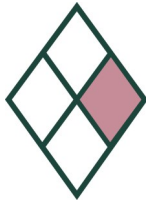


DRINKS



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.	18.50

Please ask to 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*

LETTY LIND

with Havana Club Especial

Spiced Rooibos - velvet falernum - apricot - ginger beer - lime

Served tall and tiki style! - 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 - 12.00

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

PANDAN PUNCH

with Havana Club 3yo Rum

Cognac - more rum - pandan - spices - lemon - clarified with milk

Served crystal clear and on the rocks - 13.00

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*

CHAPLIN'S CURE

with Olmeca Reposado Tequila

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

Served straight-up in a coupe - 12.50

PAPER PLANE

with Maker's Mark Bourbon

Aperol - Amaro Nonino - lime juice

Served straight-up in a coupe - 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 FEW Rye 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 - 7.50

ROCKING HORSE

with Seedlip Spice 94

Almond - lime - ginger beer

Served tall - 7.50

SMOKE. ON THE WATER?

with Seedlip Grove 42

Smoked paprika - agave nectar - grapefruit - lime

Served short, sour and on the rocks - 7.50

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
Plymouth Sloe Gin	<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
Tanqueray No. 10	<i>Scotland</i>	10.50
Bathtub	<i>England</i>	10.75
Plymouth Navy Strength	<i>England</i>	11.00
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
Plantation Pineapple	12.00
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

9.00

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

- 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
Patron Añejo	20.00
Tapatio Excelencia	28.00

SHERRY

		100 ml
Fino César Florido	6.25	
Oloroso Lustau	6.50	
Amontillado Lustau	6.75	
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 - <i>Sherry Cask</i>	<i>Speyside</i>	17.00
Lagavulin 16yrs	<i>Islay</i>	18.00
Bowmore 15yrs	<i>Islay</i>	18.00
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 - <i>Triple Cask</i>	<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
Invergordon 44yrs (51.6%)	<i>Lowlands</i>	55.00
Craiggellachie 23yrs	<i>Speyside</i>	65.00
Benrinnes 33rs - <i>Adelphi Bottling</i> (57.3%)	<i>Speyside</i>	65.00

WHISKEY

Jameson	<i>Ireland</i>	8.00
Maker's Mark	<i>USA</i>	8.75
Buffalo Trace	<i>USA</i>	9.50
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 - <i>Léoville-Barton Cask</i>	<i>Ireland</i>	15.00
Midleton Very Rare	<i>Ireland</i>	26.00

BRANDY

COGNAC & ARMAGNAC

Courvosier VSOP	<i>Cognac</i>	10.00
Baron de Sigognac 10yrs	<i>Armagnac</i>	12.00
Maxime Trijol 'Grande Champagne' VSOP	<i>Cognac</i>	14.00
Baron de Sigognac 20yrs	<i>Armagnac</i>	18.00
Clos Martin 'Folle Blanche' 1989	<i>Armagnac</i>	20.00
Domaine de Lamarquette, Darroze 1985	<i>Armagnac</i>	23.00
Courvosier XO	<i>Cognac</i>	25.00
Martell Cordon Bleu	<i>Cognac</i>	26.00
Martell XO	<i>Cognac</i>	26.00
Jean Fillioux Single Cask No. 75	<i>Cognac</i>	29.00
Hennessy XO	<i>Cognac</i>	35.00
Frapin 1993 - 22 year old special bottling	<i>Cognac</i>	36.00
Paul Giraud Très Rare	<i>Cognac</i>	40.00
Château de Gaube, Darroze 1962	<i>Armagnac</i>	50.00
Louis XIII de Remy Martin	<i>Cognac</i>	220.00

FRUIT BRANDIES

Poire William, Miclo	<i>Pear</i>	9.00
Kirsch, Miclo	<i>Cherry</i>	9.00
Calvados VSOP, Domaine Dupont	<i>Apple</i>	12.00
St. Georges Raspberry Brandy	<i>Raspberry</i>	14.00
La Vielle Prune, Louis Roque	<i>Plum</i>	16.00
Calvados 12yrs, Adrien Camut	<i>Apple</i>	22.00

GRAPPA

AMARI

Tosolini Grappa di Moscato	9.50	Fernet Branca	7.00
Tosolini Grappa Tokai 1996	18.00	Amaro Nonino	10.00