

THE IVY

WINCHESTER BRASSERIE



Discover our curated menu, showcasing a selection of some of the finest distilleries and producers in the region. Choose from exclusive cocktails expertly made by our resident mixologists to craft beers from local, small batch breweries, available at
The Ivy Winchester



COCKTAILS



Gimmo's Hugo	12.00
St. Germain, Crème de Violette, Elderflower, Mint, Cucumber, Soda, Prosecco	
Italian Passion	11.00
Aperol, Limoncello, Blood orange, Lemon	
Twisted 75	13.00
Twisted Nose Gin, Citric blend, Pink grapefruit, Champagne	

LOCAL BEER & CIDER

Tongham TEA, Hogs Back Brewery	7.50
Tongham, 4.2% abv, 500ml <i>Standing for Traditional English Ale this has an enticing amber colour with a hoppy and slightly fruity aroma</i>	
Hazy Hog Cider, Hogs Back Brewery	7.50
Tongham, 5% abv, 500ml <i>A full flavoured cider made in the Cidre Doux style of Brittany/Normandy. Cloudy, gently sparkling and wonderfully 'appley'</i>	

LOCAL WINES

Coates & Seely Rosé NV	Btl 78.00 Gls 13.50
80% Pinot Noir, 20% Pinot Meunier	
Louis Pommery English Sparkling Brut NV	Btl 85.00 Gls 15.00
Our cellar master has combined premium English grapes with the wine making tradition and expertise of the Pommery Champagne House to create a distinctive, fresh and elegant wine	

LOCAL SPIRITS

Twisted Nose Watercress Gin	14.00
Bombay Premier Cru	10.00

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SEASONAL CLASSICS



The Ivy Martini	15.00
Plymouth, Aker English Dry Aperitif, Lemon, Pickles <i>Savoury - Zesty - Botanical</i>	
Rosé & Rhubarb Negroni	15.00
Monkey 47, Campari, Aker English Rosé Aperitif, Rhubarb bitters <i>Sweet - Bitter - Herbaceous</i>	
Salted Caramel Espresso Martini	12.00
Absolut, Tosolini Coffee, Salted caramel, Espresso, Chocolate <i>Indulgent - Sweet - Rich</i>	
Honey Bee Margarita	13.00
Olmea Altos Plata, Beesou Honey Aperitif, Lime, Nettle cordial, Tajin <i>Spicy - Sharp - Warming</i> <i>(Upgrade Tequila to Casamigos Blanco + £4)</i>	

Champagne Mojito	12.50
Havana 3 year, Peach, Mint, Lime, Champagne <i>Fresh - Clean - Effervescent</i>	

Double Julep	14.50
Maker's Mark, La Hechicera Rum, 30/40 Double Jus, Elderflower, Citric blend, Mint, Sassy Cidre Brut <i>Fresh - Green - Rich</i>	

Mirror Gimlet	12.50
Belvedere, Nuet Aquavit, Cucumber, Citric blend, Elderflower <i>Surprising - Clean - Complex</i>	

West End Hold Up	13.00
Absolut, Aperol, Hibiscus, Passion fruit, Pineapple, Lime, The Ivy Guest Champagne <i>Fruity - Zesty - Tropical</i>	

Macadamia Irish Coffee	11.50
Jameson Black Barrel, Macadamia, Coffee, Cream, Nutmeg <i>Warm - Creamy - Bold</i>	

Rhubarb & Strawberry Bellini	11.00
Rhubarb & Strawberry purée topped with Prosecco <i>Spring - Effervescent - Fruity</i>	

Bloody Mary	10.00
Absolut, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Mint, Tajin <i>Full - Hot - Savoury</i>	

The Ivy Iced Tea	10.00
Beefeater 24, Peach syrup, Citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea <i>Fruity - Balanced - Herbal</i>	



CONTEMPORARY COCKTAILS



Foxhound	12.50
Bombay Sapphire Premier Cru, Gentian, Strawberry, Lime, Grapefruit soda <i>Herbal - Sweet - Citrus</i>	
Sinaloa Paloma	16.00
Patron Silver, Aperol, Pomegranate, Lime, Grapefruit soda, Tajin rim <i>Tropical - Earthy - Citrus</i>	
Lucky Charm	14.50
Havana 3 year, La Hechicera, Wray & Nephew, Crème d'Abricot, Pomegranate, Lime, Orgeat <i>Boozy - Punch - Berries</i>	

SPRITZ

Aperol Spritz	11.00
Aperol, Orange, Soda, Prosecco <i>Classic - Aperitivo - Fresh</i>	

Malfy Lemon & Fig Spritz	14.00
Malfy Gin con Limone, Fig Leaf, Italicus, Citric blend, Soda <i>Citrus - Light - Floral</i>	

Pomello Spritz	15.00
Pomello & Elderflower Aperitif, Prosecco, Soda, Pink grapefruit slice <i>Floral - Light - Fresh</i>	

St Germain Spritz	11.00
St Germain, Sassy Cidre Brut, Citric blend, Soda <i>Elderflower - Light - Apple</i>	

Watermelon & Basil Spritz	12.00
Grey Goose Essences Watermelon & Basil, Lemonade, Absinthe <i>Tropical - Light - Anise</i>	

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GIN & TONICS



Plymouth Fever-Tree Elderflower Tonic, Lemon	11.50
Monkey 47 Fever-Tree Light Tonic, Lemon zest	16.00
Beefeater 24 Fever-Tree Mediterranean Tonic, Grapefruit	11.50
Beefeater Pink Fever-Tree Rhubarb & Raspberry Tonic, Berries, Mint	11.00
Roku Fever-Tree Indian Tonic, Ginger	11.50
Bombay Bramble Fever-Tree Lemon Tonic, Lemon	11.00
Bombay Premier Cru Fever-Tree Mediterranean Tonic, Lemon, Rosemary	12.50
Ramsbury Fever-Tree Indian Tonic, Green Apple	12.25
Tanqueray 10 Fever-Tree Indian Tonic, Grapefruit	12.25
Chase GB Gin Fever-Tree Elderflower Tonic, Lemon, Ginger	13.50

BEERS & CIDER

The Ivy Craft Lager , England, 4.5% abv, 330ml <i>Brewed for The Ivy by Coalition Brewing Co, a homage to British and European lager traditions. Perfumed aromas, a creamy mouthfeel and a crisp finish</i>	5.95
Coalition Zen Pale Ale , England, 4.5% abv, 330ml <i>Fruity, delicate and crisp. Refreshing with citrus undertones, organic and gluten free</i>	6.95
Coalition Brite Lights Pilsner , England, 4% abv, 330ml <i>A full-bodied, light, and fresh pilsner with a delightful floral hoppy character</i>	6.50
Maison Sassy Brut , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	6.50
Lucky Saint , Germany, 0.5% abv, 330ml <i>Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol</i>	6.00

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SPARKLING



Prosecco, Apericena , Veneto, Italy	125ml 9.00
Della Vite Rosé Millesimato Prosecco , Valdobbiadene, Italy	10.50
The Ivy Guest Champagne , Champagne, France	13.50
Veuve Clicquot Yellow Label , Champagne, France	15.50
Nyetimber Classic Cuvee , West Sussex, England	16.00
Veuve Clicquot Rosé , Champagne, France	16.75
Porte Noire Petite Porte, Blanc de Blancs , Champagne, France	17.50

WHITE

	175ml
Lierre Blanco , Cariñena, Spain	7.50
Catarratto-Pinot Grigio, Bel Canto , Sicily, Italy	8.50
Chenin Blanc, Bantry Bay , Western Cape, South Africa	9.50
Chardonnay, Cape 34, Journey's End , Western Cape, South Africa	10.50
Sauvignon Blanc, Kokako , Marlborough, New Zealand	11.50
Gavi di Gavi, Boschetto , Piemonte, Italy	13.50
Chablis, E.Bonneville , Burgundy, France	17.50

ROSÉ

	175ml
Lierre Rosado , Cariñena, Spain	7.50
The Ivy Rosé de Provence , Côtes de Provence, France	12.50
Lady A, Château La Coste , Vin de Pays de Méditerranée, France	13.50
Whispering Angel, Château d'Esclans , Côtes de Provence, France	17.00

RED

	175ml
Lierre Tinto , Cariñena, Spain	7.50
Merlot, Viña Carrasco , Central Valley, Chile	8.50
Côtes du Rhône, Olivier Maurice , Southern Rhône, France	9.50
Malbec, Terrazas de los Andes , Mendoza, Argentina	12.00
Cabernet Franc, Ghost In The Machine , Western Cape, South Africa	15.00
Pinot Noir, Cloudy Bay , Marlborough, New Zealand	19.00

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NON-ALCOHOLIC COCKTAILS



Crodino Spritz	7.00
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet	
Forest Bird	8.50
Everleaf Forest, Pineapple juice, Coconut cream, Citric blend, Bitters syrup	
Bubble Tea Pineapple and Jasmine	6.00
Coconut milk, Cranberry, Pineapple, Jasmine tea, Yogurt boba	
Angelic Amaretti Sour	8.50
Lyre's Amaretti, Lemon, Apricot	
Stinging Collins	8.00
Seedlip Garden 108, Citric blend, Nettle cordial, Fever-Tree Ginger Ale	
Virgin Rossini	6.00
Strawberry & Rhubarb purée, Fever-Tree White Grape & Apricot Soda	
Marine Picante	8.50
Everleaf Marine, Honey Syrup, Citric blend, Fire tincture, Tonic water	
Blood Orange Spritz	8.50
Lyre's Italian Orange, Elderflower, Fever-Tree Blood Orange Soda	
Peach Iced Tea	6.00
Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea	
Forbidden Trip	7.00
Trip CBD Basil & Lemon, Passion fruit purée, Citric blend	
British Lemonade	6.00
Elderflower, Citric blend, Cucumber, Mint, Soda	
The Ivy Home-made Ginger Beer	6.50
Freshly pressed Ginger juice, Lemon, Sugar, Soda	

COOLERS

Lightly sparkling fruit combinations lengthened with soda and a touch of citrus

Rhubarb & Strawberry	5.00
Mango & Passion Fruit	5.00



JUICES AND SMOOTHIES



Choice of fresh juices	3.95
Orange, Apple, Grapefruit	
Mixed Berry Smoothie	5.50
Strawberry, Raspberry, Blueberry, Banana, Coconut milk, Lime	
Immunity Smoothie	5.50
Orange, Lemon, Ginger, Turmeric, Cayenne, Banana, Avocado	
Green Juice	5.50
Kale, Spinach, Celery, Romaine, Cucumber, Apple, Lemon	
Tropical Juice	5.50
Melon, Pineapple, Mango, Passion fruit	

SOFT DRINKS

Diet Coke, Coke Zero	3.50
Coca Cola	3.75
Luscombe Drinks	5.00
Sicilian Lemonade, St Clements or Raspberry Crush	
Trip CBD Infused Basil & Lemon	6.25
Eira Still Spring water	4.95
Eira Sparkling Spring water	4.95

TEA

The Ivy 1917 Breakfast Blend	3.95
Intense, Bold, Rich	
The Ivy Afternoon Tea Blend	3.95
Mellow, Elegant, Refreshing	
Ceylon, Earl Grey, Darjeeling	3.95
Sencha, Jasmine Pearls	4.50
Fresh Mint, Camomile, Peppermint, Verbena	3.95
Rosebud, Oolong	5.75

COFFEE

Pot of Coffee and Cream	4.75
Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato	4.25
Hot Chocolate Milk / Mint / White	4.75
Vanilla Shakerato	5.25
Espresso shaken with ice, served in a martini glass	
Mini Chocolate Truffles	4.95
With a liquid salted caramel centre	

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VODKA



Wyborowa	9.00
Ketel One	9.50
Ketel One Citroen	9.50
Haku Japanese Craft	9.50
Tito's	9.50
Absolut Elyx	9.75
Cîroc	10.00
Ramsbury Single Estate	10.00
Belvedere	10.50
Belvedere Pear & Ginger Infusion	10.50
Pod. Pea Vodka	11.00
Grey Goose	11.00
Grey Goose Essences Watermelon & Basil	11.00
Stolichnaya Elit	12.00

RUM

Havana Club Especial	9.00
Havana Club 3 year	9.00
Bacardí Carta Blanca	9.00
Koko Kanu	9.00
Havana Club Cuban Spiced	9.00
Havana Club 7 year	9.50
Gosling's Black Seal	9.50
Appleton 8 year	9.50
Bacardí 8 year	9.50
La Hechicera Reserva Familiar	12.00
Havana Club Selección des Maestros	12.50
Brugal 1888	12.50
Eminente Reserva 7 year	13.00
Zacapa Centenario 23	14.00
Zacapa XO	18.00



BLENDED SCOTCH WHISKY



Chivas Regal 12 year	9.50
Johnnie Walker Black Label	9.50
Wolfie's Whisky	9.50
Compass Box Great King Street Artist's Blend	11.50
Chivas Regal XV 15 year	12.50
Chivas Regal 18 year	15.00
Johnnie Walker Blue Label	35.00

SINGLE MALT SCOTCH WHISKY

The original whisky of Scotland is "malt whisky" made only from malted barley in two, occasionally three, copper pot stills. "Single Malt Whisky" is the product of an individual distillery. Our range showcases the wide and varied styles of single malt scotch with smoke driven peated whiskies, to lighter more fruit driven styles from the Highland and Speyside distilleries.

Glenmorangie The Original 10 year	10.00
Singleton 12 year	11.00
Bowmore 12 year	11.00
Highland Park 12 year	11.00
Dalwhinnie 15 year	11.50
Auchentoshan Three Wood	12.50
Laphroaig 10 year	12.50
Ardbeg 10 year	12.50
Talisker 10 year	13.00
Oban 14 year	15.00
Macallan Double Cask 12 year	16.00
The Glenlivet 15 year	18.00
Aberlour A'Bunadh Batch 61	20.00
Glenmorangie Signet	26.00
Macallan Rare Cask	55.00

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**BOURBON &
AMERICAN WHISKEY**



Our selection from America includes labels such as Maker's Mark made from at least 51% corn grain. This imparts sweetness to the whiskey which is aged in charred American oak barrels for colour and extra flavours of caramel and vanilla.

Jack Daniel's	9.50
Rittenhouse Rye	9.50
Maker's Mark	10.00
Woodford Reserve	10.50
Bulleit 10 year	10.50
Maker's Mark 46	11.00
WhistlePig Piggyback 6 year Rye	12.00
Rabbit Hole Boxergrail	12.00
Horse With No Name	15.00
WhistlePig 10 year Rye	20.00

WORLD WHISKEY

Jameson, Ireland	9.50
Jameson Black Barrel, Ireland	10.00
Cotswolds Single Malt, England	12.00
Green Spot, Ireland	12.00
The Chita, Japan	12.50
Redbreast 12 year, Ireland	14.00
Hibiki Harmony, Japan	16.00



GIN



Beefeater London Dry	8.50
Beefeater Pink	8.50
Bombay Bramble	8.50
Bombay Sapphire	9.00
The Botanist Islay Dry	9.00
Tanqueray	9.00
Sipsmith	9.00
Roku	9.00
Malfy con Limone	9.00
Malfy con Arancia	9.00
Malfy Gin Rosa Pink Grapefruit	9.00
Plymouth Original	9.00
Beefeater 24	9.00
Cygnat Welsh Dry Gin	9.00
Plymouth Navy Strength	9.50
Ramsbury Single Estate	9.75
Tanqueray 10	9.75
Hendrick's	10.00
Bombay Sapphire Premier Cru Murcian Lemon	10.00
Cygnat 22	11.00
Gin Mare	11.00
Chase GB	11.00
Cotswolds Dry	11.00
KiNoBi	12.50
Monkey 47	13.50
Monkey 47 Sloe	13.50
Monkey 47 Barrel Cut	15.00

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TEQUILA & MEZCAL



Olmeca Altos Plata	9.00
Cazcabel Coffee Tequila	9.00
Cazcabel Honey Tequila	9.00
Olmeca Altos Reposado	9.50
Mezcal Verde	9.75
Volcan De Mi Tierra Blanco	10.00
Ojo de Dios	10.00
Ojo de Dios Hibiscus	10.00
Patrón Silver	13.50
Patrón Reposado	14.00
Volcan De Mi Tierra Cristalino	14.00
Don Julio Reposado	14.00
Don Julio Añejo	15.00
Avión Silver	15.00
Patrón Añejo	16.00
Casamigos Reposado	18.00
Lost Explorer Espadin Mezcal	19.00
Volcan De Mi Tierra X.A	40.00
Patrón Gran Platinum	65.00

COGNAC & ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	11.00
Courvoisier VSOP	11.00
Hennessy VS	11.50
Maxime Trijol VSOP	12.50
Remy Martin 1738 Accord Royal	13.00
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Hennessy XO	28.00
Ragnaud Sabourin No. 35 Fontvieille	32.00

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