

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, Myrtille, 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	
Popcorn Old Fashioned	14.00
Rittenhouse Rye, Maple Toffee Vodka Liqueur, Popcorn syrup, Chocolate and Angostura bitters	
Goldengrove Sour	12.00
Diabliesse Clementine, June Pear & Cardamom, Nutmeg syrup, Lemon, Oggs	
Velvet Orchard	13.00
Diabliesse Hibiscus & Coconut, Xante Pear, Apple juice, Baked Apple syrup, Coconut milk, Oggs	
Black Dragon Highball	13.00
Tarsier Tai Pei Gin, King` s Ginger liqueur, Oolong tea, Hibiscus syrup, Citric blend	

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>	
Session Pale Ale, Seven Bro7hers Brewing Co.	6.95
Manchester, 3.8% abv, 330ml <i>Hopped with Amarillo, Citra and Mosaic to deliver big citrus aromas, with a crisp dry finish.</i>	

LOCAL SPIRITS

Tarsier Dry Gin	12.00
Manchester Sphere Grapefruit Vodka	10.00
Manchester Sphere Tonka Vodka	12.00
Tarsier Yuzu Marmalade Vodka	12.00
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



SEASONAL CLASSICS



The Ivy Martini 16.00
Tanqueray 10, Aker English Dry Aperitif, Lemon, Pickles
Savoury - Zesty - Botanical

Fig Leaf & Pear Negroni 15.00
Tanqueray Ten, Poire Eau de Vie, Sweet Vermouth, Campari,
Fig Leaf, Chocolate
Sweet - Bitter - Fruity

Salted Caramel Espresso Martini 13.50
Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate
Indulgent - Sweet - Rich
Upgrade the Vodka to Grey Goose +1.50

Ginger & Honey Margarita 14.00
Casamigos Blanco, Nuet Moment Toddy, Beesou Honey, Ginger,
Vanilla, Lime, Tajin
Warm - Sharp - Spicy

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

Tatin Old Fashioned 14.00
Singleton 12, 30/40 Double Jus, Noix des Peres Chartreux,
Cinnamon, Bitters
Complex - Light - Rich

West End Hold Up 14.00
Ciroc, Aperol, Hibiscus, Passion fruit, Pineapple,
Lime, The Ivy Guest Champagne
Fruity - Zesty - Tropical

The Scotch Coffee 13.00
Singleton 12, Macadamia, Coffee, Pedro Ximenez Cream, Nutmeg
Warm - Creamy - Bold

Pomegranate & Spiced Pear Bellini 12.00
Prosecco, Pomegranate & Spiced Pear pureé
Rich - Winter - Light

Bloody Mary 11.00
Ketel One, Vegan spice mix, Tomato juice, Lemon, Olive,
Cucumber, Tajin
Full - Hot - Savoury
Upgrade the Vodka to Grey Goose +1.50

The Ivy Iced Tea 11.50
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



The Papaloma	12.00
Papa Salt Gin, Two Keys Pink Grapefruit soda <i>Summer - Floral - Fresh</i>	
Raspberry à la Crème Martini	13.00
Tanqueray, Raspberries, Lemon, Cheesecake syrup, Oggs Aquafaba <i>Indulgent - Fresh - Sweet</i>	
Chocolate & Orange Martini	13.00
Belvedere, Grand Marnier, Rubis Chocolate Wine, Dark Chocolate sauce, Popcorn syrup, Double Cream <i>Indulgent - Rich - Morish</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	12.00
Aperol, Orange, Fever-Tree soda, Prosecco <i>Classic - Aperitivo - Fresh</i>	
St Germain Spritz	12.00
St Germain, Sassy Cidre Brut, Citric blend, soda <i>Elderflower - Light - Apple</i>	
The Brasserie Spritz	14.00
Hendrick's, Crème de cassis, Crème de pêche, Honey, Citric blend, Champagne <i>Citrus - Fruity - Fresh</i>	
Pomello Spritz	15.00
Pomello & Elderflower Aperitif, Prosecco, Soda, Pink grapefruit slice <i>Floral - Light - Fresh</i>	

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GIN & TONICS



Tanqueray Fever-Tree Light Tonic, Lime	14.00
Sipsmith Fever-Tree Light Tonic, Lime	14.00
The Botanist Fever-Tree Mediterranean Tonic, Grapefruit, Rosemary	14.00
Roku Fever-Tree Indian Tonic, Ginger	14.00
Tanqueray 10 Fever-Tree Indian Tonic, Grapefruit	14.75
Chase Pomello Fever-Tree Indian Tonic, Grapefruit	15.00
Bombay Premier Cru Fever-Tree Mediterranean Tonic, Lemon, Rosemary	15.00
Silent Pool Fever-Tree Indian Tonic, Orange	16.00
Gin Mare Fever-Tree Mediterranean Tonic, Lemon, Rosemary, Olive	16.00
Chase GB Gin Fever-Tree Elderflower Tonic, Lemon, Ginger	16.00

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>	7.00
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>	7.00
Maison Sassy Brut , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	6.75
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
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>	6.25

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SPARKLING



125ml

Wild Idol, Naturally Alcohol Free Sparkling White, <i>Rheinhessen, Germany</i>	10.50
Prosecco, Canal Grando, <i>Veneto, Italy</i>	10.50
Della Vite Rosé Millesimato Prosecco, <i>Valdobbiadene, Italy</i>	12.00
The Ivy Cuvée, <i>Kent, England</i>	12.50
The Ivy Guest Champagne, <i>Champagne, France</i>	15.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	17.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	17.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	18.25
Porte Noire Petite Porte, Blanc de Blancs, <i>Champagne, France</i>	19.00

WHITE

175ml

Trebbiano, Novità, <i>Emilia-Romagna, Italy</i>	9.00
Viognier, Les Collines du Bourdic, <i>Languedoc-Roussillon, France</i>	10.00
Picpoul Vinalthau, <i>Languedoc, France</i>	12.00
Gavi del Comune di Gavi, San Silvestro, <i>Piedmont, Italy</i>	14.50
Sauvignon Blanc, Craggy Range, <i>Martinborough, New Zealand</i>	16.00
Chablis Le Finage, La Chablisienne, <i>Burgundy, France</i>	18.50

ROSÉ

175ml

Pinot Grigio Blush, Novità, <i>Veneto, Italy</i>	9.00
The Ivy Rosé de Provence, <i>Côtes De Provence, France</i>	13.50
Lady A, Château La Coste, <i>Vin De Pays De Méditerranée, France</i>	15.00
Whispering Angel, Château d'Esclans, <i>Côtes De Provence, France</i>	17.50
Roseblood Rosé, Château d'Estoublon, <i>Côtes De Provence, France</i>	18.00
Rock Angel, Château d'Esclans, <i>Côtes De Provence, France</i>	19.50

RED

175ml

Montepulciano d'Abruzzo, Vigneti Galassi, <i>Abruzzo, Italy</i>	9.00
Campules El Moreno, Bodegas la Purísima, <i>La Mancha, Spain</i>	10.00
Côtes du Rhône, André Brunel, <i>Southern Rhône, France</i>	12.00
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina</i>	13.00
Cabernet Franc, Undurraga, <i>Valle de Maipo, Chile</i>	16.00
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand</i>	19.50

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NON-ALCOHOLIC COCKTAILS

Peach Iced Tea	7.00
Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea	
The Ivy Home-made Ginger Beer	7.00
Freshly pressed Ginger juice, Lemon, Sugar, Soda	
Virgin Rossini	7.00
Pomegranate & Spiced Pear purée, Fever-Tree White Grape & Apricot soda	
Bubble Tea Pineapple and Jasmine	7.00
Coconut milk, Cranberry, Pineapple, Jasmine tea, Yogurt boba	
ABCBD Lemonade	7.50
TRIP Basil & Lemon, Citric Blend, Yuzu & Turmeric cordial	
Crodino Spritz	7.50
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet	
Orchard Lemonade	8.00
Seedlip Spice 94, Apricot, Elderflower, Fever-Tree soda	
Rhubarb & Rosehip Highball	9.00
Tanqueray 0%, Rhubarb & Rosehip cordial, Citric blend, Fever-Tree Light Tonic	
Angelic Amaretti Sour	9.00
Lyre's Amaretti, Lemon, Apricot	
Stinging Collins	9.00
Seedlip Garden 108, Citric blend, Nettle cordial, Fever-Tree Ginger Ale	
Blood Orange Spritz	9.00
Lyre's Italian Orange, Elderflower, Fever-Tree Blood Orange soda	

COOLERS

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

Pomegranate & Spiced Pear	5.50
Mango & Passion Fruit	5.50

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JUICES AND SMOOTHIES



Choice of fresh juices Orange, Apple, Grapefruit	4.25
Mixed Berry Smoothie Strawberry, Raspberry, Blueberry, Banana, Coconut milk, Lime	6.00
Immunity Smoothie Orange, Lemon, Ginger, Turmeric, Cayenne, Banana, Avocado	6.00
Green Juice Kale, Spinach, Celery, Romaine, Cucumber, Apple, Lemon	6.00
Tropical Juice Melon, Pineapple, Mango, Passion fruit	6.00

SOFT DRINKS

Diet Coke, Coke Zero	4.00
Coca Cola	4.25
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	5.50
Sparkling mineral water	5.50

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

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VODKA



Ketel One	11.00
Ketel One Citroen	11.00
Haku Japanese Craft	11.00
Tito`s	11.00
Absolut Elyx	11.25
Cîroc	11.50
Ramsbury Single Estate	11.50
Belvedere	12.00
Belvedere Pear & Ginger Infusion	12.00
Pod. Pea Vodka	12.50
Altamura	12.50
Grey Goose	12.50
Grey Goose Essences Watermelon & Basil	12.50
Stolichnaya Elit	13.50

RUM

Ron Santiago De Cuba Carta Blanca	10.50
Ron Santiago De Cuba 8 Añejo	10.50
Bacardí Carta Blanca	10.50
Aluna Coconut	10.50
Havana Club Cuban Spiced	10.50
Havana Club 7 year	11.00
Gosling`s Black Seal	11.00
Appleton 8 year	11.00
Bacardí 8 year	11.00
La Hechicera Reserva Familiar	13.50
Ron Santiago De Cuba 11 Extra Añejo	13.50
Diplomatico 12 year Exclusiva	13.50
Havana Club Selección des Maestros	14.00
Brugal 1888	14.00
Eminente Reserva 7 year	14.50
Zacapa Centenario 23	15.50
Zacapa XO	19.50
Ron Santiago De Cuba 20 Extra Añejo Gran Reserva	19.50

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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	12.50
Glenmorangie The Original 10 year	12.50
Bowmore 12 year	12.50
Highland Park 12 year	12.50
Balvenie 12 year	13.00
Dalwhinnie 15 year	13.00
Auchentoshan Three Wood	14.00
Laphroaig 10 year	14.00
Ardbeg 10 year	14.00
Glenfiddich 12 year	14.00
The Glenlivet 12 year	14.00
Talisker 10 year	14.50
Oban 14 year	16.50
Bruichladdich Classic Laddie	16.50
Glenfiddich 15 year	16.50
Balvenie 14 year	16.50
Macallan Double Cask 12 year	17.50
The Glenlivet 15 year	18.50
Aberlour A'Bunadh Batch 61	21.50
Glenmorangie Signet	27.50
Macallan Rare Cask	56.50

WORLD WHISKEY

Jameson, Ireland	11.00
Jameson Black Barrel, Ireland	11.50
Cotswolds Single Malt, England	13.50
Green Spot, Ireland	13.50
The Chita, Japan	14.00
Redbreast 12 year, Ireland	15.50
Hibiki Harmony, Japan	17.50



BLENDED SCOTCH WHISKY



Johnnie Walker Black Label	11.00
Wolfie's Whisky	11.00
Compass Box Great King Street Artist's Blend	13.00
Chivas Regal XV 15 year	14.00
Chivas Regal 18 year	16.50
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	10.50
Jack Daniel's	10.50
Rittenhouse Rye	11.50
Bulleit 10 year	11.50
Maker's Mark	11.50
Woodford Reserve	12.00
Maker's Mark 46	12.50
WhistlePig Piggyback 6 year Rye	13.50
Rabbit Hole Boxergrail	13.50
Horse With No Name	16.50
WhistlePig 10 year Rye	21.50

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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COGNAC & ARMAGNAC



Clos Martin VSOP 8 year, Folle Blanche	12.50
Remy VSOP	12.50
Courvoisier VSOP	12.50
Hennessy VS	13.00
Maxime Trijol VSOP	14.00
Remy Martin 1738 Accord Royal	14.50
Leyrat XO Vieille Reserve	24.00
Martell Cordon Bleu	25.50
Remy XO	25.50
Courvoisier XO	27.50
Hennessy XO	29.50
Ragnaud Sabourin No. 35 Fontvieille	33.50

GIN

Tanqueray	10.50
Bombay Sapphire	10.50
The Botanist Islay Dry	10.50
Sipsmith	10.50
Roku	10.50
Malfy con Limone	10.50
Malfy con Arancia	10.50
Malfy Gin Rosa Pink Grapefruit	10.50
Plymouth Original	10.50
Beefeater 24	10.50
Cygnnet Welsh Dry Gin	10.50
Plymouth Navy Strength	11.00
Ramsbury Single Estate	11.25
Tanqueray 10	11.25
Hendrick's	11.50
Bombay Sapphire Premier Cru Murcian Lemon	11.50
Silent Pool	12.50
Cygnnet 22	12.50
Gin Mare	12.50
Chase GB	12.50
Cotswolds Dry	12.50
KiNoBi	14.00
Monkey 47	15.00
Monkey 47 Sloe	15.00
Monkey 47 Barrel Cut	16.50



TEQUILA & MEZCAL



Casamigos Blanco	10.50
Cazcabel Coffee Tequila	10.50
Cazcabel Honey Tequila	10.50
Casamigos Reposado	11.00
Mezcal Verde	11.25
Volcan De Mi Tierra Blanco	11.50
Ojo de Dios	11.50
Ojo de Dios Hibiscus	11.50
Casamigos Añejo	13.50
Patrón Silver	15.00
Volcan De Mi Tierra Cristalino	15.50
Don Julio Reposado	15.50
Patrón Reposado	15.50
Casamigos Mezcal Joven	15.50
Avión Silver	16.50
Don Julio Añejo	16.50
Patrón Añejo	17.50
Lost Explorer Espadin Mezcal	19.00
Volcan De Mi Tierra X.A	40.00
Patron El Cielo	40.00
Don Julio 1942	40.00
Patrón Gran Platinum	65.00

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