

THE IVY

WINCHESTER BRASSERIE



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 Winchester



COCKTAILS



Gimmo's Hugo St. Germain, Crème de Violette, Elderflower, Mint, Cucumber, Soda, Prosecco	12.00
Guinevere Garden Gin, Rhubarb & Framboise liqueur, Angostura, Absinth, Citric blend	13.00
King Alfred's Word Twisted Nose Gin, St Germain, Green Chartreuse, Elderflower, Citric blend, Red wine Upgrade the Gin to Lost Explorer Mezcal Espadin	12.50 +2.00
Winchester Royale Twisted Nose Gin, Crème de Cassis, Hibiscus & Rose syrup, Citric blend, The Ivy Cuvée	13.00

LOCAL BEER & CIDER

Tongham TEA, Hogs Back Brewery Tongham, 4.2% abv, 500ml <i>Standing for Traditional English Ale this has an enticing amber colour with a hoppy and slightly fruity aroma</i>	7.50
Hazy Hog Cider, Hogs Back Brewery Tongham, 5% abv, 500ml <i>A full flavoured cider made in the Cidre Doux style of Brittany/Normandy. Cloudy, gently sparkling and wonderfully 'appley'</i>	7.50

LOCAL WINES

Louis Pommery English Sparkling Brut NV Our cellar master has combined premium English grapes with the wine making tradition and expertise of the Pommery Champagne House to create a distinctive, fresh and elegant wine	Btl 85.00
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LOCAL SPIRITS

Ramsbury Gin	10.25
Bombay Sapphire Premier Cru Murcian Lemon	10.50
Ramsbury Vodka	10.50
Twisted Nose Watercress Gin	14.00

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Champagne and Traditional method 125ml.*

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SEASONAL CLASSICS



The Ivy Martini	15.00
Tanqueray No. Ten, Aker English Dry Aperitif, Lemon, Pickles <i>Savoury - Zesty - Botanical</i>	
Salted Caramel Espresso Martini	14.00
Ketel One, Kahlua, Salted caramel, Espresso, Chocolate <i>Indulgent - Sweet - Rich</i> Upgrade the Vodka to Grey Goose +1.50	
Rhubarb Negroni	14.50
Tanqueray No. Ten, Sweet Vermouth, Campari, Rhubarb, White Chocolate <i>Light - Layered - Complex</i>	
The Devil Margarita	14.00
Casamigos Blanco, Lime, Peach, Malbec float <i>Earthy - Balanced - Peach</i>	

Champagne & Strawberry Mojito	14.00
Ron Santiago De Cuba Carta Blanca, Strawberry, Mint, Lime, Champagne <i>Fresh - Clean - Effervescent</i>	

Tatin Old Fashioned	14.50
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, Kavieri 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	12.00
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	12.50
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	12.50
Aperol, Orange, Fever-Tree soda, Prosecco <i>Classic - Aperitivo - Fresh</i>	
Hugo Spritz	12.50
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
Pomelo & 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	13.50
Sipsmith Fever-Tree Light Tonic, Lime	13.50
The Botanist Fever-Tree Mediterranean Tonic, Grapefruit, Rosemary	13.50
Roku Fever-Tree Indian Tonic, Ginger	13.50
Tanqueray 10 Fever-Tree Indian Tonic, Grapefruit	14.25
Bombay Premier Cru Fever-Tree Mediterranean Tonic, Lemon, Rosemary	14.50
Chase Pink Pomelo Fever-Tree Indian Tonic, Grapefruit	14.50
Silent Pool Fever-Tree Indian Tonic, Orange	15.50
Gin Mare Fever-Tree Mediterranean Tonic, Lemon, Rosemary, Olive	15.50
Chase GB Gin Fever-Tree Elderflower Tonic, Lemon, Ginger	15.50

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>	6.50
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>	7.25
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
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
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

WHITE

Cintila White , Península de Setúbal, Portugal	175ml 9.50
Pinot Grigio, Novità , Emilia-Romagna, Italy	10.50
Chenin Blanc, Wild Garden , Western Cape, South Africa	11.50
Sauvignon Blanc, St Clair Origin , Marlborough, New Zealand	14.50
Gavi, Michele Chiarlo , Piedmont, Italy	16.00
Chablis Le Finage, La Chablisienne , Burgundy, France	19.50

ROSÉ

Pinot Grigio Blush , Novità, Veneto, Italy	175ml 9.50
The Ivy Rosé de Provence , Côtes De Provence, France	13.50
Lady A, Château La Coste , Vin De Pays De Méditerranée, France	15.50
Whispering Angel, Château d'Esclans , Côtes De Provence, France	17.50

RED

Cintila Tinto , Península de Setúbal, Portugal	175ml 9.50
Montepulciano d'Abruzzo, Vigneti Galassi , Abruzzo, Italy	10.50
Côtes du Rhône, André Brunel , Southern Rhône, France	13.00
Malbec, Terrazas de los Andes , Mendoza, Argentina	14.00
Rioja Alavesa, Bhilar Tinto , Bodegas Bhilar, Rioja, Spain	17.00
Pinot Noir, Cloudy Bay , Marlborough, New Zealand	21.00

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NON-ALCOHOLIC COCKTAILS



Peach Iced Tea	7.50
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 7.50
Freshly pressed Ginger juice, Lemon, Sugar, Fever-Tree Soda Water

Virgin Rossini 7.50
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 8.00
TRIP Basil & Lemon, Citric Blend, Yuzu & Turmeric cordial

Crodino Spritz 8.00
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 5.00

Mango & Passion Fruit 5.00



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 4.25

Coca Cola 4.50

Luscombe Drinks 5.00
Sicilian Lemonade or Raspberry Crush

Fever-Tree Softs Drinks 4.25
Ginger Ale, Lemonade, Ginger Beer, Blood Orange, White Grape & Apricot

Fever-Tree Sparkling Cloudy British Apple 5.00

Trip CBD Infused Basil & Lemon 6.50

Still mineral water 5.00

Sparkling mineral water 5.00

TEA

The Ivy 1917 Breakfast Blend 4.25
Intense, Bold, Rich

The Ivy Afternoon Tea Blend 4.25
Mellow, Elegant, Refreshing

Ceylon, Earl Grey, Darjeeling 4.25

Sencha, Jasmine Pearls 4.75

Fresh Mint, Camomile, Peppermint, Verbena 4.25

Rosebud, Oolong 5.75

COFFEE

Pot of Coffee and Cream 4.75

Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato 4.50

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	10.00
Ketel One Citroen	10.00
Haku Japanese Craft	10.00
Absolut Elyx	10.25
Kavka Orchard Plum & Apple	10.50
Cîroc	10.50
Belvedere	11.00
Ukiyo Japanese Rice Vodka	11.25
Pod. Pea Vodka	11.50
Altamura	11.50
Grey Goose	11.50
Grey Goose Essences Watermelon & Basil	11.50
Stolichnaya Elit	11.50

RUM

Ron Santiago De Cuba Carta Blanca	9.50
Ron Santiago De Cuba 8 Añejo	9.50
Bacardí Carta Blanca	9.50
Aluna Coconut	9.50
Havana Club Cuban Spiced	9.50
Gosling's Black Seal	10.00
Appleton 8 year	10.00
Bacardí 8 year	10.00
Ron Santiago De Cuba 11 Extra Añejo	12.50
Diplomatico 12 year Exclusiva	12.50
Havana Club Selección des Maestros	13.00
Brugal 1888	13.00
Eminente Reserva 7 year	13.50
Zacapa Centenario 23	14.50
Zacapa XO	18.50
Ron Santiago De Cuba 20 Extra Añejo Gran Reserva	18.50



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	11.50
Glenmorangie The Original 10 year	11.50
Bowmore 12 year	11.50
Highland Park 12 year	11.50
Balvenie 12 year	12.00
Dalwhinnie 15 year	12.00
Glenfiddich 12 year	13.00
The Glenlivet 12 year	13.00
Auchentoshan Three Wood	13.00
Laphroaig 10 year	13.00
Ardbeg 10 year	13.00
Talisker 10 year	13.50
Oban 14 year	15.50
Bruichladdich Classic Laddie	15.50
Glenfiddich 15 year	15.50
Balvenie 14 year	15.50
Macallan Double Cask 12 year	16.50
The Glenlivet 15 year	18.50
Aberlour A'Bunadh Batch 61	20.50
Macallan Double Cask 15 year	26.00
Glenmorangie Signet	26.50
Macallan Rare Cask	55.50
Macallan Double Cask 18 year	58.00

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BLENDED
SCOTCH WHISKY



Johnnie Walker Black Label	10.00
Compass Box Great King Street Artist's Blend	12.00
Chivas Regal XV 15 year	13.00
Chivas Regal 18 year	15.50
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	10.00
Jack Danieľs	10.00
Rittenhouse Rye	10.50
Bulleit 10 year	10.50
Maker's Mark	10.50
Woodford Reserve	11.00
Maker's Mark 46	11.50
WhistlePig Piggyback 6 year Rye	12.50
WhistlePig 10 year Rye	20.50

WORLD WHISKEY

Jameson, Ireland	10.00
Jameson Black Barrel, Ireland	10.50
Cotswolds Single Malt, England	12.50
Green Spot, Ireland	12.50
The Chita, Japan	13.00
Redbreast 12 year, Ireland	14.50
Hibiki Harmony, Japan	16.50

COGNAC & ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	11.50
Rémy Martin VSOP	11.50
Hennessy VS	12.00
Remy Martin 1738 Accord Royal	13.50
Leyrat XO Vieille Reserve	23.00
Martell Cordon Bleu	24.50
Rémy Martin XO	24.50
Courvoisier XO	26.50
Hennessy XO	28.50
Ragnaud Sabourin No. 35 Fontvieille	32.50

CALVADOS

Dupont VSOP Pays d'Auge	12.00
Camut 6 YEAR Pays d'Auge	14.00
Camut 12 year Pays d'Auge	18.00

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GIN



Tanqueray	9.50
Bombay Sapphire	9.50
The Botanist Islay Dry	9.50
Sipsmith	9.50
Roku	9.50
Malfy con Limone	9.50
Malfy con Arancia	9.50
Malfy Gin Rosa Pink Grapefruit	9.50
Plymouth Original	9.50
Beefeater 24	9.50
Cygnets Welsh Dry Gin	9.50
Plymouth Navy Strength	10.00
Ramsbury Single Estate	10.25
Tanqueray 10	10.25
Hendrick's	10.50
Bombay Sapphire Premier Cru Murcian Lemon	10.50
Tarsier Oriental Pink	10.75
Ukiyo Tokyo Dry	11.25
Ukiyo Japanese Blossom	11.25
Ukiyo Japanese Yuzu Citrus	11.25
Silent Pool	11.50
Cygnets 22	11.50
Gin Mare	11.50
Chase GB	11.50
Cotswolds Dry	11.50
KiNoBi	13.00
Monkey 47	14.00
Monkey 47 Sloe	14.00
Monkey 47 Barrel Cut	15.50



TEQUILA & MEZCAL



Casamigos Blanco	9.50
Cazcabel Coffee Tequila	9.50
Cazcabel Honey Tequila	9.50
Casamigos Reposado	10.00
Mezcal Verde	10.25
Volcan De Mi Tierra Blanco	10.50
Ojo de Dios	10.50
Ojo de Dios Hibiscus	10.50
Casamigos Añejo	12.50
Patrón Silver	14.00
Volcan De Mi Tierra Cristalino	14.50
Don Julio Reposado	14.50
Patrón Reposado	14.50
Casamigos Mezcal Joven	14.50
Avión Silver	15.50
Don Julio Añejo	15.50
Patrón Añejo	16.50
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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