

THE IVY
ROOF GARDEN





BAR FOOD



30g Royal Imperial Caviar	85.00
Buckwheat blinis, sour cream, lemon and chives	
Spiced Gordal Olives (VG)	4.50
With chilli, coriander and lemon	
Rosemary Glazed Almonds (VG)	4.25
Rosemary and sea salt	
Steamed Edamame (VG)	6.00
Red chilli sauce	
Salmon and Asparagus Maki Roll (6 pieces)	13.95
With fennel pollen hollandaise	
Truffle Arancini (V)	8.25
Fried arborio rice balls with truffle mayonnaise	
Tempura Chicken Gyoza	12.50
Truffled red wine sauce	
Salt and Pepper Squid Tempura	13.25
Miso wasabi mayonnaise, sriracha, coriander and lime	
Wagyu Beef Short Rib Croquettes	14.95
With tonkatsu sauce for dipping	
Gochujang Glazed Fried Chicken	13.95
Wasabi mayonnaise	
Sweet Potato Fries (V)	6.95
Chilli, sesame, black garlic mayonnaise	
Prawn Toast	12.95
Sesame and sweet chilli dressing	
Sharing Mini Dessert Platter	10.95
Passion fruit and coconut doughnuts, sticky toffee slice, chocolate fondant and hazelnut praline, assorted mochi	
Salted Caramel Chocolate Truffles	6.25
With a liquid caramel centre	

LOCAL SPIRITS

Manchester Blackberry Gin	11.00
Diabliesse Clementine	11.00
Diabliesse Caribbean Spiced Rum	11.00
Diabliesse Coconut & Hibiscus Rum	11.50
Manchester Raspberry Gin	12.00
Manchester Gin	12.00

NON-ALCOHOLIC COCKTAILS

Virgin Rossini	7.00
Strawberry & Rhubarb purée, Fever-Tree White Grape & Apricot Soda	
Blood Orange Spritz	9.00
Lyre's Italian Orange, Elderflower cordial, Fever-Tree Blood Orange Soda	
Wild Mojito	9.00
Mint, Peach, Citric topped with Wild Idol Naturally Alcohol free sparkling wine	



COCKTAILS



Manchester Club	12.00
Manchester Blackberry Gin, Crème de Cassis, Lemon	
Spring Sling	12.00
Pod Vodka, St. Germain, Elderflower cordial, Lemon, Mexican Lime soda, Cucumber, Mint	
Sunset in Salford	12.00
Diablese Spiced Rum, Amaro, Pineapple, Lime, Ginger Beer	
Madam Coco	12.00
Diablese 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	

SPRITZ

Cherry & Apricot Spritz	14.00
Bellamie Cherry liqueur, Apricot cordial, Prosecco	
Hugo Spritz	13.00
St Germain, Fever-Tree Soda, Mint, Prosecco	
Pomello Spritz	15.00
Pomello & Elderflower Aperitif, Prosecco, Fever-Tree Soda, Pink grapefruit slice	
Passion & Basil Spritz	15.00
Ketel One, Bonavida Grapefruit & Basil Aperitif, Beesou Honey, Passion Fruit Cordial, Prosecco	

BEERS

The Ivy Craft Lager	7.00
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>	
Seven Bro7hers Juicy IPA	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>	
Maison Sassy Brut	6.75
Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	
Lucky Saint	6.25
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>	

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 Pomello Fever-Tree Indian Tonic, Grapefruit	15.00
Bombay Premier Cru Fever-Tree Mediterranean Tonic, Lemon, Rosemary	15.00
Chase GB Gin Fever-Tree Elderflower Tonic, Lemon, Ginger	16.00
Silent Pool Fever-Tree Indian Tonic, Orange	16.00
Gin Mare Fever-Tree Mediterranean Tonic, Lemon, Rosemary, Olive	16.00

SPARKLING

	125ml
Prosecco, Canal Grando, Veneto, Italy	10.50
Della Vite Rosé Millesimato Prosecco, Valdobbiadene, Italy	12.00
The Ivy Guest Champagne, Champagne, France	15.00
Veuve Clicquot Rosé, Champagne, France	18.25

WHITE

	175ml
Trebbiano, Novità, Emilia-Romagna, Italy	9.00
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	16.00

RED

	175ml
Montepulciano d'Abruzzo, Vigneti Galassi, Abruzzo, Italy	9.00
Malbec, Terrazas de los Andes, Mendoza, Argentina	13.00

ROSÉ

	175ml
Pinot Grigio Blush, Novità, Veneto, Italy	9.00
The Ivy Rosé de Provence, Côtes de Provence, France	13.50

V - Vegetarian VG - Vegan

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Scan for allergy
& nutritional information