

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 Cobham Garden



COCKTAILS



- Grapefruit Spritz** 14.50
Pampelle Grapefruit Aperitif, Hibiscus, Grapefruit, Lemon, Greyfriars
- Limoncello Spritz** 11.00
Limoncello, Sugar, Lemon, Greyfriars
- Taste of Summer** 11.00
Ketel One, Aperol, Pineapple juice, Lime, Mint, Grenadine

LOCAL BEER & CIDER

- Hogstar Lager, Hogs Back Brewery** 6.95
Tongham, 4.5% abv, 330ml
A "New English Lager" matured for over a month for depth of flavour
- Tongham TEA, Hogs Back Brewery** 7.50
Tongham, 4.2% abv, 500ml
Standing for Traditional English Ale this has an enticing amber colour with a hoppy and slightly fruity aroma
- Hazy Hog Cider, Hogs Back Brewery** 7.50
Tongham, 5% abv, 500ml
A full flavoured cider made in the Cidre Doux style of Brittany /Normandy. Cloudy, gently sparkling and wonderfully 'appley'
- Little Swine, Hogs Back Brewery** 6.00
Tongham, 0.5% abv, 330ml
Big flavour, full-hopped pale ale. Blending 3 different hops and 4 speciality malts. Crisp, smooth and authentic. Packed with flavour just with almost no alcohol

LOCAL WINES

- Greyfriars Cuvee NV** Btl 70.00 | Gls 12.00
Surrey, UK
A dramatically poised wine, with a crowd pleasing, pin sharp, floral flavour and a lovely long bright finish

LOCAL SPIRITS

- Silent Pool Kaffir Lime Gin** 12.00
- Silent Pool Gin** 12.00
- Silent Pool Rare Citrus 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 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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SUMMER FROZEN SPECIALS



Strawberry Frosé 9.95
Rosé wine, Strawberry, Lime

Watermelon & Strawberry Aperol Spritz 9.95
Aperol, Prosecco, Watermelon, Strawberry

CONTEMPORARY COCKTAILS

Pimm's Cup 11.00
Pimm's No. 1, Citric blend, Fever-Tree Lemonade, all the fruit
Fruity - Sweet - Citrus

The Papaloma 12.00
Papa Salt Gin, Two Keys Pink Grapefruit soda
Summer - Floral - Fresh

Strawberry & Elderflower Smash 12.50
Cygnet Gin, Strawberry, Elderflower, Mint, Lime
Strawberry - Light - Citrus

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
Classic - Aperitivo - Fresh

The Brasserie Spritz 14.00
Hendrick's, Crème de cassis, Crème de pêche, Honey, Citric blend, Champagne
Citrus - Fruity - Fresh

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GIN & TONICS



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

BEERS & CIDER

The Ivy Craft Lager , England, 4.5% abv, 379ml (Schooner)	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, yet 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	8.50
Seedlip Garden 108, Citric blend, Nettle cordial, Fever-Tree Ginger Ale	

Virgin Rossini	6.50
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	6.50
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	
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	5.50
Mango & Passion Fruit	5.50

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JUICES AND SMOOTHIES



Choice of fresh juices	4.25
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	3.95
Coca Cola	4.25
Luscombe Drinks	5.00
Sicilian Lemonade or Raspberry Crush	
Fever-Tree Sparkling Cloudy British Apple	4.50
Trip CBD Infused Basil & Lemon	6.25
Still mineral water	5.50
Sparkling mineral 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 Chocolatee Milk / Mint / White	4.75
Vanilla Shakerato	5.25
Espresso shaken with ice, served in a martini glass	
Mini Chocolate Truffles	5.50
With a liquid salted caramel centre	

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VODKA



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

Santiago De Cuba Carta Blanca	10.00
Santiago De Cuba Añejo	10.00
Bacardí Carta Blanca	10.00
Aluna Coconut	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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**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	12.00
Glenmorangie The Original 10 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



BLENDED
SCOTCH WHISKY



Johnnie Walker Black Label	10.50
Wolfie's Whisky	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

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
Bulleit Rye	10.00
Bulleit 10 year	11.00
Rittenhouse Rye	11.00
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

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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

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
Hennessy Paradis	150.00

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GIN



Tanqueray	10.00
Bombay Sapphire	10.00
The Botanist Islay Dry	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
Cygnets Welsh Dry Gin	10.00
Plymouth Navy Strength	10.50
Ramsbury Single Estate	10.75
Tanqueray 10	10.75
Hendrick's	11.00
Bombay Sapphire Premier Cru Murcian Lemon	11.00
Silent Pool	12.00
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



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

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