

THE IVY

CLIFTON
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 Bristol Clifton



COCKTAILS



Mangofini	13.00
Tequila, mango and passion fruit juice, lime, agave, basil, tabasco	
Harbourside Sunrise	12.50
Rum, V Galelry Mango, apricot syrup, pineapple, lime, grenadine	
Lavender and Pear Royale	12.00
Spiced rum, pear syrup, lavender syrup, lime, prosecco	
Garden of Eden	12.50
Lanique, Tanqueray, lavender syrup, citric blend, foam	
Bristol de Mure	14.50
Mezcal, blackberry, thyme, lime, Prosecco	

LOCAL BEERS

Keller Pils, Lost and Grounded Brewery	7.50
Bristol, 4.8% abv, 330ml	
<i>A delicious, unfiltered hop bitter lager</i>	
Kaleidoscope Pale Ale, Wipe & True	7.50
Bristol, 4.2% ABV, 440ml	
<i>A superbly balanced pale ale that matches citrus refreshment with tropical haze</i>	

WOODCHESTER VALLEY VINEYARD

Established in 2007, Woodchester Valley is a family owned boutique vineyard and winery in the South Cotswolds producing white, rosé, red and sparkling wines from 58 acres.

Reserve Cuvée	Bd 80.00 Gls 14.50
<i>The wine shows great complexity both aromatically and on the palate, expressing ripe red fruit and subtle red apple with great balance, a fine mousse and an excellent lingering finish.</i>	
Rosé Brut - 2019	Bd 80.00
<i>A charmingly well balanced sparkling rosé with delicate bubbles. This wine maintains subtle raspberry and toasted aromas which follow through and linger on the palate.</i>	
Culver Hill - 2021	Bd 55.00
<i>Enticing notes of crisp and refreshing citrus and green fruits are beautifully balanced with subtle peach and hints of minerality.</i>	
Bacchus - 2021	Bd 55.00 Gls 14.00
<i>A quintessential representation of the varietal style. Aromatic yet dry. With both Early and Late harvested fruit this wine offers complex flavours of zesty citrus and gooseberry, subtle lychee and pineapple, with a distinctive elderflower aroma.</i>	
Pinot Rosé - 2022	Bd 55.00 Gls 14.00
<i>This perfect warm weather rosé has an initial aroma of raspberries and fresh cut roses with a hint of lemon zest. Its pale salmon colour complements the subtle strawberry notes.</i>	

SEASONAL CLASSICS	
The Ivy Martini	15.00
Tanqueray No. Ten, Vault dry vermouth specially made for the Ivy <i>Savoury - Zesty - Botanical</i>	
Amore E Oro <i>Ivy Icons 2025 winner, Ben Davies Ivy Bournemouth</i>	15.00
Altamura Distilleries Vodka, Vault dry vermouth, Italicus, Galiano, orange & grapefruit bitters <i>Creamy - Herbaceous - Smooth</i>	
Salted Caramel Espresso Martini	14.00
Ketel One, Kahlua, salted caramel, espresso, chocolate <i>Indulgent - Sweet - Rich</i>	
Cherry & Honey Negroni	15.00
Tanqueray No. Ten, cherry, honey, sweet vermouth, Campari, chocolate <i>Rich - Bitter - Smooth</i>	
Watermelon & Strawberry Margarita	14.00
Casamigos Blanco, watermelon, strawberry, yuzu, lime, tajin, spice <i>Spicy - Fruity - Sharp</i>	

Champagne & Strawberry Mojito	14.00
Ron Santiago De Cuba Carta Blanca, strawberry, mint, citric blend, Champagne <i>Fresh - Clean - Effervescent</i>	

Tatin Old Fashioned	14.50
Ron Santiago De Cuba Añejo 8 year old, 30/40 Double Jus, Noix des Peres Chartreux, demerara, bitters <i>Complex - Light - Rich</i>	
Pineapple & Ginger Whisky Sour	14.50
Singleton 12, Pineau des Charentes, Kavieri ginger, pineapple, lemon, foamer <i>Light - Cleansing - Fiery</i>	
Madeleine Coffee	13.00
Singleton 12, madeleine, coffee, cream, nutmeg <i>Warming - Delicate - Buttery</i>	
Watermelon & Strawberry Bellini	12.00
Prosecco, watermelon & strawberry purée <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 Sunset Martini <i>Ivy Icons 2025 winner, Ben Davies Ivy Bournemouth</i>	12.50
Altamura Distilleries Vodka, Campari, lime, yuzu, basil & rosemary syrup, blueberries <i>Fruity - Bitter - Herbal</i>	
Raspberry à la Crème Martini	13.00
Tanqueray, raspberries, lemon, cheescake 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	
Chocolate & Madeleine Old Fashioned	
Johnnie Walker Blue Label, chocolate wine, madeleine, bitters	
Johnnie Walker Blue 50ml	35.00
1942 Stirred Margarita	
Don Julio 1942, honey, peach, lime, 1942 float	
Don Julio 1942 50ml	40.00

SPRITZ	
Aperol Spritz	12.50
Aperol, Fever-Tree Soda, Prosecco, orange <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>	

Blood Orange & Passion Fruit Spritz	15.00
Bonavida aperitif, Beesou honey, passion fruit, Fever-Tree Blood Orange Soda, Champagne <i>Sharp - Fruity - Aperitif</i>	

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Champagne and Traditional method 125ml.

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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
Chase Pink Pomelo Fever-Tree Indian Tonic, grapefruit	14.50
Bombay Premier Cru Fever-Tree Mediterranean Tonic, lemon, rosemary	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>Rheinhesen, Germany</i>	125ml 10.50
Prosecco, Canal Grando , Veneto, Italy	10.50
The Ivy Cuvée , Kent, England	12.50
The Ivy Rosé Cuvée , Kent, England	13.00
The Ivy Guest Champagne , Champagne, France	15.00
Veuve Clicquot Yellow Label , Champagne, France	17.00
Nyetimber Classic Cuvee , 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
Soave, La Collina dei Ciliegi , Veneto, Italy	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
Malbec, Terrazas de los Andes , Mendoza, Argentina	14.00
Côtes du Rhône, Château De Saint Cosme , Southern Rhône, France	15.00
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 & watermelon purée, Fever-Tree White Grape & Apricot Soda	
Wild Mojito	9.00
Mint, strawberry, 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	
Dove 42	8.00
Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda	
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 Apricot & Grape Soda and a touch of citrus	
Strawberry & watermelon	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

Rose & Matcha Iced Latte	5.75
Cold brew matcha tea, milk, rose	

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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APERITIF AFFAIR

Enjoy our Signature Drinks at an exclusive price
Monday - Friday | 3-5:30pm

SHARING & NIBBLES

Truffle Arancini Rice Balls	7.25
Zucchini Fritti	6.95
With lemon, chilli and mint yoghurt	
Salt-crusted Sourdough Bread	5.95
Spiced Gordal Olives	4.75
With chilli, coriander and lemon	
Rosemary Glazed Almonds	4.25

COCKTAILS

Salted Caramel Espresso Martini	8.00
Ketel One, Kahlua, salted caramel, espresso, chocolate	
Upgrade the Vodka to Grey Goose +£1.50	
Champagne & Strawberry Mojito	8.00
Ron Santiago De Cuba Carta Blanca, strawberry, mint, lime, Champagne	
Rhubarb Negroni	7.50
Tenqueray No. 10, Sweet Vermouth, Campari, rhubarb, white chocolate	
The Devil Margarita	7.50
Casamigos Blanco, lime, peach, Malbec float	
Strawberry & Rhubarb Bellini	7.50
Prosecco, strawberry & rhubarb pureé	

SPRITZ

Aperol Spritz	7.50
Aperol, orange, Fever-Tree Soda, Prosecco	
Hugo Spritz	8.00
St Germain, Fever-Tree Soda, mint, Prosecco	
Pomelle Spritz	8.00
Pomelo & Elderflower Aperitif, Prosecco, soda, pink grapefruit slice	

BEER

The Ivy Craft Lager	4.00
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SPARKLING

	Glass 125ml	Bottle 750ml
Wild Idol, Naturally Alcohol Free Sparkling White, <i>Rheinhessen, Germany</i>	7.50	30.00
Prosecco, Canal Grando <i>Veneto, Italy</i>	7.50	30.00
The Ivy Cuvée <i>Kent, England</i>	9.00	45.00
The Ivy Guest Champagne <i>Champagne, France</i>	10.00	50.00

NON-ALCOHOLIC

Wild Mojito	6.50
Mint, peach, citric topped with Wild Idol Naturally Alcohol free sparkling wine	
Virgin Rossini	6.50
Strawberry & rhubarb purée, Fever-Tree White Grape & Apricot Soda	
Blood Orange Spritz	6.50
Lyre's Italian Orange, elderflower, Fever-Tree Blood Orange Soda	

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VODKA



Ketel One	10.50
Ketel One Citroen	10.50
Haku Japanese Craft	10.50
Kavka Orchard Plum & Apple	10.50
Absolut Elyx	10.75
Cîroc	11.00
Belvedere	11.50
Ukiyo Japanese Rice Vodka	11.75
Pod. Pea Vodka	12.00
Altamura	12.00
Grey Goose	12.00
Stolichnaya Elit	12.00

RUM

Ron Santiago De Cuba Carta Blanca	10.00
Ron Santiago De Cuba 8 Añejo	10.00
Bacardí Carta Blanca	10.00
Aluna Coconut	10.00
Havana Club Cuban Spiced	10.00
Gosling's Black Seal	10.50
Appleton 8 year	10.50
Bacardí 8 year	10.50
Ron Santiago De Cuba 11 Extra Añejo	13.00
Diplomatico 12 year Exclusiva	13.00
Havana Club Selección des Maestros	13.50
Brugal 1888	13.50
Eminente Reserva 7 year	14.00
Zacapa Centenario 23	15.00
Zacapa XO	19.00
Ron Santiago De Cuba 20 Extra Añejo Gran Reserva	19.00

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	12.00
Glenmorangie The Original 10 year	12.00
Bowmore 12 year	12.00
Highland Park 12 year	12.00
Balvenie 12 year	12.50
Dalwhinnie 15 year	12.50
Glenfiddich 12 year	13.50
The Glenlivet 12 year	13.50
Auchentoshan Three Wood	13.50
Laphroaig 10 year	13.50
Ardbeg 10 year	13.50
Talisker 10 year	14.00
Oban 14 year	16.00
Bruichladdich Classic Laddie	16.00
Glenfiddich 15 year	16.00
Balvenie 14 year	16.00
The Macallan Double Cask 12 year	17.00
The Glenlivet 15 year	19.00
Aberlour A'Bunadh Batch 61	21.00
The Macallan Double Cask 15 year	26.00
Glenmorangie Signet	27.00
The Macallan Rare Cask	56.00
The Macallan Double Cask 18 year	58.00

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**BLENDED
SCOTCH WHISKY**



Johnnie Walker Black Label	10.50
Compass Box Great King Street Artist's Blend	12.50
Chivas Regal XV 15 year	13.50
Chivas Regal 18 year	16.00
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	10.50
Jack Daniel's	10.50
Rittenhouse Rye	11.00
Bulleit 10 year	11.00
Maker's Mark	11.00
Woodford Reserve	11.50
Maker's Mark 46	12.00
WhistlePig Piggyback 6 year Rye	13.00
WhistlePig 10 year Rye	21.00

WORLD WHISKEY

Jameson, Ireland	10.50
Jameson Black Barrel, Ireland	11.00
Cotswolds Single Malt, England	13.00
Green Spot, Ireland	13.00
The Chita, Japan	13.50
Redbreast 12 year, Ireland	15.00
Hibiki Harmony, Japan	17.00

COGNAC & ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	12.00
Rémy Martin VSOP	12.00
Hennessy VS	12.50
Remy Martin 1738 Accord Royal	14.00
Leyrat XO Vieille Reserve	23.50
Martell Cordon Bleu	25.00
Rémy Martin XO	25.00
Courvoisier XO	27.00
Hennessy XO	29.00
Ragnaud Sabourin No. 35 Fontvieille	33.00

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	10.00
Bombay Sapphire	10.00
The Botanist Islay Dry	10.00
Sipsmith	10.00
Roku	10.00
Malfy con Limone	10.00
Malfy con Arancia	10.00
Malfy Gin Rosa Pink Grapefruit	10.00
Plymouth Original	10.00
Beefeater 24	10.00
Cygnet Welsh Dry Gin	10.00
Plymouth Navy Strength	10.50
Ramsbury Single Estate	10.75
Tarsier Oriental Pink	10.75
Tanqueray 10	10.75
Hendrick's	11.00
Bombay Sapphire Premier Cru Murcian Lemon	11.00
Ukiyo Tokyo Dry	11.75
Ukiyo Japanese Blossom	11.75
Ukiyo Japanese Yuzu Citrus	11.75
Silent Pool	12.00
Cygnet 22	12.00
Gin Mare	12.00
Chase GB	12.00
Cotswolds Dry	12.00
KiNoBi	13.50
Monkey 47	14.50
Monkey 47 Sloe	14.50
Monkey 47 Barrel Cut	16.00



TEQUILA & MEZCAL



Casamigos Blanco	10.00
Cazcabel Coffee Tequila	10.00
Cazcabel Honey Tequila	10.00
Casamigos Reposado	10.50
Mezcal Verde	10.75
Volcan De Mi Tierra Blanco	11.00
Ojo de Dios	11.00
Ojo de Dios Hibiscus	11.00
Casamigos Añejo	13.00
Patrón Silver	14.50
Volcan De Mi Tierra Cristalino	15.00
Don Julio Reposado	15.00
Patrón Reposado	15.00
Casamigos Mezcal Joven	15.00
Avión Silver	16.00
Don Julio Añejo	16.00
Patrón Añejo	17.00
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

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APERITIF AFFAIR

*Join us for the Aperitif Affair, an elegant
prelude to your evening, showcasing our
signature cocktails at specially curated prices,
available Monday through Friday
from 3:00 PM to 5:30 PM*

