cyder, Suffolk, England, 5.5%, 330ml	5.00
<i>Thirst quenching, fruity, dry & sparkling</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	4.25
San Pellegrino sparkling mineral water 750ml	4.25

◆:~———— SPARKLING ————— 125ml —~:◆

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	7.25
The Ivy Collection Champagne <i>Champagne, France</i>	10.25
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>	5.75
Pinot Grigio, Riff, <i>Alto Adige, Italy</i>	7.25
Chardonnay, Xanadu, Exmoor <i>Margaret River, Australia,</i>	8.50
Sauvignon Blanc, Craggy Range <i>Rapaura Road, Marlborough, New Zealand</i>	9.75
Chablis, La Chablisienne, La Finage, <i>Burgundy, France</i>	11.75

◆:~———— ROSÉ ————— 175ml —~:◆

Grenache Rosé, Lierre, <i>Languedoc, France</i>	5.75
Provence Rosé, Grand Imperial, Estandon <i>Cotes de Provence, France</i>	11.50

◆:~———— RED ————— 175ml —~:◆

Grenache Rouge, Lierre, <i>Languedoc, France</i>	5.75
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>	10.50
Pinot Noir, Spy Valley, <i>Marlborough, New Zealand</i>	11.25
Chateau d'Arche, Graves, <i>Bordeaux, France</i>	13.25

◆:~———— 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
Maxime Trijol VSOP	12.50
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Hennessy XO	28.00
Ragnaud-Sabourin No. 35 Fontvieille	30.00

❖ ————— ARMAGNAC ————— ❖

Clos Martin VSOP 8 year Folle Blanche 9.25

❖ ————— CALVADOS ————— ❖

Dupont VSOP pays d'Auge 10.50

Camut 6 year pays d'Auge 12.50

Camut 12 year pays d'Auge 18.00

❖ ————— BLENDED SCOTCH ————— ❖

Chivas Regal 12 yr 8.00

Johnnie Walker Black Label 8.00

Naked Grouse 8.00

Chivas 18yr Old 12.50

❖ ————— SINGLE MALT SCOTCH ————— ❖

Bowmore 12yr, *Islay* 9.50

Highland Park 12yr, *Island* 11.00

Auchentoshan 3 Wood, *Lowland* 11.00

Macallan Double Cask 12yr, *Speyside* 16.00

Oban 14yr, *Highland* 12.00

Laphroaig 10yr, *Islay* 12.50

Lagavulin 16yr, *Islay* 13.50

Macallan Triple Cask 12yr, *Speyside* 18.50

Glenmorangie Signet, *Highland* 26.00

Glenfiddich 21yr, *Speyside* 30.00

❖ ————— WORLD WHISKEY ————— ❖

Lot 40 Canadian Rye, *Canada* 9.00

Maker's Mark Bourbon, *USA* 8.00

Canadian Club, *Canada* 8.00

Jameson, *Ireland* 8.00

Redbreast 12yr, *Ireland* 9.75

❖ ————— GIN ————— ❖

Beefeater 8.00

Bombay Sapphire 8.00

Plymouth 8.25

Tanqueray 8.50

Caorunn 8.75

Hendrick's 9.00

Tanqueray 10 9.50

Marylebone 10.00

Monkey 47 12.00

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

A discretionary optional service charge of 12.5% will be added to your bill.
 Please always inform your server of any allergies before placing your
 order as not all ingredients can be listed and we cannot guarantee the
 total absence of allergens in our dishes. Detailed allergen information
 is available on request and allergen charts can be found at the
 waiters stations or your waiter can bring you a copy.