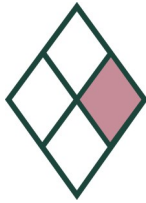


DRINKS



27 "x"



CHAMPAGNE

BY THE GLASS 125ml

Delamotte 'Private Cuvée' n.v.	13.00
Ayala Brut Rosé n.v.	15.00
Ruinart Blanc de Blancs n.v.	18.00

Please see the wine list for a full list of Champagnes by the bottle

CHAMPAGNE COCKTAILS & SPRITZES

*If you have any allergies,
please ask a member of staff for more information*

LAPÉROUSE

with Lillet Rosé

Elderflower - wild cherry tea - Champagne

Served straight-up in a coupe - 16.50

CHALK & CHEESE

with Ruinart Blanc de Blancs Champagne

Pineapple - fino - ginger

Served in a flute with a side of crumbly Parmesan - 17.50

TIGERS' PUNCH

with Courvoisier VSOP Cognac

Passionfruit - White Port - Sauternes - saffron - prosecco


Served on ice with a grating of nutmeg - 13.50

MAY HILL SPRITZ

with Kamm & Son's British Aperitif

Pear - Prosecco - sencha - bay leaf

Served on ice - 12.50



COCKTAILS

*If you have any allergies,
please ask a member of staff for more information*

FIG LEAF SOUR

with Courvoisier VSOP Cognac

Fig Leaf - Pineau des Charentes - lemon - touch of anise

Served frothy and straight-up in a coupe - 12.50

DUSK OR DAWN

with Wyborowa Vodka

Pink peppercorn - green strawberry - coconut water - sencha - verjus

Served tall with a float of pink Champagne - 14.50

CARMINETTA FIZZ

with Beefeater London Dry Gin

Blackberry & Pine shrub - lemon - ginger ale

Served tall - 11.50

PINEAPPLE CUP NO.1

with Plantation Pineapple Rum

Cognac - lemon - caraway - cider

Served tall - 12.50

CLOVER CLUB

with Beefeater London Dry Gin

Raspberry - dry vermouth - lemon

Served frothy and straight-up in a coupe - 12.00

CHAPLIN'S CURE

with Olmeca Reposado Tequila

English sloe berries - apricot brandy - lime - hint of mezcal

Served straight-up in a coupe - 12.50

Our straws are 100% biodegradable and are used sparingly or given on request



COCKTAILS

*If you have any allergies,
please ask a member of staff for more information*

PAPER PLANE

*with Maker's Mark Bourbon
Aperol - Amaro Nonino - lime juice
Served straight-up in a coupe - 12.50*

LETTY LIND

*with Havana Club Especial
Spiced Rooibos - velvet falernum - apricot - ginger beer - lime
Served tall and tiki style! - 12.50*

'AMARONE' NEGRONI

*with Beefeater London Dry Gin
Bloomsbury Peated Vodka - Antica Formula - Campari - cherry
Served on the rocks - 11.50*

CIDER HOUSE SOUR

*with Chivas Regal 12 years
Calvados - salted honey - almond - lemon - Peychaud's
Served frothy and on the rocks - 12.50*

100 YEAR LEGACY

*with Plymouth Gin
Italian & French vermouths - bitters - maraschino - continuously aged
Served straight up in a coupe - 11.50*

FORBIDDEN OLD FASHIONED

*with Balcones True Blue Texas Whiskey
Zacapa 23 rum - quince distillate - maple - bitters
Served on a rock - 16.00*

Classic cocktails are available on request



27 '4 '10



MOCKTAILS

*If you have any allergies,
please ask a member of staff for more information*

CUCUMBER GIMLET

with Seedlip Garden 108

Cucumber cordial - Van Gogh 'Absinthe' - pinch of salt

Served straight-up in a coupe - 7.00

ROCKING HORSE

with Seedlip Spice 94

Almond - lime - ginger beer

Served tall - 7.00

SMOKE. ON THE WATER?

with Seedlip Grove 42

Smoked paprika - agave nectar - grapefruit - lime

Served short, sour and on the rocks - 7.00

HALCYON DAYS

with Camomile tea

Elderflower - Fever-Tree lemonade

Served tall - 6.50

IVY HOUSE SODAS

Choose from the following flavours:


GRAPEFRUIT & SALTED HONEY

RASPBERRY & BALSAMIC

SPICED SAINT CLEMENTS

PASSIONFRUIT & LIME

All - 5.50



GIN

Beefeater London Dry	<i>England</i>	8.75
Bombay Sapphire	<i>England</i>	9.50
Sipsmith London Dry	<i>England</i>	9.50
Plymouth	<i>England</i>	9.50
Beefeater 24	<i>England</i>	9.75
Roku Gin	<i>Japan</i>	10.00
Hendrick's	<i>Scotland</i>	10.00
Bathtub	<i>England</i>	10.75
St. George Terroir	<i>USA</i>	11.00
The Botanist	<i>Scotland</i>	12.50
Capreolus Garden Tiger	<i>England</i>	13.00
Monkey 47	<i>Germany</i>	15.00
Nikka Coffey	<i>Japan</i>	15.00
Beefeater Burrough's Reserve	<i>England</i>	20.00

TRY SOMETHING NEW...

The Ivy Centenary Gin 11.50

Limited Edition gin created with the award-winning Chase Distillery to commemorate the Ivy's Centenary

- with tonic, lemon slice and black pepper 13.25

VODKA

Wyborowa	<i>Poland</i>	8.75
Ketel One	<i>Holland</i>	9.00
Absolut Elyx	<i>Sweden</i>	9.50
Ciroc	<i>France</i>	10.00
Chase English Potato	<i>England</i>	10.00
Belvedere	<i>Poland</i>	10.50
Tito's	<i>USA</i>	11.00
Grey goose	<i>France</i>	11.00

RUM

MIXING

Havana Club Especial	8.25
Havana Club 3yrs	8.50
Mount Gay Eclipse	9.00
Havana Club 7yrs	9.50
Havana Club Selección de Maestro	13.00

SIPPING

Diplomatico Reserva Exclusiva	12.00
Brugal 1888	12.00
Zacapa 23	15.00
Zacapa XO	24.00
Havana Club 15yrs	25.00
Trois Rivières 1953 25ml	75.00

The Ivy Spiced Rum

Infused with a unique blend of botanicals and spices including cinnamon, vanilla & South African rooibos

9.00

- with Coca-Cola and fresh lime

10.75

AGAVE

Olmecca Altos Plata	8.50
Olmecca Altos Reposado	9.50
Ilegal Mezcal	11.50
Avión Blanco	14.00
Patron Silver	16.00
Don Julio Añejo	16.00
Patron Añejo	20.00
Tapatio Excelencia	28.00

SHERRY

		<i>100 ml</i>
Fino César Florido	6.25	
Oloroso Lustau	6.50	
Amontillado Lustau	6.75	
Moscatel Lustau	7.00	
P.Ximenez, Noe 30yrs 75ml	12.00	



27 IX '10



WHISKY

Glenmorangie 10yrs	<i>Highlands</i>	9.50
Ben Nevis 10yrs	<i>Highlands</i>	11.00
Scapa Skiren	<i>Orkney</i>	12.00
Dalwhinnie 15yrs	<i>Highlands</i>	12.00
Auchetoshan 12yrs	<i>Lowlands</i>	12.00
Talisker 10yrs	<i>Skye</i>	13.00
The Chita	<i>Japan</i>	13.00
Kilchoman Machir Bay	<i>Islay</i>	13.50
Dalmore 15yrs	<i>Highlands</i>	14.00
Nikka from the Barrel (51.4%)	<i>Japan</i>	14.00
Oban 14yrs	<i>Highlands</i>	15.00
Cotswold Single Malt 2014	<i>England</i>	15.00
Longmorn Distiller's Choice	<i>Speyside</i>	16.00
The Macallan 12yrs Sherry	<i>Speyside</i>	17.00
Lagavulin 16yrs	<i>Islay</i>	18.00
Bowmore 15yrs	<i>Islay</i>	18.00
Linkwood 1998 Cote Rotie finish	<i>Speyside</i>	19.00
Mackmyra Svensk Rok	<i>Sweden</i>	20.00
Aberlour A'Bunadh (60.8%)	<i>Speyside</i>	20.00
Glendronach 18yrs	<i>Highlands</i>	22.00
The Macallan 15yrs Triple Cask	<i>Speyside</i>	27.00
Highland Park 18yrs	<i>Orkney</i>	28.00
Glenlivet 18yrs	<i>Speyside</i>	30.00
Glenfarclas 25yrs	<i>Speyside</i>	38.00
The Macallan Rare Cask	<i>Speyside</i>	45.00
Yamazaki 18 yrs	<i>Japan</i>	50.00
Craigellachie 23yrs	<i>Speyside</i>	65.00

WHISKEY

Jameson	<i>Ireland</i>	8.00
Maker's Mark	<i>USA</i>	8.75
Woodford Reserve Bourbon	<i>USA</i>	10.00
Lot 40 Rye	<i>Canada</i>	10.00
Basil Hayden's Bourbon	<i>USA</i>	11.00
Maker's Mark 46	<i>USA</i>	12.00
Bulleit Bourbon 10yrs	<i>USA</i>	12.00
Woodford Rye	<i>USA</i>	13.00
Redbreast 12yrs	<i>Ireland</i>	14.00
Few Rye	<i>USA</i>	14.00
Green Spot Léoville-Barton Cask	<i>Ireland</i>	15.00
Balcones True Blue	<i>USA</i>	20.00
Midleton Very Rare	<i>Ireland</i>	26.00

All spirits served as 50ml unless stated otherwise. 25ml measures are also available

BRANDY

Courvosier VSOP	<i>Cognac</i>	12.00
Baron de Sigognac 10yrs	<i>Armagnac</i>	12.00
Dupont VSOP	<i>Calvados</i>	12.00
Martell VSOP	<i>Cognac</i>	13.00
Maxime Trijol 'Grande Champagne' VSOP	<i>Cognac</i>	14.00
Baron de Sigognac 20yrs	<i>Armagnac</i>	16.00
Martell Cordon Bleu	<i>Cognac</i>	20.00
Rémy Martin XO	<i>Cognac</i>	25.00
Courvosier XO	<i>Cognac</i>	26.00
Martell XO	<i>Cognac</i>	26.00
Hennessy XO	<i>Cognac</i>	28.00

FINE & RARE

All served as 25ml measure

Château de Gaube, Darroze 1962	<i>Armagnac</i>	20.00
Louis XIII de Remy Martin	<i>Cognac</i>	95.00

GRAPPA

Tosolini Grappa di Moscato	9.50
Tosolini Grappa Tokai en Susino Barrique 1996	18.00

AMARI

Fernet Branca	7.00
Amaro Nonino	10.00

All spirits served as 50ml unless stated otherwise. 25ml measures are also available