

◆: ————— COCKTAILS ————— :◆

The Ivy Royale <i>flute</i>	10.75
<i>Our signature Kir Royale with Briottet rose liqueur, Plymouth sloe gin & hibiscus, topped with Champagne</i>	
Candy Floss Fizz <i>coupe</i>	10.00
<i>Fairy floss & Prosecco complemented with rosé, lychee, ginger & Havana 3 year old rum</i>	
English Spritz <i>wine glass</i>	8.75
<i>Earl Grey gin, lemon & orange oleo-saccharum, Cocchi Americano, Prosecco, soda</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>	
Rhubarb & Raspberry Crumble <i>hi-ball</i>	9.00
<i>Slingsby rhubarb gin, Chambord, lemon juice & Fever-Tree ginger beer</i>	
Elderflower & Juniper G&T <i>rocks</i>	9.50
<i>Juniper-rich Plymouth gin paired with Fever-Tree elderflower tonic & citrus</i>	
Angel's Share <i>long</i>	9.50
<i>Packed with flavour, this take on a Mojito combines kumquats & kaffir lime leaves with Havana Especial rum</i>	
Iceni Martini <i>martini</i>	10.50
<i>Boadicea gin, St Germain elderflower liqueur, Lillet Blanc</i>	
Felbrigg Gardens <i>hi-ball</i>	9.25
<i>Our English garden cocktail. Wyborowa vodka, elderflower cordial, cucumber, apple & lime, topped with Aspall cyder</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>	
Seedlip Garden & Tonic	5.95
<i>Non-alcoholic spirit with tonic, cucumber & sugar snap peas</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>	
Homemade Yuzu Lemonade	4.50
<i>Yuzu juice, soda, sugar & an elderflower mist</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 Lager, Edinburgh, Scotland, 5.2% abv, 330ml	5.25
<i>Bittersweet balance, depth of flavour & fabulously sparkling</i>	
Harviestoun “Bitter & Twisted” Golden Ale	4.75
<i>Scotland, 4.4% abv, 330ml</i>	
<i>Zesty, aromatic beer with a citrus finish</i>	
Wherry Amber Ale	5.95
<i>Norfolk, England, 3.8% abv, 500ml</i>	
<i>Locally brewed by Woodforde’s Brewery this beer is fresh & zesty with grapefruit hops & floral aromas</i>	
Bure Gold, Norfolk, England, 4.3% abv, 500ml	5.95
<i>A fresh golden ale from Woodforde’s with hints of passion fruit & orange</i>	
Harviestoun Old Engine Oil	5.00
<i>Scotland, 6% abv, 330ml</i>	
<i>Rich, chocolatey & viscous. This is a robust porter style beer with great character</i>	
Aspall Cyder, Suffolk, England, 5.5% abv, 330ml	5.00
<i>Thirst quenching, fruity, dry & sparkling</i>	
BrewDog Nanny State	4.00
<i>Scotland, 0.5% abv, 330ml</i>	
<i>Packed full of hop flavours without the alcohol</i>	

❖ ❖ ————— SOFT DRINKS ————— ❖ ❖

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

◆:|————— **SPARKLING** ————— |:◆ 125ml —:◆

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

◆:|————— **WHITE** ————— |:◆ 175ml —:◆

Grenache Blanc, Lierre, Languedoc, France	5.50
Pinot Grigio, Riff, Alto Adige, Italy	6.75
Soave Classico, Suavia, Veneto, Italy	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, Languedoc, France	5.50
Grand Imperial Rosé, Provence, France	11.50

◆:|————— **RED** ————— |:◆ 175ml —:◆

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

◆:|————— **SWEET & FORTIFIED** — 100ml —:◆

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

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.

❖:~————— COGNAC —————~:❖

Courvoisier VSOP	9.50
Maxime Trijol VSOP	12.5
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Hennessey XO	28.00
Ragnaud-Sabourin No. 35 Fontvieille	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
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