

# THE IVY

ST HELEN'S SQUARE

YORK



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 York**



## COCKTAILS



<b>The Chocolate Orange Espresso Martini</b>	<b>13.00</b>
Grey Goose Orange, Crème De Cacao, Expre Coffee Liqueur, Solo Cold Brew	
<b>A Stroll through the Meadows</b>	<b>12.00</b>
Slingsby Dry Gin, Italicus, Lychee, Lemon	
<b>Honey &amp; Elderflower Gimlet</b>	<b>14.00</b>
Slingsby Dry Gin, Beesou Honey Aperitif, Elderflower, Lime, Cucumber	
<b>Rhubarb &amp; Blackberry Sour</b>	<b>14.00</b>
Slingsby Rhubarb Gin, Crème de Mure, Lemon, Aquafaba, Rhubarb bitters	

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## LOCAL BEERS

<b>Yorkshire Terrier Amber Ale, York Brewery</b>	<b>6.50</b>
York, 4.2% abv, 500ml <i>The original York Brewery ale, our Yorkshire Terrier Beer has won many an award as a single hop amber ale</i>	
<b>Black Sheep Ale, Black Sheep Brewery</b>	<b>6.50</b>
Masham, 4.4% abv, 500ml <i>Rich fruit aromas and a distinctly smooth, bittersweet taste</i>	
<b>Virtuous Session IPA, Kirkstall Brewery</b>	<b>7.50</b>
Kirkstall, 4.5% abv, 330ml <i>Aromatic Session IPA, Gluten Free</i>	
<b>Kirkstall Pilsner, Kirkstall Brewery</b>	<b>7.50</b>
Kirkstall, 4.0% abv, 330ml <i>Unfiltered Session Beer - Vegan, Gluten Free Clean, crisp, sessionable strength. Gentle flavours of grain and soft fruit with a dry finish</i>	

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## LOCAL SPIRITS

<b>Slingsby Gin</b>	<b>10.00</b>
<b>Slingsby Rhubarb Gin</b>	<b>10.00</b>
<b>Filey Bay Flagship Yorkshire Single Malt</b>	<b>15.00</b>
<b>Filey Bay Moscatel Finish Yorkshire Single Malt</b>	<b>16.50</b>
<b>Filey Bay Peated Yorkshire Single Malt</b>	<b>17.25</b>

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Champagne and Traditional method 125ml.*

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## SEASONAL CLASSICS



<b>The Ivy Martini</b>	15.00
Plymouth, Aker English Dry Aperitif, Lemon, Pickles <i>Savoury - Zesty - Botanical</i>	
<b>Rosé &amp; Rhubarb Negroni</b>	15.00
Monkey 47, Campari, Aker English Rosé Aperitif, Rhubarb bitters <i>Sweet - Bitter - Herbaceous</i>	
<b>Salted Caramel Espresso Martini</b>	12.00
Absolut, Tosolini Coffee, Salted caramel, Espresso, Chocolate <i>Indulgent - Sweet - Rich</i>	
<b>Honey Bee Margarita</b>	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>	

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

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

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

<b>West End Hold Up</b>	12.50
Absolut, Aperol, Hibiscus, Passion fruit, Pineapple, Lime, The Ivy Guest Champagne <i>Fruity - Zesty - Tropical</i>	

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

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

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

<b>The Ivy Iced Tea</b>	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



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

## SPRITZ

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

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

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

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

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

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## GIN & TONICS

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

## BEERS & CIDER

<b>The Ivy Craft Lager</b> , 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
<b>Coalition Zen Pale Ale</b> , England, 4.5% abv, 330ml <i>Fruity, delicate and crisp. Refreshing with citrus undertones, organic and gluten free</i>	6.95
<b>Coalition Brite Lights Pilsner</b> , England, 4% abv, 330ml <i>A full-bodied, light, and fresh pilsner with a delightful floral hoppy character</i>	6.50
<b>Maison Sassy Brut</b> , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	6.50
<b>Lucky Saint</b> , 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

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

## WHITE

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

## ROSÉ

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

## RED

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

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## NON-ALCOHOLIC COCKTAILS



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

## COOLERS

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

<b>Rhubarb &amp; Strawberry</b>	5.00
<b>Mango &amp; Passion Fruit</b>	5.00



## JUICES AND SMOOTHIES



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

## SOFT DRINKS

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

## TEA

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

## COFFEE

<b>Pot of Coffee and Cream</b>	4.75
<b>Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato</b>	4.25
<b>Hot Chocolate</b> Milk / Mint / White	4.75
<b>Vanilla Shakerato</b>	5.25
Espresso shaken with ice, served in a martini glass	
<b>Mini Chocolate Truffles</b>	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.

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

**WORLD WHISKEY**

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



**GIN**



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

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## TEQUILA & MEZCAL



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

## COGNAC & ARMAGNAC

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

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