

◆: ————— 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>	
Rhubarb & Raspberry Crumble <i>hi-ball</i>	9.00
<i>Slingsby rhubarb gin, Chambord, lemon juice & Fever-Tree ginger beer</i>	
Kirkstall Cosmo <i>coupe</i>	10.75
<i>Grey Goose A l'Orange, Cointreau, cranberry, peach bitters & lime</i>	
Honeysuckle Daiquiri <i>coupe</i>	8.75
<i>Havana 3yr old rum, honey, orange juice & lemon juice. Finished with edible flowers & mint</i>	
Barrel Aged Boulevardier <i>rocks</i>	9.75
<i>Aged on site, a blend of Lot 40 rye whiskey, Martini Rubino & Campari</i>	
Roundhay 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>	
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>	

G&Ts

Ivy Special G&T <i>wine glass</i>	8.75
<i>Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic</i>	
Elderflower G&T <i>balloon glass</i>	11.00
<i>Portobello Road Gin, Fever-Tree Elderflower tonic served over ice with St Germain spritz & lemon twist</i>	
Rosemary & Basil G&T <i>balloon glass</i>	12.00
<i>Gin Mare & Fever-Tree Mediterranean tonic served with rosemary sprig & a grapefruit twist</i>	
Jasmine & Peppermint G&T <i>ceramic cup</i>	13.00
<i>Monkey 47 Gin, Fever-Tree Aromatic tonic served over Chartreuse washed ice, finished with a peppermint mist & Jasmine pearls</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 Helles Lager	5.25
<i>Edinburgh, Scotland, 5.2% abv, 330ml World Beer Award 2017. Full & beautifully balanced flavour</i>	
Roosters 24/7 IPA	5.25
<i>Knaresborough, North Yorkshire, 4.7% abv, 330ml can Four big-hitting hops come together to create a sessionable, hop-forward pale ale with the intensity of a new world IPA</i>	
Black Sheep Ale, Masham, Yorkshire, 4.4% 500ml	5.75
<i>Rich fruit aromas & a distinctly smooth, bittersweet taste</i>	
Mary Jane Pale Session Ale	4.95
<i>Ilkley, Yorkshire, 3.5% abv, 330ml Intensely refreshing pale ale, with citrus aroma & balanced bitterness</i>	
Harviestoun Old Engine Oil	5.00
<i>4.75 Scotland, 6% abv, 330ml Rich, chocolatey and 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 Packed full of hop flavours without the alcohol</i>	

◆:~————— **SPARKLING** ————— 125ml ~:◆

Prosecco, Bisol, Jeio, Veneto, Italy	6.95
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	5.95
Pinot Grigio, Riff, Alto Adige, Italy	6.95
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, Burgundy, France	11.50

◆:~————— **ROSÉ** ————— 175ml ~:◆

Grenache Rosé, Lierre, Languedoc, France	5.95
Grand Imperial Rosé, Provence, France	11.50

◆:~————— **RED** ————— 175ml ~:◆

Grenache Rouge, Lierre, Languedoc, France	5.95
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	7.75
Cotes du Rhone, 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

◆:~————— **SMALL BITES** ————— ~:◆

Spiced green olives <i>Gordal olives with chilli, coriander and lemon</i>	3.50
Truffle arancini <i>Fried Arborio rice balls with truffle cheese</i>	5.50
Salted smoked almonds <i>Hickory smoked and lightly spiced</i>	3.25
Salt-crusted sourdough bread <i>With salted butter</i>	3.95
Zucchini fritti <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	5.75

◆:~————— 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

◆:~————— 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	3.50
<i>With a liquid salted caramel centre</i>	

◆:~————— SOFT DRINKS —————~:◆

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

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.