

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



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

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## LOCAL BEERS

<b>Prime Pale Ale, Meantime Brewing Co.</b>	<b>6.25</b>
Greenwich, 4.3% abv, 330ml <i>British and American hops unite to make a sessionable pale ale that's packed with citrus flavour</i>	
<b>Anytime IPA, Meantime Brewing Co.</b>	<b>7.00</b>
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>	
<b>Session Pale, Small Beer Brewing Co.</b>	<b>6.50</b>
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>	

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## LOCAL SPIRITS

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

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Champagne and Traditional method 125ml.

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## SEASONAL CLASSICS



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

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

<b>The Ivy Iced Tea</b> 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



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

## 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> Aperol, Orange, Fever-Tree soda, Prosecco <i>Classic - Aperitivo - Fresh</i>	14.00
<b>Hugo Spritz</b> St Germain, Fever-Tree Soda, Mint, Prosecco <i>Elderflower - Fresh - Bubbles</i>	14.50
<b>Cherry &amp; Apricot Spritz</b> Bellamie Cherry liqueur, Apricot cordial, Prosecco <i>Aperitivo - Rich - Refreshing</i>	15.50
<b>Pomelle Spritz</b> Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, Pink grapefruit slice <i>Floral - Light - Fresh</i>	15.00
<b>Passion &amp; Basil Spritz</b> 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



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

## 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>	7.50
<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>	7.75
<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>	7.50
<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>	7.25
<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>	6.75

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## SPARKLING



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

## WHITE

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

## ROSÉ

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

## RED

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

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## NON-ALCOHOLIC COCKTAILS



<b>Peach Iced Tea</b>	8.50
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>	8.50
Freshly pressed Ginger juice, Lemon, Sugar, Fever-Tree Soda Water	
<b>Virgin Rossini</b>	8.50
Strawberry & Rhubarb purée, Fever-Tree White Grape & Apricot Soda	
<b>Wild Mojito</b>	10.00
Mint, Peach, Citric topped with Wild Idol Naturally Alcohol free sparkling wine	
<b>ABCBD Lemonade</b>	9.00
TRIP Basil & Lemon, Citric Blend, Yuzu & Turmeric cordial	
<b>Crodino Spritz</b>	9.00
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet	
<b>Grove &amp; Tonic</b>	9.00
Seedlip Grove, Honey Cordial, Fire Tincture, Fever-Tree Tonic	
<b>Rhubarb &amp; Rosehip Highball</b>	10.00
Tanqueray 0%, Rhubarb & Rosehip cordial, Citric blend, Fever-Tree Light Tonic	
<b>Angelic Amaretti Sour</b>	10.00
Lyre's Amaretti, Lemon, Apricot	
<b>Stinging Collins</b>	10.00
Seedlip Garden 108, Citric blend, Nettle cordial, Fever-Tree Ginger Ale	
<b>Blood Orange Spritz</b>	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

<b>Rhubarb &amp; Strawberry</b>	6.00
<b>Mango &amp; Passion Fruit</b>	6.00



## JUICES AND SMOOTHIES



<b>Choice of fresh juices</b>	4.75
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>	4.25
<b>Coca Cola</b>	5.00
<b>Fever-Tree Softs Drinks</b>	4.25
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



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



<b>Casamigos Blanco</b>	<b>11.00</b>
<b>Cazcabel Coffee Tequila</b>	<b>11.00</b>
<b>Cazcabel Honey Tequila</b>	<b>11.00</b>
<b>Casamigos Reposado</b>	<b>11.50</b>
<b>Mezcal Verde</b>	<b>11.75</b>
<b>Volcan De Mi Tierra Blanco</b>	<b>12.00</b>
<b>Ojo de Dios</b>	<b>12.00</b>
<b>Ojo de Dios Hibiscus</b>	<b>12.00</b>
<b>Casamigos Anejo</b>	<b>14.00</b>
<b>Patrón Silver</b>	<b>15.50</b>
<b>Volcan De Mi Tierra Cristalino</b>	<b>16.00</b>
<b>Don Julio Reposado</b>	<b>16.00</b>
<b>Patrón Reposado</b>	<b>16.00</b>
<b>Casamigos Mezcal Joven</b>	<b>16.00</b>
<b>Avión Silver</b>	<b>17.00</b>
<b>Don Julio Añejo</b>	<b>17.00</b>
<b>Patrón Añejo</b>	<b>18.00</b>
<b>Lost Explorer Espadin Mezcal</b>	<b>19.00</b>
<b>Volcan De Mi Tierra X.A</b>	<b>40.00</b>
<b>Patron El Cielo</b>	<b>40.00</b>
<b>Don Julio 1942</b>	<b>40.00</b>
<b>Patrón Gran Platinum</b>	<b>65.00</b>

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## CALVADOS

<b>Dupont VSOP Pays d'Auge</b>	<b>13.00</b>
<b>Camut 6 YEAR Pays d'Auge</b>	<b>15.00</b>
<b>Camut 12 year Pays d'Auge</b>	<b>19.00</b>

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