

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 Kensington Brasserie

COCKTAILS

- Kensington Reviver No.2** 12.50
Ketel One, Maker's Mark, Lavender, Lemon, Absinthe
- London Sbagliato** 15.00
Vault Forest Red Vermouth, Vault Bitter, Cider, Orange
- Fig Royale** 15.00
Ketel One, Fig liqueur, Raspberry, Citric blend, Champagne

LOCAL BEERS

- Prime Pale Ale, Meantime Brewing Co.** 6.25
Greenwich, 4.3% abv, 330ml
British and American hops unite to make a sessionable pale ale that's packed with citrus flavour
- Anytime IPA, Meantime Brewing Co.** 7.00
Greenwich, 4.7% abv, 330ml
Mosaic, Ekuanot, Cascade and Centennial hops create the ultimate session IPA. It's tropical refreshment from the heart of London
- Session Pale, Small Beer Brewing Co.** 6.50
London, 2.5% abv, 350ml
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

LOCAL SPIRITS

- Vault Forest Red Vermouth** 11.00
A bittersweet red vermouth with rhubarb root, orange, wormwood, English wine, and foraged botanicals, sweetened with demerara sugar
- Nicholson "The Original" London Dry Gin** 12.00
- Burnt Faith London Brandy** 13.00
Aged, blended and bottled in Britain, with notes of butterscotch, full on fruit and a truly elevated, smooth finish.

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 No. Ten, Aker English Dry Aperitif, Lemon, Pickles
Savoury - Zesty - Botanical

Rhubarb Negroni 16.00
Tanqueray No. Ten, Sweet Vermouth, Campari, Rhubarb, White Chocolate
Sweet - Bitter - Fruity

Salted Caramel Espresso Martini 14.50
Ketel One, Kahlua, Salted caramel, Espresso, Chocolate
Indulgent - Sweet - Rich
Upgrade the Vodka to Grey Goose +1.50

The Devil Margarita 15.00
Casamigos Blanco, Lime, Peach, Malbec float
Earthy - Balanced - Peach

Champagne & Strawberry Mojito 14.50
Ron Santiago De Cuba Carta Blanca, Strawberry, Mint, Lime, Champagne
Fresh - Clean - Effervescent

Tatin Old Fashioned 15.00
Singleton 12, 30/40 Double Jus, Noix des Peres Chartreux, Cinnamon, Bitters
Complex - Light - Rich

Pineapple & Ginger Whisky Sour 16.00
Singleton 12, Pineau des Charentes, Kaveri Ginger, Pineapple, Lemon
Light - Cleansing - Fiery

Madeleine Coffee 14.00
Singleton 12, Madeleine, Coffee, Cream, Nutmeg
Warming - Delicate - Buttery

Strawberry & Rhubarb Bellini 13.00
Prosecco, Strawberry & Rhubarb pureé
Spring - Delicate - Fresh

Bloody Mary 12.00
Ketel One, Bloody Spiced Tomato juice, Lemon, Gherkin, Tajin
Full - Hot - Savoury
Upgrade the Vodka to Grey Goose +1.50

The Ivy Iced Tea 13.00
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 13.50
Papa Salt Gin, Two Keys Pink Grapefruit soda
Summer - Floral - Fresh

Raspberry à la Crème Martini 14.50
Tanqueray, Raspberries, Lemon, Cheesecake Syrup, Foamer
Indulgent - Fresh - Sweet

Chocolate & Orange Martini 14.50
Belvedere, Grand Marnier, Rubis Chocolate Wine, Dark Chocolate sauce, Popcorn syrup, Double Cream
Indulgent - Rich - Morish

West End Hold Up 15.50
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 13.50
Aperol, Orange, Fever-Tree soda, Prosecco
Classic - Aperitivo - Fresh

Hugo Spritz 14.00
St Germain, Fever-Tree Soda, Mint, Prosecco
Elderflower - Fresh - Bubbles

Cherry & Apricot Spritz 15.00
Bellamie Cherry liqueur, Apricot cordial, Prosecco
Aperitivo - Rich - Refreshing

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

Passion & Basil Spritz 16.00
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.

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	15.00
Sipsmith Fever-Tree Light Tonic, Lime	15.00
The Botanist Fever-Tree Mediterranean Tonic, Grapefruit, Rosemary	15.00
Roku Fever-Tree Indian Tonic, Ginger	15.00
Tanqueray 10 Fever-Tree Indian Tonic, Grapefruit	15.75
Chase Pink Pomelo Fever-Tree Indian Tonic, Grapefruit	16.00
Bombay Premier Cru Fever-Tree Mediterranean Tonic, Lemon, Rosemary	16.00
Silent Pool Fever-Tree Indian Tonic, Orange	17.00
Gin Mare Fever-Tree Mediterranean Tonic, Lemon, Rosemary, Olive	17.00
Chase GB Gin Fever-Tree Elderflower Tonic, Lemon, Ginger	17.00

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>	7.50
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>	7.50
Maison Sassy Brut , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</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>	6.75
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>	6.50

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.



SPARKLING



Wild Idol, Naturally Alcohol Free Sparkling White , <i>Rheinhessen, Germany</i>	12.00	125ml
Prosecco, Canal Grando , Veneto, Italy	12.00	
Della Vite Rosé Millesimato Prosecco , Valdobbiadene, Italy	13.50	
The Ivy Cuvée , Kent, England	14.00	
The Ivy Guest Champagne , Champagne, France	16.50	
Veuve Clicquot Yellow Label , Champagne, France	18.50	
Nyetimber Classic Cuvee , West Sussex, England	19.00	
Veuve Clicquot Rosé , Champagne, France	19.75	
Perrier-Jouët, Blanc de Blancs , Champagne, France	24.50	

WHITE

Trebbiano, Novità , Emilia-Romagna, Italy	10.50	175ml
Verdejo, Uclés , Castilla, Spain	11.50	
Picpoul Vinalthau , Languedoc, France	13.50	
Gavi, Michele Chiarlo , Piedmont, Italy	16.50	
Sauvignon Blanc, Craggy Range , Martinborough, New Zealand	17.50	
Chablis Le Finage, La Chablisienne , Burgundy, France	20.50	

ROSÉ

Pinot Grigio Blush, Novità , Veneto, Italy	10.50	175ml
The Ivy Rosé de Provence , Côtes De Provence, France	15.00	
Lady A, Château La Coste , Vin De Pays De Méditerranée, France	16.50	
Whispering Angel, Château d'Esclans , Côtes De Provence, France	18.50	
Rock Angel, Château d'Esclans , Côtes De Provence, France	20.50	

RED

Montepulciano d'Abruzzo, Vigneti Galassi , Abruzzo, Italy	10.50	175ml
Campules El Moreno, Bodegas la Purísima , La Mancha, Spain	11.50	
Côtes du Rhône, André Brunel , Southern Rhône, France	13.50	
Malbec, Terrazas de los Andes , Mendoza, Argentina	15.00	
Rioja Alavesa, Bhilar Tinto , Bodegas Bhilar, Rioja, Spain	18.00	
Pinot Noir, Cloudy Bay , Marlborough, New Zealand	22.00	

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.



NON-ALCOHOLIC COCKTAILS



Peach Iced Tea	8.00
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 8.00
Freshly pressed Ginger juice, Lemon, Sugar, Fever-Tree Soda Water

Virgin Rossini 8.00
Strawberry & Rhubarb purée, Fever-Tree White Grape & Apricot Soda

Wild Mojito 9.50
Mint, Peach, Citric topped with Wild Idol Naturally
Alcohol free sparkling wine

ABCBD Lemonade 8.50
TRIP Basil & Lemon, Citric Blend, Yuzu & Turmeric cordial

Crodino Spritz 8.50
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet

Grove & Tonic 8.50
Seedlip Grove, Honey Cordial, Fire Tincture, Fever-Tree Tonic

Rhubarb & Rosehip Highball 9.50
Tanqueray 0%, Rhubarb & Rosehip cordial, Citric blend, Fever-Tree Light Tonic

Angelic Amaretti Sour 9.50
Lyre's Amaretti, Lemon, Apricot

Stinging Collins 9.50
Seedlip Garden 108, Citric blend, Nettle cordial, Fever-Tree Ginger Ale

Blood Orange Spritz 9.50
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 6.00

Mango & Passion Fruit 6.00



JUICES AND SMOOTHIES



Choice of fresh juices 4.50
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 4.25

Coca Cola 4.50

Fever-Tree Softs Drinks 4.25
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

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.



VODKA



Ketel One	11.50
Ketel One Citroen	11.50
Haku Japanese Craft	11.50
Absolut Elyx	11.75
Cîroc	12.00
Kavka Orchard Plum & Apple	12.00
Ukiyo Japanese Rice Vodka	12.25
Belvedere	12.50
Pod. Pea Vodka	13.00
Altamura	13.00
Grey Goose	13.00
Stolichnaya Elit	14.00
Belvedere 10	31.00

RUM

Ron Santiago De Cuba Carta Blanca	11.00
Ron Santiago De Cuba 8 Añejo	11.00
Bacardí Carta Blanca	11.00
Aluna Coconut	11.00
Havana Club Cuban Spiced	11.00
Gosling's Black Seal	11.50
Appleton 8 year	11.50
Bacardí 8 year	11.50
Ron Santiago De Cuba 11 Extra Añejo	14.00
Diplomatico 12 year Exclusiva	14.00
Havana Club Selección des Maestros	14.50
Brugal 1888	14.50
Eminente Reserva 7 year	15.00
Zacapa Centenario 23	16.00
Zacapa XO	20.00
Ron Santiago De Cuba 20 Extra Añejo Gran Reserva	20.00



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	13.00
Glenmorangie The Original 10 year	13.00
Bowmore 12 year	13.00
Highland Park 12 year	13.00
Balvenie 12 year	13.50
Dalwhinnie 15 year	13.50
Glenfiddich 12 year	14.50
The Glenlivet 12 year	14.50
Auchentoshan Three Wood	14.50
Laphroaig 10 year	14.50
Ardbeg 10 year	14.50
Talisker 10 year	15.00
Oban 14 year	17.00
Bruichladdich Classic Laddie	17.00
Glenfiddich 15 year	17.00
Balvenie 14 year	17.00
Macallan Double Cask 12 year	18.00
The Glenlivet 15 year	19.00
Aberlour A'Bunadh Batch 61	22.00
Macallan Double Cask 15 year	26.00
Glenmorangie Signet	28.00
Macallan Rare Cask	57.00
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	11.50
Compass Box Great King Street Artist's Blend	13.50
Chivas Regal XV 15 year	14.50
Chivas Regal 18 year	17.00
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	11.00
Jack Daniel's	11.00
Rittenhouse Rye	12.00
Bulleit 10 year	12.00
Maker's Mark	12.00
Woodford Reserve	12.50
Maker's Mark 46	13.00
WhistlePig Piggyback 6 year Rye	14.00
WhistlePig 10 year Rye	22.00

WORLD WHISKEY

Jameson, Ireland	11.50
Jameson Black Barrel, Ireland	12.00
Cotswolds Single Malt, England	14.00
Green Spot, Ireland	14.00
The Chita, Japan	14.50
Redbreast 12 year, Ireland	16.00
Hibiki Harmony, Japan	18.00



COGNAC & ARMAGNAC



Clos Martin VSOP 8 year, Folle Blanche	13.00
Rémy Martin VSOP	13.00
Hennessy VS	13.50
Remy Martin 1738 Accord Royal	15.00
Leyrat XO Vieille Reserve	24.50
Martell Cordon Bleu	26.00
Rémy Martin XO	26.00
Courvoisier XO	28.00
Hennessy XO	30.00
Ragnaud Sabourin No. 35 Fontvieille	34.00
Hennessy Paradis	151.00

GIN

Tanqueray	11.00
Bombay Sapphire	11.00
The Botanist Islay Dry	11.00
Sipsmith	11.00
Roku	11.00
Malfy con Limone	11.00
Malfy con Arancia	11.00
Malfy Gin Rosa Pink Grapefruit	11.00
Plymouth Original	11.00
Beefeater 24	11.00
Cygnat Welsh Dry Gin	11.00
Plymouth Navy Strength	11.50
Ramsbury Single Estate	11.75
Tanqueray 10	11.75
Hendrick's	12.00
Bombay Sapphire Premier Cru Murcian Lemon	12.00
Ukiyo Tokyo Dry	12.25
Ukiyo Japanese Blossom	12.25
Ukiyo Japanese Yuzu Citrus	12.25
Tarsier Oriental Pink	12.75
Silent Pool	13.00
Cygnat 22	13.00
Gin Mare	13.00
Chase GB	13.00
Cotswolds Dry	13.00
KiNoBi	14.50
Monkey 47	15.50
Monkey 47 Sloe	15.50
Monkey 47 Barrel Cut	17.00

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.



TEQUILA & MEZCAL



Casamigos Blanco	11.00
Cazcabel Coffee Tequila	11.00
Cazcabel Honey Tequila	11.00
Casamigos Reposado	11.50
Mezcal Verde	11.75
Volcan De Mi Tierra Blanco	12.00
Ojo de Dios	12.00
Ojo de Dios Hibiscus	12.00
Casamigos Anejo	14.00
Patrón Silver	15.50
Volcan De Mi Tierra Cristalino	16.00
Don Julio Reposado	16.00
Patrón Reposado	16.00
Casamigos Mezcal Joven	16.00
Avión Silver	17.00
Don Julio Añejo	17.00
Patrón Añejo	18.00
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

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.*