
COCKTAILS

- The Ivy Royale** *flute* 10.75
Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne
- Surrey Passion** *coupe* 10.25
Fresh passion fruit shaken with vanilla-infused Wyborowa vodka, finished with flaming overproof rum in a passion fruit shell
- Highland Strawberry Boulevardier** *rocks* 9.50
Naked Grouse Scotch, Dolin Chamberyzette wild strawberry aperitif, Campari & cranberry bitters
- Whiskey Sour** *rocks* 9.75
Maker's Mark bourbon, Luxardo Maraschino, lemon juice, egg white, Angostura bitters
- Silent Sling** *hi-ball* 9.75
A classic "Raffles" Singapore Sling made with the fantastic local gin, Silent Pool. With Cherry Heering, Benedictine, bitters, lime, pineapple and grenadine
- Monkey Sour** *coupe* 10.50
Monkey 47 gin, grapefruit juice, lemon juice, grenadine, egg white
- Cobham Cooler** *hi-ball* 9.00
Koko Kanu coconut rum, cranberry juice and fresh strawberry, raspberry and blackberry served cool & long
- Salted Caramel Espresso Martini** *coupe* 8.50
A classic Espresso Martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup
- Classic Champagne Cocktail** *flute* 11.50
Ivy Champagne, Courvoisier VSOP, Grand Marnier & Angostura bitters

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

SOFT DRINKS

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

COOLERS & JUICES

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

BEERS & CIDER

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

SHERRY *100ml*

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

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.

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SPARKLING 125ml

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

WHITE 175ml

Grillo, Lierre, <i>Sicily, Italy</i>	5.95
Pinot Grigio, Riff, <i>Alto Adige, Italy</i>	6.95
Soave Classico, Suavia, <i>Veneto, Italy</i>	8.75
Chardonnay, Journey's End, Cape 34, <i>Stellenbosch, South Africa</i>	9.50
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

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

RED 175ml

Nero d'Avola, Lierre, <i>Sicily, Italy</i>	5.95
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>	9.95
Chianti Classico, Castellare, <i>Tuscany, Italy</i>	12.50
Pinot Noir, Cloudy Bay, Marlborough, <i>New Zealand, 125ml</i>	14.00

SWEET & FORTIFIED 100ml

Moscato d'Asti, Vietti 'Cascinetta', <i>Piedmont, Italy</i>	6.75
Maury, Lafage, <i>Languedoc, France, 2017</i>	7.00
Ruby Port, Warre's, LBV, <i>Douro, Portugal</i>	7.25
10yr Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.00
Sauternes, Clos L'abeilley, <i>Bordeaux, France</i>	8.50
Royal Tokaji, Gold Label, <i>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
Ragnaud-Sabourin No. 35 Fontvieille	30.00

GIN & TONICS

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

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, <i>Islay</i>	9.50
Highland Park 12yr, <i>Island</i>	11.00
Auchentoshan 3 Wood, <i>Lowland</i>	11.00
Macallan Double Cask 12yr, <i>Speyside</i>	16.00
Oban 14yr, <i>Highland</i>	12.00
Laphroaig 10yr, <i>Islay</i>	12.50
Lagavulin 16yr, <i>Islay</i>	13.50
Macallan Triple Cask 12yr, <i>Speyside</i>	18.50
Glenmorangie Signet, <i>Highland</i>	26.00
Glenfiddich 21yr, <i>Speyside</i>	30.00

Lot 40 Canadian Rye, <i>Canada</i>	9.00
Maker's Mark Bourbon, <i>USA</i>	8.00
Canadian Club, <i>Canada</i>	8.00
Jameson, <i>Ireland</i>	8.00
Redbreast 12yr, <i>Ireland</i>	9.75

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