

THE IVY

VICTORIA

RESTAURANT & BAR



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 Victoria



COCKTAILS



Mezcal Sundown	14.00
<i>Mezcal Verde, Green Chartreuse, Fig Leaf liqueur, Orange juice, Lime, Hibiscus</i>	
Pyrus Spritz	14.00
<i>Belvedere Pear & Ginger, 30/40 Double Jus, Benedictine, Pear syrup, Mexican Lime soda</i>	

LOCAL BEERS

Prime Pale Ale, Meantime Brewing Co.	6.25
<i>Greenwich, 4.3% abv, 330ml</i>	
<i>British and American hops unite to make a sessionable pale ale that's packed with citrus flavour</i>	
Anytime IPA, Meantime Brewing Co.	7.00
<i>Greenwich, 4.7% abv, 330ml</i>	
<i>Mosaic, Ekuanot, Cascade and Centennial hops create the ultimate session IPA. It's tropical refreshment from the heart of London</i>	
Session Pale, Small Beer Brewing Co.	6.50
<i>London, 2.5% abv, 350ml</i>	
<i>Small Beer Session Pale is packed with tropical fruit aromas and mouth-wateringly juicy flavours. This pale ale is brewed at a super session strength for maximum refreshment</i>	

LOCAL SPIRITS

Vault Forest Red Vermouth	11.00
<i>A bittersweet red vermouth with rhubarb root, orange, wormwood, English wine, and foraged botanicals, sweetened with demerara sugar</i>	
Burnt Faith London Brandy	13.00
<i>Aged, blended and bottled in Britain, with notes of butterscotch, full on fruit and a truly elevated, smooth finish.</i>	

*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 16.00
Tanqueray 10, Aker English Dry Aperitif, Lemon, Pickles
Savoury - Zesty - Botanical

Rhubarb Negroni 15.00
Tanqueray No. 10, Sweet Vermouth, Campari, Rhubarb, White Chocolate
Light - Layered - Complex

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

The Devil Margarita 14.00
Casamigos Blanco, Lime, Peach, Malbec float
Earthy - Balanced - Peach

Champagne & Strawberry Mojito 13.50
Ron Santiago De Cuba Carta Blanca, Strawberry, 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

Pineapple & Ginger Whisky Sour 14.50
Singleton 12, Pineau des Charentes, Kaveri Ginger, Pineapple, Lemon
Light - Cleansing - Fiery

Madeleine Coffee 13.00
Singleton 12, Madeleine, Coffee, Cream, Nutmeg
Warming - Delicate - Buttery

Strawberry & Rhubarb Bellini 12.00
Prosecco, Strawberry & Rhubarb pureé
Spring - Delicate - Fresh

Bloody Mary 11.00
Ketel One, Bloody Spiced Tomato juice, Lemon, Gherkin, Tajin
Full - Hot - Savoury
Upgrade the Vodka to Grey Goose +1.50

The Ivy Iced Tea 11.50
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 12.00
Papa Salt Gin, Two Keys Pink Grapefruit soda
Summer - Floral - Fresh

Raspberry à la Crème Martini 13.00
Tanqueray, Raspberries, Lemon, Cheesecake Syrup, Foamer
Indulgent - Fresh - Sweet

Chocolate & Orange Martini 13.00
Belvedere, Grand Marnier, Rubis Chocolate Wine,
Dark Chocolate sauce, Popcorn syrup, Double Cream
Indulgent - Rich - Morish

West End Hold Up 14.00
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 12.00
Aperol, Orange, Fever-Tree soda, Prosecco
Classic - Aperitivo - Fresh

Hugo Spritz 13.00
St Germain, Fever-Tree Soda, Mint, Prosecco
Elderflower - Fresh - Bubbles

Cherry & Apricot Spritz 14.00
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	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, 379ml (Schooner)	6.25
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>	125ml 10.50
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 Cuvée , 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	175ml 9.00
Verdejo, Uclés , Castilla, Spain	10.00
Picpoul Vinalthau , Languedoc, France	12.00
Cavi del Comune di Cavi, 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	175ml 9.00
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	175ml 9.00
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

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	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

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.



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	



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

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	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 Danief'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

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

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

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	10.50
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
Cygnat 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
Cygnat 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 Anejo	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

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.

