

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 City Garden**

## COCKTAILS

<b>Light it Up</b>	14.00
The Ivy City Garden's twist on a "Vieux Carré" Burnt Faith, Antica Formula, Benedictine, Calvados	
<b>Spider Lilly</b>	13.00
58 and Co London Dry Gin, Maraschino, Lychee, Lemon	
<b>City Rum Punch</b>	13.00
East London Rum, Pineapple, Cranberry, Lime, Amaretto, Grenadine	
<b>Sweet Heart Candy</b>	13.00
58 and Co Apple & Hibiscus Pink Gin, Violet liqueur, Lavender, Lemon, Aquafaba	
<b>The Skinny David</b>	13.00
East London Rum, Dom Benedictine, Pineapple, Coconut	
<b>Mango Passion Mojito</b>	13.00
East London Rum, Mango, Passion fruit, Strawberry, Lime, Mint	

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## LOCAL BEERS

<b>Five Points Lager, Five Points Brewing Co.</b>	7.00
Hackney, 4.1% abv, 330ml <i>An easy drinking British Lager brewed with Goldings hops</i>	
<b>Anytime IPA, Meantime Brewing Co.</b>	7.00
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>	
<b>Five Points Pale, Five Points Brewing Co.</b>	7.50
Hackney, 4.4% abv, 330ml <i>Modern and aromatic Pale with resinous citrus notes</i>	
<b>Railway Porter, Five Points Brewing Co.</b>	7.50
Hackney, 4.8% abv, 330ml <i>Robust Porter in the classic London style with a twist, roast coffee and chocolate flavours</i>	

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## LOCAL SPIRITS

<b>East London Gin</b>	9.50
<b>East London Vodka</b>	9.50
<b>East London Rum</b>	9.50
<b>58 and Co London Dry Gin</b>	10.00
<b>58 and Co Apple &amp; Hibiscus Pink Gin</b>	11.00
<b>Burnt Faith London Brandy</b>	12.00



## 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** 13.00  
Ketel One, Coffee Liqueur, Salted caramel,  
Espresso, Chocolate  
*Indulgent - Sweet - Rich*

**Queen Bee Margarita** 14.00  
Casamigos Blanco, Beesou Honey Liqueur, Apricot,  
Lime, Spice  
*Spicy - Sharp - Rich*

**Champagne Mojito** 13.50  
Ron Santiago De Cuba Carta Blanca, Peach, Mint,  
Lime, Champagne  
*Fresh - Clean - Effervescent*

**Mirror Martini** 13.00  
Belvedere, Aquavit, Cucumber liqueur, Nettle cordial,  
Citric blend  
*Surprising - Clean - Complex*

**West End Hold Up** 14.00  
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** 11.50  
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** 11.00  
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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Champagne and Traditional method 125ml.

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## CONTEMPORARY COCKTAILS



<b>Pimm's Cup</b>	<b>11.00</b>
Pimm's No. 1, Citric blend, Fever-Tree Lemonade, all the fruit <i>Fruity - Sweet - Citrus</i>	
<b>The Papaloma</b>	<b>12.00</b>
Papa Salt Gin, Two Keys Pink Grapefruit soda <i>Summer - Floral - Fresh</i>	
<b>Strawberry &amp; Elderflower Smash</b>	<b>12.50</b>
Cygnet Gin, Strawberry, Elderflower, Mint, Lime <i>Strawberry - Light - Citrus</i>	

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## LUXURY SERVES

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

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## SPRITZ

<b>Aperol Spritz</b>	<b>11.00</b>
Aperol, Orange, Fever-Tree Soda, Prosecco <i>Classic - Aperitivo - Fresh</i>	
<b>The Brasserie Spritz</b>	<b>14.00</b>
Hendrick's, Crème de cassis, Crème de pêche, Honey, Citric blend, Champagne <i>Citrus - Fruity - Fresh</i>	

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## GIN & TONICS



<b>Tanqueray</b> Fever-Tree Light Tonic, Lime	12.50
<b>Sipsmith</b> Fever-Tree Light Tonic, Lime	12.50
<b>The Botanist</b> Fever-Tree Mediterranean Tonic, Grapefruit, Rosemary	12.50
<b>Roku</b> Fever-Tree Indian Tonic, Ginger	12.50
<b>Tanqueray 10</b> Fever-Tree Indian Tonic, Grapefruit	13.25
<b>Chase Pomello</b> Fever-Tree Indian Tonic, Grapefruit	13.50
<b>Bombay Premier Cru</b> Fever-Tree Mediterranean Tonic, Lemon, Rosemary	13.50
<b>Gin Mare</b> Fever-Tree Mediterranean Tonic, Lemon, Rosemary, Olive	14.50
<b>Silent Pool</b> Fever-Tree Indian Tonic, Orange	14.50
<b>Chase GB Gin</b> Fever-Tree Elderflower Tonic, Lemon, Ginger	14.50

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## BEERS & CIDER

<b>The Ivy Craft Lager</b> , England, 4.5% abv, 379ml (Schooner)	5.95
<b>Coalition Meadow Drop Pale Ale</b> , 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
<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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## NON-ALCOHOLIC COCKTAILS



<b>Crodino Spritz</b>	7.00
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet	
<b>Riviera Cup</b>	8.50
Everleaf Mountain, Lemon tonic, Cucumber, Strawberry, Mint	
<b>Orchard Lemonade</b>	7.50
Seedlip Spice 94, Apricot, Elderflower, Fever-Tree Soda Water	
<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>	8.50
Seedlip Garden 108, Citric blend, Nettle cordial, Fever-Tree Ginger Ale	

<b>Virgin Rossini</b>	6.50
Watermelon & Strawberry purée, Fever-Tree White Grape & Apricot Soda	

<b>Blood Orange Spritz</b>	8.50
Lyre's Italian Orange, Elderflower, Fever-Tree Blood Orange Soda	
<b>Peach Iced Tea</b>	6.50
Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea	
<b>Forbidden Trip</b>	7.50
Trip CBD Basil & Lemon, Passion fruit purée, Citric blend	
<b>The Ivy Home-made Ginger Beer</b>	6.50
Freshly pressed Ginger juice, Lemon, Sugar, Soda	

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## COOLERS

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

<b>Watermelon &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>	4.25
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	

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## SOFT DRINKS

<b>Diet Coke, Coke Zero</b>	3.95
<b>Coca Cola</b>	4.25
<b>Luscombe Drinks</b>	5.00
Sicilian Lemonade or Raspberry Crush	
<b>Fever-Tree Sparkling Cloudy British Apple</b>	4.50
<b>Trip CBD Infused Basil &amp; Lemon</b>	6.25
<b>Still mineral water</b>	5.50
<b>Sparkling mineral water</b>	5.50

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## 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

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## 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>	5.25
Espresso shaken with ice, served in a martini glass	
<b>Mini Chocolate Truffles</b>	5.50
With a liquid salted caramel centre	

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## VODKA



<b>Ketel One</b>	<b>10.50</b>
<b>Ketel One Citroen</b>	<b>10.50</b>
<b>Haku Japanese Craft</b>	<b>10.50</b>
<b>Tito`s</b>	<b>10.50</b>
<b>Absolut Elyx</b>	<b>10.75</b>
<b>Cîroc</b>	<b>11.00</b>
<b>Ramsbury Single Estate</b>	<b>11.00</b>
<b>Belvedere</b>	<b>11.50</b>
<b>Belvedere Pear &amp; Ginger Infusion</b>	<b>11.50</b>
<b>Pod. Pea Vodka</b>	<b>12.00</b>
<b>Grey Goose</b>	<b>12.00</b>
<b>Grey Goose Essences Watermelon &amp; Basil</b>	<b>12.00</b>
<b>Stolichnaya Elit</b>	<b>13.00</b>
<b>Belvedere 10</b>	<b>30.00</b>

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## RUM

<b>Santiago De Cuba Carta Blanca</b>	<b>10.00</b>
<b>Santiago De Cuba Añejo</b>	<b>10.00</b>
<b>Bacardí Carta Blanca</b>	<b>10.00</b>
<b>Aluna Coconut</b>	<b>10.00</b>
<b>Havana Club Cuban Spiced</b>	<b>10.00</b>
<b>Havana Club 7 year</b>	<b>10.50</b>
<b>Gosling's Black Seal</b>	<b>10.50</b>
<b>Appleton 8 year</b>	<b>10.50</b>
<b>Bacardí 8 year</b>	<b>10.50</b>
<b>La Hechicera Reserva Familiar</b>	<b>13.00</b>
<b>Havana Club Selección des Maestros</b>	<b>13.50</b>
<b>Brugal 1888</b>	<b>13.50</b>
<b>Eminente Reserva 7 year</b>	<b>14.00</b>
<b>Zacapa Centenario 23</b>	<b>15.00</b>
<b>Zacapa XO</b>	<b>19.00</b>

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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.

<b>Singleton 12 year</b>	<b>12.00</b>
<b>Glenmorangie The Original 10 year</b>	<b>12.00</b>
<b>Bowmore 12 year</b>	<b>12.00</b>
<b>Highland Park 12 year</b>	<b>12.00</b>
<b>Dalwhinnie 15 year</b>	<b>12.50</b>
<b>Auchentoshan Three Wood</b>	<b>13.50</b>
<b>Laphroaig 10 year</b>	<b>13.50</b>
<b>Ardbeg 10 year</b>	<b>13.50</b>
<b>Talisker 10 year</b>	<b>14.00</b>
<b>Oban 14 year</b>	<b>16.00</b>
<b>Macallan Double Cask 12 year</b>	<b>17.00</b>
<b>The Glenlivet 15 year</b>	<b>18.00</b>
<b>Aberlour A'Bunadh Batch 61</b>	<b>20.00</b>
<b>Glenmorangie Signet</b>	<b>26.00</b>
<b>Macallan Rare Cask</b>	<b>55.00</b>





**BLENDED**  
**SCOTCH WHISKY**



<b>Johnnie Walker Black Label</b>	<b>10.50</b>
<b>Wolfie's Whisky</b>	<b>10.50</b>
<b>Compass Box Great King Street Artist's Blend</b>	<b>12.50</b>
<b>Chivas Regal XV 15 year</b>	<b>13.50</b>
<b>Chivas Regal 18 year</b>	<b>16.00</b>
<b>Johnnie Walker Blue Label</b>	<b>35.00</b>

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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>	<b>9.50</b>
<b>Bulleit Rye</b>	<b>10.00</b>
<b>Bulleit 10 year</b>	<b>11.00</b>
<b>Rittenhouse Rye</b>	<b>11.00</b>
<b>Maker's Mark</b>	<b>11.00</b>
<b>Woodford Reserve</b>	<b>11.50</b>
<b>Bulleit 10 year</b>	<b>11.50</b>
<b>Maker's Mark 46</b>	<b>12.00</b>
<b>WhistlePig Piggyback 6 year Rye</b>	<b>13.00</b>
<b>Rabbit Hole Boxergrail</b>	<b>13.00</b>
<b>Horse With No Name</b>	<b>16.00</b>
<b>WhistlePig 10 year Rye</b>	<b>21.00</b>

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## WORLD WHISKEY

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



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

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## TEQUILA & MEZCAL



<b>Casamigos Blanco</b>	10.00
<b>Cazcabel Coffee Tequila</b>	10.00
<b>Cazcabel Honey Tequila</b>	10.00
<b>Casamigos Reposado</b>	10.50
<b>Mezcal Verde</b>	10.75
<b>Volcan De Mi Tierra Blanco</b>	11.00
<b>Ojo de Dios</b>	11.00
<b>Ojo de Dios Hibiscus</b>	11.00
<b>Casamigos Añejo</b>	13.00
<b>Patrón Silver</b>	14.50
<b>Patrón Reposado</b>	15.00
<b>Volcan De Mi Tierra Cristalino</b>	15.00
<b>Casamigos Mezcal Joven</b>	15.00
<b>Don Julio Reposado</b>	15.00
<b>Don Julio Añejo</b>	16.00
<b>Avión Silver</b>	16.00
<b>Patrón Añejo</b>	17.00
<b>Lost Explorer Espadin Mezcal</b>	19.00
<b>Volcan De Mi Tierra X.A</b>	40.00
<b>Don Julio 1942</b>	40.00
<b>Patrón Gran Platinum</b>	65.00

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