



**THE IVY**

ICONS COCKTAIL MENU



## The Ivy Icons Cocktail Competition Finalists Menu

Our ingenious bartenders, hailing from various corners of the UK, have masterfully crafted libations inspired by three distinct challenges using No.TEN, The Singleton 12yr and Alcohol free Seedlip. Behold these liquid gems.

### Spring Cobbler 13

*Created by Joe Wood from The Ivy West Street*  
No.TEN, Aker Dry Aperitif, Grapefruit & Camomile cordial, Lime, Orange, Prosecco

### Raising Steam 13

*Created by Steven Vaughan from The Ivy Asia Leeds*  
Singleton 12yr, 30&40 Double Jus, Apple Pie syrup, Lemon, Aquafaba

### Tanqueray's Teatime 13

*Created by Dan Stephens from The Ivy Cheltenham*  
No.TEN, Italicus, Grapefruit & Camomile cordial, Custard syrup, Tea, Citric blend

### The Earl of Glen Ord 13

*Created by Lamaure Benton from The Ivy Tower Bridge*  
Singleton 12yr, Montenegro, Sémillon Grape juice, Tea blend, Vanilla syrup, Bitters

### Book and Cover 8

*Created by Josh Williams from The Ivy Asia Brighton*  
Seedlip Spice Non-Alcoholic Spirit, Sémillon Grape juice, Jasmine tea, Custard syrup, Citric Blend, Cardamom bitters

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge will be added to your bill.

Scan for allergy & nutritional information.



THE  
SINGLETON™

SEEDLIP™  
NON-ALCOHOLIC SPIRITS