

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

Manchester Club	12.00
Manchester Blackberry Gin, Crème de Cassis, Lemon	
Spring Slings	12.00
Pod Vodka, St. Germain, Elderflower cordial, Lemon, Mexican Lime soda, Cucumber, Mint	
Sunset in Salford	12.00
Diabrese Spiced Rum, Amaro, Pineapple, Lime, Ginger Beer	
Madam Coco	12.00
Diabrese Coco & Hibiscus, Maraschino, Coconut, Citric blend	
Clementina	12.00
Casamigos Blanco, Defiance Clemencello, Lime, Honey, Sage, Clementine	
Come de Vimto	12.00
Manchester Raspberry Gin, St. Germain, Martini Rubino, Campari, Peychaud's bitters	

LOCAL BEERS

Juicy IPA, Seven Brothers 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 Brothers 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

Manchester Blackberry Gin	10.00
Diabrese Coconut & Hibiscus Rum	10.00
Diabrese Clementine	11.00
Diabrese Caribbean Spiced Rum	11.00
Manchester Gin	12.00
Manchester Raspberry Gin	12.00

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

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SEASONAL CLASSICS



The Ivy Martini	16.00
Tanqueray 10, Aker English Dry Aperitif, Lemon, Pickles <i>Savoury - Zesty - Botanical</i>	
Rhubarb Negroni	15.00
Tenqueray No. 10, Sweet Vermouth, Campari, Rhubarb, White Chocolate <i>Light - Layered - Complex</i>	
Salted Caramel Espresso Martini	13.50
Ketel One, Kahlua, Salted caramel, Espresso, Chocolate <i>Indulgent - Sweet - Rich</i>	
Upgrade the Vodka to Grey Goose	+1.50
The Devil Margarita	14.00
Casamigos Blanco, Lime, Peach, Malbec float <i>Earthy - Balanced - Peach</i>	

Champagne & Strawberry Mojito	13.50
Ron Santiago De Cuba Carta Blanca, Strawberry, Mint, Lime, Champagne <i>Fresh - Clean - Effervescent</i>	

Tatin Old Fashioned	14.00
Singleton 12, 30/40 Double Jus, Noix des Peres Chartreux, Cinnamon, Bitters <i>Complex - Light - Rich</i>	
Pineapple & Ginger Whisky Sour	14.50
Singleton 12, Pineau des Charentes, Kaveri Ginger, Pineapple, Lemon <i>Light - Cleansing - Fiery</i>	
Madeleine Coffee	13.00
Singleton 12, Madeleine, Coffee, Cream, Nutmeg <i>Warming - Delicate - Buttery</i>	
Strawberry & Rhubarb Bellini	12.00
Prosecco, Strawberry & Rhubarb pureé <i>Spring - Delicate - Fresh</i>	
Bloody Mary	11.00
Ketel One, Bloody Spiced Tomato juice, Lemon, Gherkin, Tajin <i>Full - Hot - Savoury</i>	
Upgrade the Vodka to Grey Goose	+1.50

The Ivy Iced Tea	11.50
Hendricks & Peach Cordial topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea <i>Fruity - Balanced - Herbal</i>	



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, Foamer <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>	
West End Hold Up	14.00
Ciroc, Aperol, Spiced Red Berries, Passion fruit, Pineapple, Lime, The Ivy Guest Champagne <i>Fruity - Zesty - Tropical</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>	
Hugo Spritz	13.00
St Germain, Fever-Tree Soda, Mint, Prosecco <i>Elderflower - Fresh - Bubbles</i>	
Cherry & Apricot Spritz	14.00
Bellamie Cherry liqueur, Apricot cordial, Prosecco <i>Aperitivo - Rich - Refreshing</i>	
Pomelle Spritz	15.00
Pomelle & Elderflower Aperitif, Prosecco, Fever-Tree Soda, Pink grapefruit slice <i>Floral - Light - Fresh</i>	
Passion & Basil Spritz	15.00
Ketel One, Bonavida Grapefruit & Basil Aperitif, Beesou Honey, Passion Fruit Cordial, Prosecco <i>Tropical - Spring - Sharp</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 Pink Pomelo 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



SPARKLING



Wild Idol, Naturally Alcohol Free Sparkling White , <i>Rheinhessen, Germany</i>	10.50	125ml
Prosecco, Canal Grando , Veneto, Italy	10.50	
Della Vite Rosé Millesimato Prosecco , Valdobbiadene, Italy	12.00	
The Ivy Cuvée , Kent, England	12.50	
The Ivy Guest Champagne , Champagne, France	15.00	
Veuve Clicquot Yellow Label , Champagne, France	17.00	
Nyetimber Classic Cuvee , West Sussex, England	17.50	
Veuve Clicquot Rosé , Champagne, France	18.25	
Perrier-Jouët, Blanc de Blancs , Champagne, France	23.00	

WHITE

Trebbiano, Novità , Emilia-Romagna, Italy	9.00	175ml
Verdejo, Uclés , Castilla, Spain	10.00	
Picpoul Vinalthau , Languedoc, France	12.00	
Gavi del Comune di Gavi, San Silvestro , Piedmont, Italy	14.50	
Sauvignon Blanc, Craggy Range , Martinborough, New Zealand	16.00	
Chablis Le Finage, La Chablisienne , Burgundy, France	18.50	

ROSÉ

Pinot Grigio Blush, Novità , Veneto, Italy	9.00	175ml
The Ivy Rosé de Provence , Côtes De Provence, France	13.50	
Lady A, Château La Coste , Vin De Pays De Méditerranée, France	15.00	
Whispering Angel, Château d'Esclans , Côtes De Provence, France	17.50	
Rock Angel, Château d'Esclans , Côtes De Provence, France	19.50	

RED

Montepulciano d'Abruzzo, Vigneti Galassi , Abruzzo, Italy	9.00	175ml
Campules El Moreno, Bodegas la Purísima , La Mancha, Spain	10.00	
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	

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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, Fever-Tree Soda Water

Virgin Rossini 7.00
Strawberry & Rhubarb purée, Fever-Tree White Grape & Apricot Soda

Wild Mojito 9.00
Mint, Peach, Citric topped with Wild Idol Naturally
Alcohol free sparkling wine

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

Grove & Tonic 8.00
Seedlip Grove, Honey Cordial, Fire Tincture, Fever-Tree Tonic

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 Fever-Tree Soda and a touch of citrus

Rhubarb & Strawberry 5.50

Mango & Passion Fruit 5.50



JUICES AND SMOOTHIES



Choice of fresh juices 4.25
Orange, Apple, Grapefruit

Mixed Berry Smoothie 6.00
Banana, Apple, Coconut water, Blueberry, Strawberry, Lime, Raspberry

Immunity Smoothie 6.00
Apple, Orange, Banana, Lemon, Avocado, Ginger, Turmeric, Black Pepper, Cayenna Pepper

Green Juice 6.00
Cucumber, Apple, Spinach, Mango, Lime, Ginger, Lemon

Tropical Juice 6.00
Pineapple, Pear, Mango, Passion Fruit, Turmeric

SOFT DRINKS

Diet Coke, Coke Zero 4.00

Coca Cola 4.25

Fever-Tree Softs Drinks 4.00
Ginger Ale, Lemonade, Ginger Beer, Blood Orange, White Grape & Apricot

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 Chocolate Milk / Mint / White 4.75

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

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VODKA



Ketel One	11.00
Ketel One Citroen	11.00
Haku Japanese Craft	11.00
Absolut Elyx	11.25
Cîroc	11.50
Kavka Orchard Plum & Apple	11.50
Belvedere	12.00
Ukiyo Japanese Rice Vodka	12.25
Pod. Pea Vodka	12.50
Altamura	12.50
Grey Goose	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
Gosling's Black Seal	11.00
Appleton 8 year	11.00
Bacardí 8 year	11.00
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

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
Macallan Double Cask 15 year	26.00
Glenmorangie Signet	27.50
Macallan Rare Cask	56.50
Macallan Double Cask 18 year	58.00

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

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**BLENDED
SCOTCH WHISKY**



Johnnie Walker Black Label	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
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

COGNAC & ARMAGNAC

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

CALVADOS

Dupont VSOP Pays d'Auge	13.00
Camut 6 YEAR Pays d'Auge	15.00
Camut 12 year Pays d'Auge	19.00

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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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
Tarsier Oriental Pink	11.75
Ukiyo Tokyo Dry	12.25
Ukiyo Japanese Blossom	12.25
Ukiyo Japanese Yuzu Citrus	12.25
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

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