

**THE IVY**  
ROOF GARDEN





## BAR FOOD



<b>30g Royal Imperial Caviar</b>	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** 7.50  
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  
Diabliesse Spiced Rum, Amaro, Pineapple, Lime, Ginger Beer

**Madam Coco** 12.00  
Diabliesse Coco & Hibiscus, Maraschino, Coconut, Citric blend

**Clementina** 12.00  
Casamigos Blanco, Defiance Clemencello, Lime, Honey,  
Sage, Clementine

**Comte 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

**Pomelle Spritz** 15.00  
Pomelo & 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  
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

**Seven Bro7hers Juicy IPA** 6.95  
Manchester, 6% abv, 330ml  
This fruity, hazy IPA takes tropical to another level. Brewed with  
oats and torrefied wheat for a full body with residual sweetness

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

**Maison Sassy Brut** 6.75  
Normandy, France, 5.2% abv, 330ml  
Lightly sparkling, with aromas of apple and leather, both dry and fruity

**Lucky Saint** 6.25  
Germany, 0.5% abv, 330ml  
Unfiltered low-alcohol lager. Malt and citrus driven, hazy  
lager with a full and creamy mouthfeel and next to no alcohol

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



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

---

## SPARKLING

	125ml
<b>Prosecco, Canal Grando, Veneto, Italy</b>	11.00
<b>Della Vite Rosé Millesimato Prosecco, Valdobbiadene, Italy</b>	12.50
<b>The Ivy Guest Champagne, Champagne, France</b>	15.50
<b>Veuve Clicquot Rosé, Champagne, France</b>	18.75

---

## WHITE

	175ml
<b>Trebbiano, Novità, Emilia-Romagna, Italy</b>	9.50
<b>Sauvignon Blanc, Craggy Range, Martinborough, New Zealand</b>	16.50

---

## RED

	175ml
<b>Montepulciano d'Abruzzo, Vigneti Galassi, Abruzzo, Italy</b>	9.50
<b>Malbec, Terrazas de los Andes, Mendoza, Argentina</b>	14.00

---

## ROSÉ

	175ml
<b>Pinot Grigio Blush, Novità, Veneto, Italy</b>	9.50
<b>The Ivy Rosé de Provence, Côtes de Provence, France</b>	14.50

---

V - Vegetarian VG - Vegan

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. A discretionary optional service charge of 12.5% will be added to your bill.



Scan for allergy  
& nutritional information