

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 Manchester**

## COCKTAILS

<b>Manchester Club</b>	12.00
Manchester Blackberry Gin, Crème de Cassis, Lemon	
<b>Spring Slings</b>	12.00
Pod Vodka, St. Germain, Elderflower cordial, Lemon, Mexican Lime soda, Cucumber, Mint	
<b>Sunset in Salford</b>	12.00
Diabliesse Spiced Rum, Amaro, Pineapple, Lime, Ginger Beer	
<b>Madam Coco</b>	12.00
Diabliesse Coco & Hibiscus, Maraschino, Coconut, Citric blend	
<b>Clementina</b>	12.00
Casamigos Blanco, Defiance Clemencello, Lime, Honey, Sage, Clementine	
<b>Comte de Vimto</b>	12.00
Manchester Raspberry Gin, St. Germain, Martini Rubino, Campari, Peychaud`s bitters	

## LOCAL BEERS

<b>Juicy IPA, Seven Bro7hers Brewing Co.</b>	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>	
<b>Session Pale Ale, Seven Bro7hers Brewing Co.</b>	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>	

## LOCAL SPIRITS

<b>Manchester Blackberry Gin</b>	10.00
<b>Diabliesse Coconut &amp; Hibiscus Rum</b>	10.00
<b>Diabliesse Clementine</b>	11.00
<b>Diabliesse Caribbean Spiced Rum</b>	11.00
<b>Manchester Gin</b>	12.00
<b>Manchester Raspberry Gin</b>	12.00

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Champagne and Traditional method 125ml.

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## SEASONAL CLASSICS



<b>The Ivy Martini</b>	16.00
Tanqueray No. Ten, Aker English Dry Aperitif, Lemon, Pickles <i>Savoury - Zesty - Botanical</i>	
<b>Rhubarb Negroni</b>	15.50
Tanqueray No. Ten, Sweet Vermouth, Campari, Rhubarb, White Chocolate <i>Light - Layered - Complex</i>	
<b>Salted Caramel Espresso Martini</b>	14.50
Ketel One, Kahlua, Salted caramel, Espresso, Chocolate <i>Indulgent - Sweet - Rich</i>	
Upgrade the Vodka to Grey Goose	+1.50
<b>The Devil Margarita</b>	14.50
Casamigos Blanco, Lime, Peach, Malbec float <i>Earthy - Balanced - Peach</i>	

<b>Champagne &amp; Strawberry Mojito</b>	14.50
Ron Santiago De Cuba Carta Blanca, Strawberry, Mint, Lime, Champagne <i>Fresh - Clean - Effervescent</i>	

<b>Tatin Old Fashioned</b>	15.00
Singleton 12, 30/40 Double Jus, Noix des Peres Chartreux, Cinnamon, Bitters <i>Complex - Light - Rich</i>	
<b>Pineapple &amp; Ginger Whisky Sour</b>	15.00
Singleton 12, Pineau des Charentes, Kaveri Ginger, Pineapple, Lemon <i>Light - Cleansing - Fiery</i>	
<b>Madeleine Coffee</b>	13.50
Singleton 12, Madeleine, Coffee, Cream, Nutmeg <i>Warming - Delicate - Buttery</i>	
<b>Strawberry &amp; Rhubarb Bellini</b>	12.50
Prosecco, Strawberry & Rhubarb pureé <i>Spring - Delicate - Fresh</i>	
<b>Bloody Mary</b>	12.00
Ketel One, Bloody Spiced Tomato juice, Lemon, Gherkin, Tajin <i>Full - Hot - Savoury</i>	
Upgrade the Vodka to Grey Goose	+1.50

<b>The Ivy Iced Tea</b>	12.50
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



<b>The Papaloma</b>	13.00
Papa Salt Gin, Two Keys Pink Grapefruit soda <i>Summer - Floral - Fresh</i>	
<b>Raspberry à la Crème Martini</b>	14.00
Tanqueray, Raspberries, Lemon, Cheesecake Syrup, Foamer <i>Indulgent - Fresh - Sweet</i>	
<b>Chocolate &amp; Orange Martini</b>	13.50
Belvedere, Grand Marnier, Rubis Chocolate Wine, Dark Chocolate sauce, Popcorn syrup, Double Cream <i>Indulgent - Rich - Morish</i>	
<b>West End Hold Up</b>	15.00
Ciroc, Aperol, Spiced Red Berries, Passion fruit, Pineapple, Lime, The Ivy Guest Champagne <i>Fruity - Zesty - Tropical</i>	

## LUXURY SERVES

<b>Johnnie Walker Blue Old Fashioned</b>	
A large measure of Johnnie Walker Blue with a touch of sugar and bitter's stirred down over ice	
<b>Johnnie Walker Blue 50ml</b>	35.00
<b>1942 Margarita</b>	
A large measure of Don Julio 1942 stirred with a dash of lime, honey syrup and a hint of floral Elderflower	
<b>Don Julio 1942 50ml</b>	40.00

## SPRITZ

<b>Aperol Spritz</b>	13.00
Aperol, Orange, Fever-Tree soda, Prosecco <i>Classic - Aperitivo - Fresh</i>	
<b>Hugo Spritz</b>	13.50
St Germain, Fever-Tree Soda, Mint, Prosecco <i>Elderflower - Fresh - Bubbles</i>	
<b>Cherry &amp; Apricot Spritz</b>	14.50
Bellamie Cherry liqueur, Apricot cordial, Prosecco <i>Aperitivo - Rich - Refreshing</i>	
<b>Pomelle Spritz</b>	15.00
Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, Pink grapefruit slice <i>Floral - Light - Fresh</i>	
<b>Passion &amp; Basil Spritz</b>	15.00
Ketel One, Bonavida Grapefruit & Basil Aperitif, Beesou Honey, Passion Fruit Cordial, Prosecco <i>Tropical - Spring - Sharp</i>	

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Champagne and Traditional method 125ml.

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## GIN & TONICS



<b>Tanqueray</b> Fever-Tree Light Tonic, Lime	14.50
<b>Sipsmith</b> Fever-Tree Light Tonic, Lime	14.50
<b>The Botanist</b> Fever-Tree Mediterranean Tonic, Grapefruit, Rosemary	14.50
<b>Roku</b> Fever-Tree Indian Tonic, Ginger	14.50
<b>Tanqueray 10</b> Fever-Tree Indian Tonic, Grapefruit	15.25
<b>Chase Pink Pomelo</b> Fever-Tree Indian Tonic, Grapefruit	15.50
<b>Bombay Premier Cru</b> Fever-Tree Mediterranean Tonic, Lemon, Rosemary	15.50
<b>Silent Pool</b> Fever-Tree Indian Tonic, Orange	16.50
<b>Gin Mare</b> Fever-Tree Mediterranean Tonic, Lemon, Rosemary, Olive	16.50
<b>Chase GB Gin</b> Fever-Tree Elderflower Tonic, Lemon, Ginger	16.50

## BEERS & CIDER

<b>The Ivy Craft Lager</b> , 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>	7.00
<b>Coalition Meadow Drop Pale Ale</b> , 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
<b>Maison Sassy Brut</b> , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	7.25
<b>Coalition Brite Lights Pilsner</b> , England, 4% abv, 330ml <i>A full-bodied, light, and fresh pilsner with a delightful floral hoppy character</i>	7.00
<b>Lucky Saint</b> , 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



## SPARKLING



<b>Wild Idol, Naturally Alcohol Free Sparkling White</b> , <i>Rheinhessen, Germany</i>	125ml 11.50
<b>Prosecco, Canal Grando</b> , Veneto, Italy	11.50
<b>Della Vite Rosé Millesimato Prosecco</b> , Valdobbiadene, Italy	13.00
<b>The Ivy Cuvée</b> , Kent, England	13.50
<b>The Ivy Guest Champagne</b> , Champagne, France	16.00
<b>Veuve Clicquot Yellow Label</b> , Champagne, France	18.00
<b>Nyetimber Classic Cuvee</b> , West Sussex, England	18.50
<b>Veuve Clicquot Rosé</b> , Champagne, France	19.25
<b>Perrier-Jouët, Blanc de Blancs</b> , Champagne, France	23.50

## WHITE

<b>Trebbiano, Novità</b> , Emilia-Romagna, Italy	175ml 10.00
<b>Verdejo, Uclés</b> , Castilla, Spain	11.00
<b>Picpoul Vinalthau</b> , Languedoc, France	13.00
<b>Gavi, Michele Chiarlo</b> , Piedmont, Italy	16.00
<b>Sauvignon Blanc, Craggy Range</b> , Martinborough, New Zealand	17.00
<b>Chablis Le Finage, La Chablisienne</b> , Burgundy, France	20.00

## ROSÉ

<b>Pinot Grigio Blush, Novità</b> , Veneto, Italy	175ml 10.00
<b>The Ivy Rosé de Provence</b> , Côtes De Provence, France	14.00
<b>Lady A, Château La Coste</b> , Vin De Pays De Méditerranée, France	15.50
<b>Whispering Angel, Château d'Esclans</b> , Côtes De Provence, France	17.50
<b>Rock Angel, Château d'Esclans</b> , Côtes De Provence, France	19.50

## RED

<b>Montepulciano d'Abruzzo, Vigneti Galassi</b> , Abruzzo, Italy	175ml 10.50
<b>Campules El Moreno, Bodegas la Purísima</b> , La Mancha, Spain	11.00
<b>Côtes du Rhône, André Brunel</b> , Southern Rhône, France	13.00
<b>Malbec, Terrazas de los Andes</b> , Mendoza, Argentina	14.50
<b>Rioja Alavesa, Bhilar Tinto</b> , Bodegas Bhilar, Rioja, Spain	17.50
<b>Pinot Noir, Cloudy Bay</b> , Marlborough, New Zealand	21.50

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## NON-ALCOHOLIC COCKTAILS



<b>Peach Iced Tea</b>	8.00
Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea	
<b>The Ivy Home-made Ginger Beer</b>	8.00
Freshly pressed Ginger juice, Lemon, Sugar, Fever-Tree Soda Water	
<b>Virgin Rossini</b>	8.00
Strawberry & Rhubarb purée, Fever-Tree White Grape & Apricot Soda	
<b>Wild Mojito</b>	9.50
Mint, Peach, Citric topped with Wild Idol Naturally Alcohol free sparkling wine	
<b>ABCBD Lemonade</b>	8.50
TRIP Basil & Lemon, Citric Blend, Yuzu & Turmeric cordial	
<b>Crodino Spritz</b>	8.50
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet	
<b>Grove &amp; Tonic</b>	8.50
Seedlip Grove, Honey Cordial, Fire Tincture, Fever-Tree Tonic	
<b>Rhubarb &amp; Rosehip Highball</b>	9.50
Tanqueray 0%, Rhubarb & Rosehip cordial, Citric blend, Fever-Tree Light Tonic	
<b>Angelic Amaretti Sour</b>	9.50
Lyre's Amaretti, Lemon, Apricot	
<b>Stinging Collins</b>	9.50
Seedlip Garden 108, Citric blend, Nettle cordial, Fever-Tree Ginger Ale	
<b>Blood Orange Spritz</b>	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

<b>Rhubarb &amp; Strawberry</b>	5.50
<b>Mango &amp; Passion Fruit</b>	5.50



## JUICES AND SMOOTHIES



<b>Choice of fresh juices</b>	4.50
Orange, Apple, Grapefruit	
<b>Mixed Berry Smoothie</b>	6.50
Banana, Apple, Coconut water, Blueberry, Strawberry, Lime, Raspberry	
<b>Immunity Smoothie</b>	6.50
Apple, Orange, Banana, Lemon, Avocado, Ginger, Turmeric, Black Pepper, Cayenna Pepper	
<b>Green Juice</b>	6.50
Cucumber, Apple, Spinach, Mango, Lime, Ginger, Lemon	
<b>Tropical Juice</b>	6.50
Pineapple, Pear, Mango, Passion Fruit, Turmeric	

### SOFT DRINKS

<b>Diet Coke, Coke Zero</b>	4.50
<b>Coca Cola</b>	4.75
<b>Fever-Tree Softs Drinks</b>	4.50
Ginger Ale, Lemonade, Ginger Beer, Blood Orange, White Grape & Apricot	
<b>Luscombe Drinks</b>	5.00
Sicilian Lemonade or Raspberry Crush	
<b>Fever-Tree Sparkling Cloudy British Apple</b>	5.00
<b>Trip CBD Infused Basil &amp; Lemon</b>	6.50
<b>Still mineral water</b>	5.50
<b>Sparkling mineral water</b>	5.50

### TEA

<b>The Ivy 1917 Breakfast Blend</b>	4.25
Intense, Bold, Rich	
<b>The Ivy Afternoon Tea Blend</b>	4.25
Mellow, Elegant, Refreshing	
<b>Ceylon, Earl Grey, Darjeeling</b>	4.25
<b>Sencha, Jasmine Pearls</b>	4.75
<b>Fresh Mint, Camomile, Peppermint, Verbena</b>	4.25
<b>Rosebud, Oolong</b>	5.75

### COFFEE

<b>Pot of Coffee and Cream</b>	4.75
<b>Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato</b>	4.50
<b>Hot Chocolate Milk / Mint / White</b>	4.75
<b>Vanilla Shakerato</b>	5.25
Espresso shaken with ice, served in a martini glass	

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## VODKA



<b>Ketel One</b>	11.00
<b>Ketel One Citroen</b>	11.00
<b>Haku Japanese Craft</b>	11.00
<b>Absolut Elyx</b>	11.25
<b>Cîroc</b>	11.50
<b>Kavka Orchard Plum &amp; Apple</b>	11.50
<b>Belvedere</b>	12.00
<b>Ukiyo Japanese Rice Vodka</b>	12.25
<b>Pod. Pea Vodka</b>	12.50
<b>Altamura</b>	12.50
<b>Grey Goose</b>	12.50
<b>Stolichnaya Elit</b>	13.50

## RUM

<b>Ron Santiago De Cuba Carta Blanca</b>	10.50
<b>Ron Santiago De Cuba 8 Añejo</b>	10.50
<b>Bacardí Carta Blanca</b>	10.50
<b>Aluna Coconut</b>	10.50
<b>Havana Club Cuban Spiced</b>	10.50
<b>Gosling's Black Seal</b>	11.00
<b>Appleton 8 year</b>	11.00
<b>Bacardí 8 year</b>	11.00
<b>Ron Santiago De Cuba 11 Extra Añejo</b>	13.50
<b>Diplomatico 12 year Exclusiva</b>	13.50
<b>Havana Club Selección des Maestros</b>	14.00
<b>Brugal 1888</b>	14.00
<b>Eminente Reserva 7 year</b>	14.50
<b>Zacapa Centenario 23</b>	15.50
<b>Zacapa XO</b>	19.50
<b>Ron Santiago De Cuba 20 Extra Añejo Gran Reserva</b>	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.

<b>Singleton 12 year</b>	12.50
<b>Glenmorangie The Original 10 year</b>	12.50
<b>Bowmore 12 year</b>	12.50
<b>Highland Park 12 year</b>	12.50
<b>Balvenie 12 year</b>	13.00
<b>Dalwhinnie 15 year</b>	13.00
<b>Auchentoshan Three Wood</b>	14.00
<b>Laphroaig 10 year</b>	14.00
<b>Ardbeg 10 year</b>	14.00
<b>Glenfiddich 12 year</b>	14.00
<b>The Glenlivet 12 year</b>	14.00
<b>Talisker 10 year</b>	14.50
<b>Oban 14 year</b>	16.50
<b>Bruichladdich Classic Laddie</b>	16.50
<b>Glenfiddich 15 year</b>	16.50
<b>Balvenie 14 year</b>	16.50
<b>Macallan Double Cask 12 year</b>	17.50
<b>The Glenlivet 15 year</b>	18.50
<b>Aberlour A'Bunadh Batch 61</b>	21.50
<b>Macallan Double Cask 15 year</b>	26.00
<b>Glenmorangie Signet</b>	27.50
<b>Macallan Rare Cask</b>	56.50
<b>Macallan Double Cask 18 year</b>	58.00

## WORLD WHISKEY

<b>Jameson, Ireland</b>	11.00
<b>Jameson Black Barrel, Ireland</b>	11.50
<b>Cotswolds Single Malt, England</b>	13.50
<b>Green Spot, Ireland</b>	13.50
<b>The Chita, Japan</b>	14.00
<b>Redbreast 12 year, Ireland</b>	15.50
<b>Hibiki Harmony, Japan</b>	17.50

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**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 Daniel'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

**Louis XIII by Remy Martin**

Think a century ahead. Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and most precious eaux-de-vie for Louis XIII. Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors for the coming century.

Louis XIII is a fragrance.

15ml – 80.00 | 25ml – 120.00 | 50ml – 230.00



**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

**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 Añejo	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

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## GIN



<b>Tanqueray</b>	<b>10.50</b>
<b>Bombay Sapphire</b>	<b>10.50</b>
<b>The Botanist Islay Dry</b>	<b>10.50</b>
<b>Sipsmith</b>	<b>10.50</b>
<b>Roku</b>	<b>10.50</b>
<b>Malfy con Limone</b>	<b>10.50</b>
<b>Malfy con Arancia</b>	<b>10.50</b>
<b>Malfy Gin Rosa Pink Grapefruit</b>	<b>10.50</b>
<b>Plymouth Original</b>	<b>10.50</b>
<b>Beefeater 24</b>	<b>10.50</b>
<b>Cygnets Welsh Dry Gin</b>	<b>10.50</b>
<b>Plymouth Navy Strength</b>	<b>11.00</b>
<b>Ramsbury Single Estate</b>	<b>11.25</b>
<b>Tanqueray 10</b>	<b>11.25</b>
<b>Hendrick's</b>	<b>11.50</b>
<b>Bombay Sapphire Premier Cru Murcian Lemon</b>	<b>11.50</b>
<b>Tarsier Oriental Pink</b>	<b>11.75</b>
<b>Ukiyo Tokyo Dry</b>	<b>12.25</b>
<b>Ukiyo Japanese Blossom</b>	<b>12.25</b>
<b>Ukiyo Japanese Yuzu Citrus</b>	<b>12.25</b>
<b>Silent Pool</b>	<b>12.50</b>
<b>Cygnets 22</b>	<b>12.50</b>
<b>Gin Mare</b>	<b>12.50</b>
<b>Chase GB</b>	<b>12.50</b>
<b>Cotswolds Dry</b>	<b>12.50</b>
<b>KiNoBi</b>	<b>14.00</b>
<b>Monkey 47</b>	<b>15.00</b>
<b>Monkey 47 Sloe</b>	<b>15.00</b>
<b>Monkey 47 Barrel Cut</b>	<b>16.50</b>

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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.*