

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 In The Park, Canary Wharf**



## COCKTAILS



- Blossom Business** 13.00  
Gin, Cherry blossom & bitter syrups, Lime, Ginger ale
- The Italian Attaché** 13.00  
Burnt Faith Brandy, Pedro Ximénez, Frangelico, Activated charcoal
- Rhubarb Cosmo** 11.00  
Absolut, Rhubarb mead, Pierre Ferrand, Citric blend, Hibiscus, Orange bitters
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## LOCAL BEERS

- Prime Pale Ale, Meantime Brewing Co.** 6.25  
Greenwich, 4.3% abv, 330ml  
*British and American hops unite to make a sessionable pale ale that's packed with citrus flavour*
- Anytime IPA, Meantime Brewing Co.** 7.00  
Greenwich, 4.7% abv, 330ml  
*Mosaic, Ekuanot, Cascade and Centennial hops create the ultimate session IPA. It's tropical refreshment from the heart of London*
- Session Pale, Small Beer Brewing Co.** 6.50  
London, 2.5% abv, 350ml  
*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*
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## LOCAL SPIRITS

- Sipsmith** 10.00
- Nicholson "The Original" London Dry Gin** 12.00
- Burnt Faith London Brandy** 12.00
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Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
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** 14.00  
Olmecca Altos Plata, Beesou Honey Aperitif, Lime, Nettle cordial, Tajin  
*Spicy - Sharp - Warming*  
*(Upgrade Tequila to Casamigos Blanco + £4)*

**Champagne Mojito** 13.50  
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** 14.00  
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** 11.00  
Beefeater 24, Peach syrup, Citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea  
*Fruity - Balanced - Herbal*



## CONTEMPORARY COCKTAILS



- Foxhound** 13.50  
Bombay Sapphire Premier Cru, Gentian, Strawberry, Lime, Grapefruit soda  
*Herbal - Sweet - Citrus*
- Sinaloa Paloma** 16.00  
Patron Silver, Aperol, Pomegranate, Lime, Grapefruit soda, Tajin rim  
*Tropical - Earthy - Citrus*
- Lucky Charm** 14.50  
Havana 3 year, La Hechicera, Wray & Nephew, Crème d'Abricot, Pomegranate, Lime, Orgeat  
*Boozy - Punch - Berries*

## 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



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

## BEERS & CIDER

<b>The Ivy Craft Lager</b> , England, 4.5% abv, 379ml (Schooner) <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, yet 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 9.50
<b>Della Vite Rosé Millesimato Prosecco</b> , Valdobbiadene, Italy	11.00
<b>The Ivy Guest Champagne</b> , Champagne, France	14.00
<b>Veuve Clicquot, Yellow Label</b> , Champagne, France	16.00
<b>Nyetimber, Classic Cuvée</b> , West Sussex, England	16.50
<b>Veuve Clicquot Rosé</b> , Champagne, France	17.50
<b>Porte Noire Petite Porte, Blanc de Blancs</b> , Champagne, France	18.00

## WHITE

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

## ROSÉ

<b>Bel Canto Rosé</b> , Veneto, Italy	175ml 8.50
<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	14.50
<b>Whispering Angel, Château d'Esclans</b> , Côtes de Provence, France	17.00
<b>Roseblood Rosé, Château d'Estoublon</b> , Côtes De Provence, France	17.50
<b>Rock Angel, Château d'Esclans</b> , Côtes de Provence, France	19.00

## RED

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



## NON-ALCOHOLIC COCKTAILS



<b>Crodino Spritz</b> Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet	7.00
<b>Forest Bird</b> Everleaf Forest, Pineapple juice, Coconut cream, Citric blend, Bitters syrup	8.50
<b>Bubble Tea Pineapple and Jasmine</b> Coconut milk, Cranberry, Pineapple, Jasmine tea, Yogurt boba	6.00
<b>Angelic Amaretti Sour</b> Lyre's Amaretti, Lemon, Apricot	8.50
<b>Stinging Collins</b> Seedlip Garden 108, Citric blend, Nettle cordial, Fever-Tree Ginger Ale	8.50
<b>Virgin Rossini</b> Strawberry & Rhubarb purée, Fever-Tree White Grape & Apricot Soda	6.50
<b>Marine Picante</b> Everleaf Marine, Honey Syrup, Citric blend, Fire tincture, Tonic water	8.50
<b>Blood Orange Spritz</b> Lyre's Italian Orange, Elderflower, Fever-Tree Blood Orange Soda	8.50

<b>Peach Iced Tea</b> Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea	6.50
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<b>Forbidden Trip</b> Trip CBD Basil & Lemon, Passion fruit purée, Citric blend	7.50
<b>British Lemonade</b> Elderflower, Citric blend, Cucumber, Mint, Soda	6.50
<b>The Ivy Home-made Ginger Beer</b> Freshly pressed Ginger juice, Lemon, Sugar, Soda	6.50

## COOLERS

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

<b>Rhubarb &amp; Strawberry</b>	5.50
<b>Mango &amp; Passion Fruit</b>	5.50

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## JUICES AND SMOOTHIES



<b>Choice of fresh juices</b> Orange, Apple, Grapefruit	4.25
<b>Mixed Berry Smoothie</b> Strawberry, Raspberry, Blueberry, Banana, Coconut milk, Lime	5.50
<b>Immunity Smoothie</b> Orange, Lemon, Ginger, Turmeric, Cayenne, Banana, Avocado	5.50
<b>Green Juice</b> Kale, Spinach, Celery, Romaine, Cucumber, Apple, Lemon	5.50
<b>Tropical Juice</b> Melon, Pineapple, Mango, Passion fruit	5.50

## SOFT DRINKS

<b>Diet Coke, Coke Zero</b>	3.95
<b>Coca Cola</b>	4.25
<b>Luscombe Drinks</b> Sicilian Lemonade, St Clements or Raspberry Crush	5.00
<b>Trip CBD Infused Basil &amp; Lemon</b>	6.25
<b>Eira Still</b> Spring water	5.50
<b>Eira Sparkling</b> Spring water	5.50

## TEA

<b>The Ivy 1917 Breakfast Blend</b> Intense, Bold, Rich	3.95
<b>The Ivy Afternoon Tea Blend</b> Mellow, Elegant, Refreshing	3.95
<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 Chocolatee Milk / Mint / White</b>	4.75
<b>Vanilla Shakerato</b> Espresso shaken with ice, served in a martini glass	5.25
<b>Mini Chocolate Truffles</b> With a liquid salted caramel centre	5.50

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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
Belvedere 10	30.00

## 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



## 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
Cygnnet Welsh Dry Gin	11.00
Hendrick's	11.00
Bombay Sapphire Premier Cru Murcian Lemon	11.00
Cygnnet 22	12.00
Gin Mare	12.00
Chase GB	12.00
Cotswolds Dry	13.00
KiNoBi	13.50
Monkey 47	14.50
Monkey 47 Sloe	14.50
Monkey 47 Barrel Cut	16.00

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## TEQUILA & MEZCAL



<b>Olmeca Altos Plata</b>	<b>10.00</b>
<b>Cazcabel Coffee Tequila</b>	<b>10.00</b>
<b>Cazcabel Honey Tequila</b>	<b>10.00</b>
<b>Olmeca Altos Reposado</b>	<b>10.50</b>
<b>Mezcal Verde</b>	<b>10.75</b>
<b>Volcan De Mi Tierra Blanco</b>	<b>11.00</b>
<b>Ojo de Dios</b>	<b>11.00</b>
<b>Ojo de Dios Hibiscus</b>	<b>11.00</b>
<b>Patrón Silver</b>	<b>14.50</b>
<b>Patrón Reposado</b>	<b>15.00</b>
<b>Volcan De Mi Tierra Cristalino</b>	<b>15.00</b>
<b>Don Julio Reposado</b>	<b>15.00</b>
<b>Don Julio Añejo</b>	<b>16.00</b>
<b>Avión Silver</b>	<b>16.00</b>
<b>Patrón Añejo</b>	<b>17.00</b>
<b>Casamigos Reposado</b>	<b>18.00</b>
<b>Lost Explorer Espadin Mezcal</b>	<b>19.00</b>
<b>Volcan De Mi Tierra X.A</b>	<b>40.00</b>
<b>Patrón Gran Platinum</b>	<b>65.00</b>

## COGNAC & ARMAGNAC

<b>Clos Martin VSOP 8 year, Folle Blanche</b>	<b>12.00</b>
<b>Courvoisier VSOP</b>	<b>12.00</b>
<b>Hennessy VS</b>	<b>12.50</b>
<b>Maxime Trijol VSOP</b>	<b>13.50</b>
<b>Remy Martin 1738 Accord Royal</b>	<b>14.00</b>
<b>Leyrat XO Vieille Reserve</b>	<b>23.50</b>
<b>Martell Cordon Bleu</b>	<b>25.00</b>
<b>Courvoisier XO</b>	<b>27.00</b>
<b>Hennessy XO</b>	<b>29.00</b>
<b>Ragnaud Sabourin No. 35 Fontvieille</b>	<b>33.00</b>
<b>Hennessy Paradis</b>	<b>150.00</b>

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