

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 In The Park, Canary Wharf**



COCKTAILS



Blossom Business	13.00
Gin, Cherry blossom & bitter syrups, Lime, Ginger ale	
Caged Canary	13.00
Tanqueray, Aluna Coconut, Cranberry, Apricot, Lemon	
Breeze in the Park	13.00
Rum, Orange juice, Lime, Vanilla, Grenadine, Soda	

LOCAL BEERS

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

LOCAL SPIRITS

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

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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SEASONAL CLASSICS



The Ivy Martini Tanqueray No. Ten, Aker English Dry Aperitif, Lemon, Pickles <i>Savoury - Zesty - Botanical</i>	16.00
Rhubarb Negroni Tanqueray No. Ten, Sweet Vermouth, Campari, Rhubarb, White Chocolate <i>Sweet - Bitter - Fruity</i>	16.00
Salted Caramel Espresso Martini Ketel One, Kahlua, Salted caramel, Espresso, Chocolate <i>Indulgent - Sweet - Rich</i> Upgrade the Vodka to Grey Goose	15.00 +1.50
The Devil Margarita Casamigos Blanco, Lime, Peach, Malbec float <i>Earthy - Balanced - Peach</i>	15.00

Champagne & Strawberry Mojito Ron Santiago De Cuba Carta Blanca, Strawberry, Mint, Lime, Champagne <i>Fresh - Clean - Effervescent</i>	15.00
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Tatin Old Fashioned Singleton 12, 30/40 Double Jus, Noix des Peres Chartreux, Cinnamon, Bitters <i>Complex - Light - Rich</i>	15.00
Pineapple & Ginger Whisky Sour Singleton 12, Pineau des Charentes, Kaveri Ginger, Pineapple, Lemon <i>Light - Cleansing - Fiery</i>	16.00
Madeleine Coffee Singleton 12, Madeleine, Coffee, Cream, Nutmeg <i>Warming - Delicate - Buttery</i>	14.00
Strawberry & Rhubarb Bellini Prosecco, Strawberry & Rhubarb pureé <i>Spring - Delicate - Fresh</i>	13.50
Bloody Mary Ketel One, Bloody Spiced Tomato juice, Lemon, Gherkin, Tajin <i>Full - Hot - Savoury</i> Upgrade the Vodka to Grey Goose	12.50 +1.50

The Ivy Iced Tea Hendricks & Peach Cordial topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea <i>Fruity - Balanced - Herbal</i>	13.50
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CONTEMPORARY COCKTAILS



The Papaloma Papa Salt Gin, Two Keys Pink Grapefruit soda <i>Summer - Floral - Fresh</i>	14.00
Raspberry à la Crème Martini Tanqueray, Raspberries, Lemon, Cheesecake Syrup, Foamer <i>Indulgent - Fresh - Sweet</i>	15.00
Chocolate & Orange Martini Belvedere, Grand Marnier, Rubis Chocolate Wine, Dark Chocolate sauce, Popcorn syrup, Double Cream <i>Indulgent - Rich - Morish</i>	14.50
West End Hold Up Ciroc, Aperol, Spiced Red Berries, Passion fruit, Pineapple, Lime, The Ivy Guest Champagne <i>Fruity - Zesty - Tropical</i>	16.00

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 Aperol, Orange, Fever-Tree soda, Prosecco <i>Classic - Aperitivo - Fresh</i>	14.00
Hugo Spritz St Germain, Fever-Tree Soda, Mint, Prosecco <i>Elderflower - Fresh - Bubbles</i>	14.50
Cherry & Apricot Spritz Bellamie Cherry liqueur, Apricot cordial, Prosecco <i>Aperitivo - Rich - Refreshing</i>	15.50
Pomelle Spritz Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, Pink grapefruit slice <i>Floral - Light - Fresh</i>	15.00
Passion & Basil Spritz Ketel One, Bonavida Grapefruit & Basil Aperitif, Beesou Honey, Passion Fruit Cordial, Prosecco <i>Tropical - Spring - Sharp</i>	16.00

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GIN & TONICS



Tanqueray Fever-Tree Light Tonic, Lime	15.50
Sipsmith Fever-Tree Light Tonic, Lime	15.50
The Botanist Fever-Tree Mediterranean Tonic, Grapefruit, Rosemary	15.50
Roku Fever-Tree Indian Tonic, Ginger	15.50
Tanqueray 10 Fever-Tree Indian Tonic, Grapefruit	16.25
Chase Pink Pomelo Fever-Tree Indian Tonic, Grapefruit	16.50
Bombay Premier Cru Fever-Tree Mediterranean Tonic, Lemon, Rosemary	16.50
Silent Pool Fever-Tree Indian Tonic, Orange	17.50
Gin Mare Fever-Tree Mediterranean Tonic, Lemon, Rosemary, Olive	17.50
Chase GB Gin Fever-Tree Elderflower Tonic, Lemon, Ginger	17.50

BEERS & CIDER

The Ivy Craft Lager , England, 4.5% abv, 379ml (Schooner)	7.00
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>	7.75
Maison Sassy Brut , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	7.50
Coalition Brite Lights Pilsner , England, 4% abv, 330ml <i>A full-bodied, light, and fresh pilsner with a delightful floral hoppy character</i>	7.25
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>	6.75

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SPARKLING



Wild Idol, Naturally Alcohol Free Sparkling White , <i>Rheinhessen, Germany</i>	12.50	125ml
Prosecco, Canal Grando , Veneto, Italy	12.50	
Della Vite Rosé Millesimato Prosecco , Valdobbiadene, Italy	14.00	
The Ivy Cuvée , Kent, England	14.50	
The Ivy Guest Champagne , Champagne, France	17.00	
Veuve Clicquot Yellow Label , Champagne, France	19.00	
Nyetimber Classic Cuvee , West Sussex, England	19.50	
Veuve Clicquot Rosé , Champagne, France	20.25	
Perrier-Jouët, Blanc de Blancs , Champagne, France	24.50	

WHITE

Trebbiano, Novità , Emilia-Romagna, Italy	11.00	175ml
Verdejo, Uclés , Castilla, Spain	12.00	
Picpoul Vinalthau , Languedoc, France	14.00	
Gavi, Michele Chiarlo , Piedmont, Italy	17.00	
Sauvignon Blanc, Craggy Range , Martinborough, New Zealand	18.00	
Chablis Le Finage, La Chablisienne , Burgundy, France	22.00	

ROSÉ

Pinot Grigio Blush, Novità , Veneto, Italy	11.00	175ml
The Ivy Rosé de Provence , Côtes De Provence, France	15.50	
Lady A, Château La Coste , Vin De Pays De Méditerranée, France	17.00	
Whispering Angel, Château d'Esclans , Côtes De Provence, France	19.00	
Rock Angel, Château d'Esclans , Côtes De Provence, France	21.00	

RED

Montepulciano d'Abruzzo, Vigneti Galassi , Abruzzo, Italy	11.00	175ml
Campules El Moreno, Bodegas la Purísima , La Mancha, Spain	12.00	
Côtes du Rhône, André Brunel , Southern Rhône, France	14.00	
Malbec, Terrazas de los Andes , Mendoza, Argentina	15.50	
Rioja Alavesa, B hilar Tinto , Bodegas B hilar, Rioja, Spain	18.50	
Pinot Noir, Cloudy Bay , Marlborough, New Zealand	22.50	

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NON-ALCOHOLIC COCKTAILS



Peach Iced Tea	8.50
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 8.50
Freshly pressed Ginger juice, Lemon, Sugar, Fever-Tree Soda Water

Virgin Rossini 8.50
Strawberry & Rhubarb purée, Fever-Tree White Grape & Apricot Soda

Wild Mojito 10.00
Mint, Peach, Citric topped with Wild Idol Naturally
Alcohol free sparkling wine

ABCBD Lemonade 9.00
TRIP Basil & Lemon, Citric Blend, Yuzu & Turmeric cordial

Crodino Spritz 9.00
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet

Grove & Tonic 9.00
Seedlip Grove, Honey Cordial, Fire Tincture, Fever-Tree Tonic

Rhubarb & Rosehip Highball 10.00
Tanqueray 0%, Rhubarb & Rosehip cordial, Citric blend, Fever-Tree Light Tonic

Angelic Amaretti Sour 10.00
Lyre's Amaretti, Lemon, Apricot

Stinging Collins 10.00
Seedlip Garden 108, Citric blend, Nettle cordial, Fever-Tree Ginger Ale

Blood Orange Spritz 10.00
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 6.00

Mango & Passion Fruit 6.00



JUICES AND SMOOTHIES



Choice of fresh juices 4.75
Orange, Apple, Grapefruit

Mixed Berry Smoothie 6.50
Banana, Apple, Coconut water, Blueberry, Strawberry, Lime, Raspberry

Immunity Smoothie 6.50
Apple, Orange, Banana, Lemon, Avocado, Ginger, Turmeric, Black Pepper, Cayenna Pepper

Green Juice 6.50
Cucumber, Apple, Spinach, Mango, Lime, Ginger, Lemon

Tropical Juice 6.50
Pineapple, Pear, Mango, Passion Fruit, Turmeric

SOFT DRINKS

Diet Coke, Coke Zero 4.25

Coca Cola 5.00

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 5.00

Trip CBD Infused Basil & Lemon 6.50

Still mineral water 5.50

Sparkling mineral water 5.50

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	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

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**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

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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

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