
COCKTAILS

The Ivy Royale <i>flute</i> Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne	10.75
Candy Floss Fizz <i>coupe</i> Fairy floss & Prosecco complemented with rosé, lychee, ginger & Havana 3 year old rum	10.00
English Spritz <i>wine glass</i> Citrus infused Cocchi Rosa, Earl Grey infused Beefeater Gin and Peychaud Bitters topped with soda & Prosecco	8.75
Highland Strawberry Boulevardier <i>rocks</i> Naked Grouse Scotch, Dolin Chamberyzette wild strawberry aperitif, Campari & cranberry bitters	9.50
Whiskey Sour <i>rocks</i> Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters	9.75
Angel's Share <i>long</i> Packed with flavour, this take on a Mojito combines kumquats & kaffir lime leaves with Havana Especial rum	9.50
Iceni Martini <i>martini</i> Boadicea gin, St Germain elderflower liqueur, Lillet Blanc	10.50
Felbrigg Gardens <i>hi-ball</i> Our English garden cocktail. Wyborowa vodka, elderflower cordial, cucumber, apple & lime, topped with Aspall cyder	9.25
Salted Caramel Espresso Martini <i>coupe</i> A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre Liqueur, freshly pulled espresso & sweetened with salted caramel syrup	8.50
Classic Champagne Cocktail <i>flute</i> Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters	11.50

GIN & TONICS

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

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

COOLERS & JUICES

Peach & Elderflower Iced Tea Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	4.50
Green Juice Avocado, mint, spinach, apple, parsley	4.75
Mixed Berry Smoothie Strawberries, raspberries, blueberries, banana, coconut milk & lime	4.75
Beet It Beetroot, carrot, apple, & ginger	4.50
Seedlip Garden & Tonic Non-alcoholic spirit with tonic, cucumber & sugar snap peas	5.95
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	5.95
Vanilla Spiced Sour A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white	5.95
Homemade Yuzu Lemonade Yuzu juice, soda, sugar & an elderflower mist	4.50

BEERS & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	4.75
Paolozzi Helles Lager <i>Edinburgh, Scotland, 5.2% abv, 330ml</i> World Beer Award 2017. Full & beautifully balanced flavour	5.25
Menabrea Bionda , <i>Italy, 4.8% abv, 330ml</i> Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.	5.75
Harviestoun "Bitter & Twisted" Golden Ale <i>Scotland, 4.4% abv, 330ml</i> Zesty, aromatic beer with a citrus finish	4.75
Wherry Amber Ale <i>Norfolk, England, 3.8% abv, 500ml</i> Locally brewed by Woodforde's Brewery this beer is fresh & zesty with grapefruit hops & floral aromas	5.95
Bure Gold , <i>Norfolk, England, 4.3% abv, 500ml</i> A fresh golden ale from Woodforde's with hints of passion fruit & orange	5.95
Harviestoun Old Engine Oil , <i>Scotland, 6% abv, 330ml</i> Rich, viscous & chocolatey dark ale	5.00
Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i> Thirst quenching, fruity, dry & sparkling	5.00
BrewDog Nanny State , <i>Scotland, 0.5% abv, 330ml</i> Packed full of hop flavours without the alcohol	4.00

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.

SPARKLING 125ml

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

WHITE 175ml

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

ROSÉ 175ml

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

RED 175ml

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

SWEET & FORTIFIED 100ml

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

COGNAC

Courvoisier VSOP	9.50
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00

TEA

Ivy 1917 breakfast blend Intense and rich	3.75
Ivy afternoon tea blend Mellow, elegant, refreshing	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>	8.50
Hot chocolate milk / mint / white	4.25
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.00
Mini chocolate truffles with a liquid salted caramel centre	3.50

SHERRY

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

SOFT DRINKS

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

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