

THE IVY

CANTERBURY BRASSERIE





COCKTAILS



Rhubarb and Kittens	12.00
Rhubarb Gin, Montenegro Amaro, Rhubarb puree, Lemon	
Butterfly Garden	14.00
Dockyard Strawberry Gin, Mint, Cheesecake syrup, Citric blend, Simpsons sparkling Rosè	

LOCAL BEERS

Curious Session IPA, Curious Brewery	7.00
Ashford, 4.4% abv	
Skylark Cider, Kentish Pip, Woolton Farm	7.00
Bekesbourne, Canterbury, 5.5% abv, 330ml <i>Medium dry with notes of Kentish dessert apples, followed by a flourish of complex cider tannins</i>	
Chisel Jersey Still Cider, Kentish Pip, Woolton Farm	14.00
Bekesbourne, Canterbury, 5.5% abv, 750ml <i>This still cider is dry, unadulterated, mouth-puckering goodness. It is best drunk with food</i>	

SIMPSONS' WINE ESTATE OF THE ELHAM VALLEY

White Cliffs Blanc de Blancs 2019	Btl 80.00 Gls 14.50
<i>Created from Estate grown Chardonnay grapes, our Classic Method blanc de blancs embodies English purity and style. Pale gold with a fine mousse, this wine has classic aromas of citrus and green apple, balanced with subtle, toasted brioche notes and distinctive minerality, ending in a rich, persistent finish.</i>	
Simpsons Canterbury Sparkling Rosè 2021	Btl 60.00 Gls 10.00
<i>This wine is rose gold with a very fine, caressing bead. On the nose it has hints of citrus peel and rosehip with savoury patisserie nuances, illustrating both finesse and balance. On the palate there are vibrant grapefruit flavours layered with red berry fruit. The extended lees ageing has enhanced this wine's elegant structure and its generous, lingering finish</i>	
Woolton Farm Bacchus 2019	Btl 48.00 Gls 11.00
<i>A wine to accompany English summers and alfresco dining. Bacchus is a distinctive, bright and fresh variety. Citrus, elderflower and honeysuckle notes, dry and crisp on the palate it pairs superbly with seafood, especially shellfish.</i>	

SPIRITS

Dockyard Masthouse Column Whisky	14.00
Dockyard Strawberry Gin	12.00
Pleasant Land White Cliffs Gin	12.00
Pleasant Land Eve Vodka	12.00

*Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.*

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.



SEASONAL CLASSICS



The Ivy Martini 15.00
Tanqueray 10, Aker English Dry Aperitif, Lemon, Pickles
Savoury - Zesty - Botanical

Salted Caramel Espresso Martini 13.00
Ketel One, Kahlua, Salted caramel, Espresso, Chocolate
Indulgent - Sweet - Rich
Upgrade the Vodka to Grey Goose +1.50

Rhubarb Negroni 14.50
Tanqueray No. 10, Sweet Vermouth, Campari, Rhubarb,
White Chocolate
Light - Layered - Complex

The Devil Margarita 13.50
Casamigos Blanco, Lime, Peach, Malbec float
Earthy - Balanced - Peach

Champagne & Strawberry Mojito 13.00
Ron Santiago De Cuba Carta Blanca, Strawberry, Mint, Lime, Champagne
Fresh - Clean - Effervescent

Tatin Old Fashioned 13.50
Singleton 12, 30/40 Double Jus, Noix des Peres Chartreux,
Cinnamon, Bitters
Complex - Light - Rich

Pineapple & Ginger Whisky Sour 14.00
Singleton 12, Pineau des Charentes, Kaveri Ginger, Pineapple, Lemon
Light - Cleansing - Fiery

Madeleine Coffee 12.50
Singleton 12, Madeleine, Coffee, Cream, Nutmeg
Warming - Delicate - Buttery

Strawberry & Rhubarb Bellini 11.50
Prosecco, Strawberry & Rhubarb pureé
Spring - Delicate - Fresh

Bloody Mary 10.50
Ketel One, Bloody Spiced Tomato juice, Lemon, Gherkin, Tajin
Full - Hot - Savoury
Upgrade the Vodka to Grey Goose +1.50

The Ivy Iced Tea 11.00
Hendricks & Peach Cordial topped with our in-house Iced tea
blend of Earl Grey, Breakfast, and Jasmine tea
Fruity - Balanced - Herbal



CONTEMPORARY COCKTAILS



The Papaloma 11.50
Papa Salt Gin, Two Keys Pink Grapefruit soda
Summer - Floral - Fresh

Raspberry à la Crème Martini 12.50
Tanqueray, Raspberries, Lemon, Cheesecake Syrup, Foamer
Indulgent - Fresh - Sweet

Chocolate & Orange Martini 12.50
Belvedere, Grand Marnier, Rubis Chocolate Wine,
Dark Chocolate sauce, Popcorn syrup, Double Cream
Indulgent - Rich - Morish

West End Hold Up 13.50
Ciroc, Aperol, Spiced Red Berries, Passion fruit, Pineapple,
Lime, The Ivy Guest Champagne
Fruity - Zesty - Tropical

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 11.50
Aperol, Orange, Fever-Tree soda, Prosecco
Classic - Aperitivo - Fresh

Hugo Spritz 12.50
St Germain, Fever-Tree Soda, Mint, Prosecco
Elderflower - Fresh - Bubbles

Cherry & Apricot Spritz 13.50
Bellamie Cherry liqueur, Apricot cordial, Prosecco
Aperitivo - Rich - Refreshing

Pomelle Spritz 15.00
Pomelle & Elderflower Aperitif, Prosecco, Fever-Tree Soda,
Pink grapefruit slice
Floral - Light - Fresh

Passion & Basil Spritz 15.00
Ketel One, Bonavida Grapefruit & Basil Aperitif, Beesou Honey,
Passion Fruit Cordial, Prosecco
Tropical - Spring - Sharp

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.



GIN & TONICS



Tanqueray Fever-Tree Light Tonic, Lime	13.00
Sipsmith Fever-Tree Light Tonic, Lime	13.00
The Botanist Fever-Tree Mediterranean Tonic, Grapefruit, Rosemary	13.00
Roku Fever-Tree Indian Tonic, Ginger	13.00
Tanqueray 10 Fever-Tree Indian Tonic, Grapefruit	13.75
Chase Pink Pomelo Fever-Tree Indian Tonic, Grapefruit	14.00
Bombay Premier Cru Fever-Tree Mediterranean Tonic, Lemon, Rosemary	14.00
Silent Pool Fever-Tree Indian Tonic, Orange	15.00
Gin Mare Fever-Tree Mediterranean Tonic, Lemon, Rosemary, Olive	15.00
Chase GB Gin Fever-Tree Elderflower Tonic, Lemon, Ginger	15.00

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>	6.00
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
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



SPARKLING



Wild Idol, Naturally Alcohol Free Sparkling White , <i>Rheinhessen, Germany</i>	125ml 10.00
Prosecco, Canal Grando , Veneto, Italy	10.00
Della Vite Rosé Millesimato Prosecco , Valdobbiadene, Italy	11.50
The Ivy Cuvée , Kent, England	12.00
The Ivy Guest Champagne , Champagne, France	14.50
Veuve Clicquot Yellow Label , Champagne, France	16.50
Nyetimber Classic Cuvée , West Sussex, England	17.00
Veuve Clicquot Rosé , Champagne, France	17.75
Perrier-Jouët, Blanc de Blancs , Champagne, France	22.00

WHITE

Cintila White , Península de Setúbal, Portugal	175ml 8.50
Pinot Grigio, Novità , Emilia-Romagna, Italy	9.50
Chenin Blanc, Wild Garden , Western Cape, South Africa	10.50
Sauvignon Blanc, St Clair Origin , Marlborough, New Zealand	13.50
Gavi, Michele Chiarlo , Piedmont, Italy	15.00
Chablis Le Finage, La Chablisienne , Burgundy, France	18.50

ROSÉ

Pinot Grigio Blush , Novità, Veneto, Italy	175ml 8.50
The Ivy Rosé de Provence , Côtes De Provence, France	13.50
Lady A, Château La Coste , Vin De Pays De Méditerranée, France	14.50
Whispering Angel, Château d'Esclans , Côtes De Provence, France	17.50

RED

Cintila Tinto , Península de Setúbal, Portugal	175ml 8.50
Montepulciano d'Abruzzo, Vigneti Galassi , Abruzzo, Italy	9.50
Côtes du Rhône, André Brunel , Southern Rhône, France	12.00
Malbec, Terrazas de los Andes , Mendoza, Argentina	13.00
Rioja Alavesa, Bhilar Tinto , Bodegas Bhilar, Rioja, Spain	16.00
Pinot Noir, Cloudy Bay , Marlborough, New Zealand	19.50

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.



NON-ALCOHOLIC COCKTAILS



Peach Iced Tea	6.50
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 6.50
Freshly pressed Ginger juice, Lemon, Sugar, Fever-Tree Soda Water

Virgin Rossini 6.50
Strawberry & Rhubarb purée, Fever-Tree White Grape & Apricot Soda

Wild Mojito 8.50
Mint, Peach, Citric topped with Wild Idol Naturally
Alcohol free sparkling wine

ABCBD Lemonade 7.00
TRIP Basil & Lemon, Citric Blend, Yuzu & Turmeric cordial

Crodino Spritz 7.00
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet

Grove & Tonic 7.50
Seedlip Grove, Honey Cordial, Fire Tincture, Fever-Tree Tonic

Rhubarb & Rosehip Highball 8.50
Tanqueray 0%, Rhubarb & Rosehip cordial, Citric blend, Fever-Tree Light Tonic

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

Blood Orange Spritz 8.50
Lyre's Italian Orange, Elderflower, Fever-Tree Blood Orange soda

COOLERS

Lightly sparkling fruit combinations lengthened with Fever-Tree Soda and a touch of citrus

Rhubarb & Strawberry 5.00

Mango & Passion Fruit 5.00



JUICES AND SMOOTHIES



Choice of fresh juices 4.00
Orange, Apple, Grapefruit

Mixed Berry Smoothie 5.50
Banana, Apple, Coconut water, Blueberry, Strawberry, Lime, Raspberry

Immunity Smoothie 5.50
Apple, Orange, Banana, Lemon, Avocado, Ginger, Turmeric, Black Pepper, Cayenna Pepper

Green Juice 5.50
Cucumber, Apple, Spinach, Mango, Lime, Ginger, Lemon

Tropical Juice 5.50
Pineapple, Pear, Mango, Passion Fruit, Turmeric

SOFT DRINKS

Diet Coke, Coke Zero 3.75

Coca Cola 4.00

Luscombe Drinks 5.00
Sicilian Lemonade or Raspberry Crush

Fever-Tree Softs Drinks 3.75
Ginger Ale, Lemonade, Ginger Beer, Blood Orange, White Grape & Apricot

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 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 Chocolate Milk / Mint / White 4.75

Vanilla Shakerato 5.25
Espresso shaken with ice, served in a martini glass

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.



VODKA



Ketel One	10.50
Ketel One Citroen	10.50
Haku Japanese Craft	10.50
Kavka Orchard Plum & Apple	10.50
Absolut Elyx	10.75
Cîroc	11.00
Belvedere	11.50
Ukiyo Japanese Rice Vodka	11.75
Pod. Pea Vodka	12.00
Altamura	12.00
Grey Goose	12.00
Stolichnaya Elit	12.00

RUM

Ron Santiago De Cuba Carta Blanca	10.00
Ron Santiago De Cuba 8 Añejo	10.00
Bacardí Carta Blanca	10.00
Aluna Coconut	10.00
Havana Club Cuban Spiced	10.00
Gosling's Black Seal	10.50
Appleton 8 year	10.50
Bacardí 8 year	10.50
Ron Santiago De Cuba 11 Extra Añejo	13.00
Diplomatico 12 year Exclusiva	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
Ron Santiago De Cuba 20 Extra Añejo Gran Reserva	19.00

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
Balvenie 12 year	12.50
Dalwhinnie 15 year	12.50
Glenfiddich 12 year	13.50
The Glenlivet 12 year	13.50
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
Bruichladdich Classic Laddie	16.00
Glenfiddich 15 year	16.00
Balvenie 14 year	16.00
Macallan Double Cask 12 year	17.00
The Glenlivet 15 year	19.00
Aberlour A'Bunadh Batch 61	21.00
Macallan Double Cask 15 year	26.00
Glenmorangie Signet	27.00
Macallan Rare Cask	56.00
Macallan Double Cask 18 year	58.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.



BLENDED
SCOTCH WHISKY



Johnnie Walker Black Label	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.

Bulleit Rye	10.50
Jack Danief's	10.50
Rittenhouse Rye	11.00
Bulleit 10 year	11.00
Maker's Mark	11.00
Woodford Reserve	11.50
Maker's Mark 46	12.00
WhistlePig Piggyback 6 year Rye	13.00
WhistlePig 10 year Rye	21.00

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
Rémy Martin VSOP	12.00
Hennessy VS	12.50
Remy Martin 1738 Accord Royal	14.00
Leyrat XO Vieille Reserve	23.50
Martell Cordon Bleu	25.00
Rémy Martin XO	25.00
Courvoisier XO	27.00
Hennessy XO	29.00
Ragnaud Sabourin No. 35 Fontvieille	33.00

CALVADOS

Dupont VSOP Pays d'Auge	12.00
Camut 6 YEAR Pays d'Auge	14.00
Camut 12 year Pays d'Auge	18.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.



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
Cygnat Welsh Dry Gin	10.00
Plymouth Navy Strength	10.50
Ramsbury Single Estate	10.75
Tarsier Oriental Pink	10.75
Tanqueray 10	10.75
Hendrick's	11.00
Bombay Sapphire Premier Cru Murcian Lemon	11.00
Ukiyo Tokyo Dry	11.75
Ukiyo Japanese Blossom	11.75
Ukiyo Japanese Yuzu Citrus	11.75
Silent Pool	12.00
Cygnat 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



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 Anejo	13.00
Patrón Silver	14.50
Volcan De Mi Tierra Cristalino	15.00
Don Julio Reposado	15.00
Patrón Reposado	15.00
Casamigos Mezcal Joven	15.00
Avión Silver	16.00
Don Julio Añejo	16.00
Patrón Añejo	17.00
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

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.

