

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 Manchester**



COCKTAILS



Berry Melon Collins	12.00
Pea Pod Vodka, Myrtle, Watermelon, Citric blend, Soda	
Peach & Coconut Mai Tai	13.50
Defiance Pineapple Rum, Aluna Peach & Coconut, Dry Curacao, Coconut, Lime, Pineapple bitters	
Sunset in Salford	12.00
Salford Spiced Rum, Amaro, Pineapple, Lime, Ginger Beer	
The Pavilion Sour	13.50
Tarsier Calamansi, Italicus, Lime, Strawberry, Basil	

LOCAL BEERS

Juicy IPA, Seven Bro7hers Brewing Co.	6.95
Manchester, 6% abv, 330ml	
<i>This fruity, hazy IPA takes tropical to another level. Brewed with oats and torrefied wheat for a full body with residual sweetness</i>	

LOCAL SPIRITS

Tarsier Dry Gin	12.00
Manchester Sphere Grapefruit Vodka	10.00
Manchester Sphere Tonka Vodka	12.00
Pod. Pea Vodka	11.00
Salford Spiced Rum	11.50
Diabliesse Coconut & Hibiscus Rum	10.00
Defiance Maple Toffee Vodka	11.00
Defiance Anokha Spiced Gin	11.00
Defiance Pineapple Head Spiced Rum	11.00
Didsbury Blood Orange & Ginger Gin	12.00
Manchester Gin	12.00
Manchester Raspberry Gin	12.00

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Champagne and Traditional method 125ml.*

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SEASONAL CLASSICS



- The Ivy Martini** 15.00
Tanqueray 10, Aker English Dry Aperitif, Lemon, Pickles
Savoury - Zesty - Botanical
- Rosé & Rhubarb Negroni** 15.00
Chase GB, Campari, Aker English Rosé Aperitif, Rhubarb bitters
Sweet - Bitter - Herbaceous
- Salted Caramel Espresso Martini** 12.00
Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate
Indulgent - Sweet - Rich
- Queen Bee Margarita** 13.00
Casamigos Blanco, Beesou Honey Liqueur, Apricot, Lime, Spice
Spicy - Sharp - Rich

- Champagne Mojito** 12.50
Ron Santiago De Cuba Carta Blanca, Peach, Mint, Lime, Champagne
Fresh - Clean - Effervescent

- Mirror Martini** 12.50
Belvedere, Aquavit, Cucumber liqueur, Nettle cordial, Citric blend
Surprising - Clean - Complex

- West End Hold Up** 13.00
Ciroc, Aperol, Hibiscus, Passion fruit, Pineapple,
Lime, The Ivy Guest Champagne
Fruity - Zesty - Tropical

- The Scotch Coffee** 12.00
Singleton 12, Macadamia, Coffee, Pedro Ximinez Cream, Nutmeg
Warm - Creamy - Bold

- Watermelon & Strawberry Bellini** 11.00
Prosecco, Watermelon & Strawberry purée
Spring - Effervescent - Fruity

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

- The Ivy Iced Tea** 10.00
Tanqueray, Peach syrup, Citric blend topped with our in-house
Iced tea blend of Earl Grey, Breakfast, and Jasmine tea
Fruity - Balanced - Herbal

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SUMMER FROZEN SPECIALS



Watermelon & Strawberry Aperol Spritz	9.95
Aperol, Prosecco, Watermelon, Strawberry	
Strawberry Frosé	9.95
Rosé wine, Strawberry, Lime	

CONTEMPORARY COCKTAILS

Pimm's Cup	10.00
Pimm's No. 1, Citric blend, Fever-Tree Lemonade, all the fruit <i>Fruity - Sweet - Citrus</i>	
The Papaloma	11.00
Papa Salt Gin, Two Keys Pink Grapefruit soda <i>Summer - Floral - Fresh</i>	
Strawberry & Elderflower Smash	12.00
Cygnet Gin, Strawberry, Elderflower, Mint, Lime <i>Strawberry - Light - Citrus</i>	

LUXURY SERVES

Johnnie Walker Blue Old Fashioned	
A large measure of Johnnie Walker Blue with a touch of sugar and bitter's stirred down over ice	
Johnnie Walker Blue 50ml	35.00
1942 Margarita	
A large measure of Don Julio 1942 stirred with a dash of lime, honey syrup and a hint of floral Elderflower	
Don Julio 1942 50ml	40.00

SPRITZ

Aperol Spritz	11.00
Aperol, Orange, Fever-Tree Soda, Prosecco <i>Classic - Aperitivo - Fresh</i>	
St Germain Spritz	11.00
St Germain, Sassy Cidre Brut, Citric blend, Soda <i>Elderflower - Light - Apple</i>	
The Brasserie Spritz	13.00
Hendrick's, Crème de cassis, Crème de pêche, Honey, Citric blend, Champagne <i>Citrus - Fruity - Fresh</i>	

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GIN & TONICS



Tanqueray Fever-Tree Light Tonic, Lime	11.50
Sipsmith Fever-Tree Light Tonic, Lime	11.50
The Botanist Fever-Tree Mediterranean Tonic, Grapefruit, Rosemary	11.50
Roku Fever-Tree Indian Tonic, Ginger	11.50
Chase Pomello Fever-Tree Indian Tonic, Grapefruit	12.50
Tanqueray 10 Fever-Tree Indian Tonic, Grapefruit	12.25
Bombay Premier Cru Fever-Tree Mediterranean Tonic, Lemon, Rosemary	12.50
Silent Pool Fever-Tree Indian Tonic, Orange	13.50
Gin Mare Fever-Tree Mediterranean Tonic, Lemon, Rosemary, Olive	13.50
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 Meadow Drop Pale Ale , England, 4% abv, 330ml <i>A refreshing and clean pale ale, brewed with English malt for a light, biscuity malt profile, balanced with a touch of honey sweetness</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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NON-ALCOHOLIC COCKTAILS



Crodino Spritz	7.00
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet	
Riviera Cup	8.50
Everleaf Mountain, Lemon tonic, Cucumber, Strawberry, Mint	
Orchard Lemonade	7.50
Seedlip Spice 94, Apricot, Elderflower, Fever-Tree Soda Water	
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
Watermelon & Strawberry purée, Fever-Tree White Grape & Apricot Soda	
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	
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

Watermelon & Strawberry	5.00
Mango & Passion Fruit	5.00

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JUICES AND SMOOTHIES



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

SOFT DRINKS

Diet Coke, Coke Zero	3.50
Coca Cola	3.75
Luscombe Drinks Sicilian Lemonade or Raspberry Crush	5.00
Fever-Tree Sparkling Cloudy British Apple	4.50
Trip CBD Infused Basil & Lemon	6.25
Still mineral water	5.00
Sparkling mineral water	5.00

TEA

The Ivy 1917 Breakfast Blend Intense, Bold, Rich	3.95
The Ivy Afternoon Tea Blend Mellow, Elegant, Refreshing	3.95
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 Espresso shaken with ice, served in a martini glass	5.25
Mini Chocolate Truffles With a liquid salted caramel centre	4.95

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VODKA



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

Santiago De Cuba Carta Blanca	9.00
Santiago De Cuba Añejo	9.00
Bacardí Carta Blanca	9.00
Aluna Coconut	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

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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.

Singleton 12 year	11.00
Glenmorangie The Original 10 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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BLENDED SCOTCH WHISKY



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

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.

Bulleit Rye	9.50
Rittenhouse Rye	10.00
Bulleit 10 year	10.00
Jack Daniel's	10.00
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

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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

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

Louis XIII by Remy Martin

Think a century ahead. Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and most precious eaux-de-vie for Louis XIII. Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors for the coming century.

Louis XIII is a fragrance.

15ml – 80.00 | 25ml – 120.00 | 50ml – 230.00

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GIN



Tanqueray	9.00
Bombay Sapphire	9.00
The Botanist Islay Dry	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
Cygnets 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
Silent Pool	11.00
Cygnets 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



Casamigos Blanco	9.00
Cazcabel Coffee Tequila	9.00
Cazcabel Honey Tequila	9.00
Casamigos 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
Casamigos Anejo	12.00
Casamigos Anejo Patrón Silver	13.50
Patrón Reposado	14.00
Casamigos Mezcal Joven	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
Lost Explorer Espadin Mezcal	19.00
Don Julio 1942	40.00
Volcan De Mi Tierra X.A	40.00
Patrón Gran Platinum	65.00

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