

THE IVY

MARKET GRILL



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 Market Grill



COCKTAILS



Fig Royale Absolut, Fig liqueur, Raspberry, Citric blend, Champagne	15.00
Mint & Nettle Gimlet Beefeater, Nettle cordial, Mint, Lime, Champagne	12.00
Rhubarb Cosmo Absolut, Rhubarb mead, Pierre Ferrand, Citric blend, Hibiscus, Orange bitters	11.00

LOCAL BEERS

Prime Pale Ale, Meantime Brewing Co. Greenwich, 4.3% abv, 330ml <i>British and American hops unite to make a sessionable pale ale that's packed with citrus flavour</i>	6.25
Anytime IPA, Meantime Brewing Co. Greenwich, 4.7% abv, 330ml <i>Mosaic, Ekuanot, Cascade and Centennial hops create the ultimate session IPA. It's tropical refreshment from the heart of London</i>	7.00
Session Pale, Small Beer Brewing Co. London, 2.5% abv, 350ml <i>Small Beer Session Pale is packed with tropical fruit aromas and mouth-wateringly juicy flavours. This pale ale is brewed at a super session strength for maximum refreshment</i>	6.50

LOCAL SPIRITS

Nicholson "The Original" London Dry Gin	12.00
Burnt Faith London Brandy	12.00
Sipsmith	10.00

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Champagne and Traditional method 125ml.

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SEASONAL CLASSICS



- The Ivy Martini** 15.00
Plymouth, Aker English Dry Aperitif, Lemon, Pickles
Savoury - Zesty - Botanical
- Rosé & Rhubarb Negroni** 15.00
Monkey 47, Campari, Aker English Rosé Aperitif, Rhubarb bitters
Sweet - Bitter - Herbaceous
- Salted Caramel Espresso Martini** 13.00
Absolut, Tosolini Coffee, Salted caramel, Espresso, Chocolate
Indulgent - Sweet - Rich
- Honey Bee Margarita** 13.50
Olmea Altos Plata, Beesou Honey Aperitif, Lime, Nettle cordial, Tajin
Spicy - Sharp - Warming
(Upgrade Tequila to Casamigos Blanco + £4)

Champagne Mojito 13.00
Havana 3 year, Peach, Mint, Lime, Champagne
Fresh - Clean - Effervescent

Double Julep 15.00
Maker's Mark, La Hechicera Rum, 30/40 Double Jus, Elderflower, Citric blend, Mint, Sassy Cidre Brut
Fresh - Green - Rich

Mirror Gimlet 13.00
Belvedere, Nuet Aquavit, Cucumber, Citric blend, Elderflower
Surprising - Clean - Complex

West End Hold Up 13.50
Absolut, Aperol, Hibiscus, Passion fruit, Pineapple, Lime, The Ivy Guest Champagne
Fruity - Zesty - Tropical

Macadamia Irish Coffee 11.50
Jameson Black Barrel, Macadamia, Coffee, Cream, Nutmeg
Warm - Creamy - Bold

Rhubarb & Strawberry Bellini 11.50
Rhubarb & Strawberry purée topped with Prosecco
Spring - Effervescent - Fruity

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

The Ivy Iced Tea 10.50
Beefeater 24, Peach syrup, Citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea
Fruity - Balanced - Herbal



SPRITZ



Aperol Spritz 11.00
Aperol, Orange, Soda, Prosecco
Classic - Aperitivo - Fresh

Malfy Lemon & Fig Spritz 14.50
Malfy Gin con Limone, Fig Leaf, Italicus, Citric blend, Soda
Citrus - Light - Floral

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

St Germain Spritz 11.00
St Germain, Sassy Cidre Brut, Citric blend, Soda
Elderflower - Light - Apple

Watermelon & Basil Spritz 12.00
Grey Goose Essences Watermelon & Basil, Lemonade, Absinthe
Tropical - Light - Anise



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GIN & TONICS



Plymouth Fever-Tree Elderflower Tonic, Lemon	12.50
Monkey 47 Fever-Tree Light Tonic, Lemon zest	17.00
Beefeater 24 Fever-Tree Mediterranean Tonic, Grapefruit	12.50
Beefeater Pink Fever-Tree Rhubarb & Raspberry Tonic, Berries, Mint	12.00
Roku Fever-Tree Indian Tonic, Ginger	12.50
Bombay Bramble Fever-Tree Lemon Tonic, Lemon	12.00
Bombay Premier Cru Fever-Tree Mediterranean Tonic, Lemon, Rosemary	13.50
Ramsbury Fever-Tree Indian Tonic, Green Apple	13.25
Tanqueray 10 Fever-Tree Indian Tonic, Grapefruit	13.25
Chase GB Gin Fever-Tree Elderflower Tonic, Lemon, Ginger	14.50

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>	6.95
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 9.50
Della Vite Rosé Millesimato Prosecco , Valdobbiadene, Italy	11.00
The Ivy Guest Champagne , Champagne, France	14.00
Veuve Clicquot Yellow Label , Champagne, France	16.00
Nyetimber Classic Cuvee , West Sussex, England	16.50
Veuve Clicquot Rosé , Champagne, France	17.50
Porte Noire Petite Porte, Blanc de Blancs , Champagne, France	18.00

WHITE

Languore Bianco , Emilia-Romagna, Italy	175ml 8.50
Viognier, Riscos , Central Valley, Chile	9.50
Chardonnay, Cape 34, Journey's End , Western Cape, South Africa	10.50
Picpoul de Pinet, Picpoul Plo d'Isabelle , Languedoc, France	12.00
Gavi di Gavi, Campo dell'Olio , Roberto Sarotto, Piemonte, Italy	14.00
Sauvignon Blanc, Craggy Range , Martinborough, New Zealand	15.00
Chablis, E.Bonneville , Burgundy, France	17.50

ROSÉ

Bel Canto Rosé , Veneto, Italy	175ml 8.50
The Ivy Rosé de Provence , Côtes de Provence, France	12.50
Lady A, Château La Coste , Vin de Pays de Méditerranée, France	14.50
Whispering Angel, Château d'Esclans , Côtes de Provence, France	17.00
Roseblood Rosé, Château d'Estoublon , Côtes De Provence, France	17.50
Rock Angel, Château d'Esclans , Côtes de Provence, France	19.00

RED

Montepulciano d'Abruzzo, Gufetto , d'Abruzzo, Italy	175ml 8.50
Côtes du Rhône, Olivier Maurice , Southern Rhône, France	9.50
Lisboa Red, Lua Nova , Lisbon, Portugal	10.00
Malbec, Terrazas de los Andes , Mendoza, Argentina	12.50
Cabernet Franc, Ghost In The Machine , Western Cape, South Africa	15.50
Rioja, Crianza Limitada, Bodegas Beronia , Rioja, Spain	17.00
Pinot Noir, Cloudy Bay , Marlborough, New Zealand	19.50

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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	8.50
Seedlip Garden 108, Citric blend, Nettle cordial, Fever-Tree Ginger Ale	
Virgin Rossini	6.50
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	6.50
Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea	

Forbidden Trip	7.50
Trip CBD Basil & Lemon, Passion fruit purée, Citric blend	
British Lemonade	6.50
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	5.50
Mango & Passion Fruit	5.50



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	5.50
Eira Sparkling Spring water	5.50

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	10.00
Ketel One	10.50
Ketel One Citroen	10.50
Haku Japanese Craft	10.50
Tito`s	10.50
Absolut Elyx	10.75
Cîroc	11.00
Ramsbury Single Estate	11.00
Belvedere	11.50
Belvedere Pear & Ginger Infusion	11.50
Pod. Pea Vodka	12.00
Grey Goose	12.00
Grey Goose Essences Watermelon & Basil	12.00
Stolichnaya Elit	13.00

RUM

Havana Club Especial	10.00
Havana Club 3 year	10.00
Bacardí Carta Blanca	10.00
Koko Kanu	10.00
Havana Club Cuban Spiced	10.00
Havana Club 7 year	10.50
Gosling's Black Seal	10.50
Appleton 8 year	10.50
Bacardí 8 year	10.50
La Hechicera Reserva Familiar	13.00
Havana Club Selección des Maestros	13.50
Brugal 1888	13.50
Eminente Reserva 7 year	14.00
Zacapa Centenario 23	15.00
Zacapa XO	19.00

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BLENDED SCOTCH WHISKY



Chivas Regal 12 year	10.50
Wolfie's Whisky	10.50
Johnnie Walker Black Label	10.50
Compass Box Great King Street Artist's Blend	12.50
Chivas Regal XV 15 year	13.50
Chivas Regal 18 year	16.00
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	11.00
Singleton 12 year	12.00
Bowmore 12 year	12.00
Highland Park 12 year	12.00
Dalwhinnie 15 year	12.50
Auchentoshan Three Wood	13.50
Laphroaig 10 year	13.50
Ardbeg 10 year	13.50
Talisker 10 year	14.00
Oban 14 year	16.00
Macallan Double Cask 12 year	17.00
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	10.00
Maker's Mark	11.00
Woodford Reserve	11.50
Bulleit 10 year	11.50
Maker's Mark 46	12.00
WhistlePig Piggyback 6 year Rye	13.00
Rabbit Hole Boxergrail	13.00
Horse With No Name	16.00
WhistlePig 10 year Rye	21.00

WORLD WHISKEY

Jameson, Ireland	10.50
Jameson Black Barrel, Ireland	11.00
Cotswolds Single Malt, England	13.00
Green Spot, Ireland	13.00
The Chita, Japan	13.50
Redbreast 12 year, Ireland	15.00
Hibiki Harmony, Japan	17.00



GIN



Beefeater London Dry	9.50
Beefeater Pink	9.50
Bombay Bramble	9.50
Bombay Sapphire	10.00
The Botanist Islay Dry	10.00
Tanqueray	10.00
Sipsmith	10.00
Roku	10.00
Malfy con Limone	10.00
Malfy con Arancia	10.00
Malfy Gin Rosa Pink Grapefruit	10.00
Plymouth Original	10.00
Beefeater 24	10.00
Plymouth Navy Strength	10.50
Ramsbury Single Estate	10.75
Tanqueray 10	10.75
Cygnets Welsh Dry Gin	11.00
Hendrick's	11.00
Bombay Sapphire Premier Cru Murcian Lemon	11.00
Cygnets 22	12.00
Gin Mare	12.00
Chase GB	12.00
Cotswolds Dry	12.00
KiNoBi	13.50
Monkey 47	14.50
Monkey 47 Sloe	14.50
Monkey 47 Barrel Cut	16.00

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TEQUILA & MEZCAL



Olmeca Altos Plata	10.00
Cazcabel Coffee Tequila	10.00
Cazcabel Honey Tequila	10.00
Olmeca Altos Reposado	10.50
Mezcal Verde	10.75
Ojo de Dios	11.00
Ojo de Dios Hibiscus	11.00
Volcan De Mi Tierra Blanco	11.00
Patrón Silver	14.50
Patrón Reposado	15.00
Volcan De Mi Tierra Cristalino	15.00
Don Julio Reposado	15.00
Don Julio Añejo	16.00
Avión Silver	16.00
Patrón Añejo	17.00
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	12.00
Courvoisier VSOP	12.00
Hennessy VS	12.50
Maxime Trijol VSOP	13.50
Remy Martin 1738 Accord Royal	14.00
Leyrat XO Vieille Reserve	23.50
Martell Cordon Bleu	25.00
Courvoisier XO	27.00
Hennessy XO	29.00
Ragnaud Sabourin No. 35 Fontvieille	33.00

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