

# THE IVY

CAMBRIDGE  
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 Cambridge**



**COCKTAILS**



<b>Pixie Blossom</b>	<b>12.00</b>
Tanqueray, Passoa, apricot syrup, pineapple juice, lime	
<b>Golden Bliss</b>	<b>12.00</b>
Ketel One, V Gallery mango, peach syrup, mango juice, lime, mint	
<b>Duchess of Cambridge</b>	<b>13.00</b>
Gin, cherry brandy, pineapple juice, cherry cordial, lemon, rosemary	

**LOCAL BEERS**

<b>Boathouse Bitter, City of Cambridge Brewery</b>	<b>7.50</b>
Cambridge, 3.7% abv, 500ml	
<i>A light copper coloured session bitter with a full bodied brew with a chocolatey nose, supported by a little citrus hoppiness</i>	
<b>Atom Splitter, City of Cambridge Brewery</b>	<b>8.50</b>
Cambridge, 4.5% abv, 500ml	
<i>A golden ale bursting with hoppy flavours</i>	
<b>Parkers Piece, City of Cambridge Brewery</b>	<b>8.50</b>
Cambridge, 5% abv, 500ml	
<i>A dark, rich, ruby coloured fruity flavoured bitter with a flavourful aftertaste</i>	

**LOCAL SPIRITS**

<b>Cambridge Distillery ‘Anty Gin’</b>	<b>25.00</b>
<b>Cambridge Distillery Dry Gin</b>	<b>15.00</b>
<b>Cambridge Distillery ‘Truffle’ Gin</b>	<b>15.00</b>

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
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.

SEASONAL CLASSICS	
<b>The Ivy Martini</b>	16.00
Tanqueray No. Ten, Vault dry vermouth specially made for the Ivy Savoury - Zesty - Botanical	
<b>Cherry &amp; Honey Negroni</b>	15.50
Tanqueray No. Ten, cherry, honey, sweet vermouth, Campari, chocolate Rich - Bitter - Smooth	
<b>Amore E Oro</b> <i>Ivy Icons 2025 winner, Ben Davies Ivy Bournemouth</i>	16.00
Altamura Distilleries Vodka, Vault dry vermouth, Italicus, Galiano, orange & grapefruit bitters Creamy - Herbaceous - Smooth	
<b>Salted Caramel Espresso Martini</b>	14.50
Ketel One, Kahlua, salted caramel, espresso, chocolate Indulgent - Sweet - Rich	
Upgrade the Vodka to Grey Goose	+1.50
<b>Watermelon &amp; Strawberry Margarita</b>	14.50
Casamigos Blanco, watermelon, strawberry, yuzu, lime, tajin, spice Spicy - Fruity - Sharp	

<b>Champagne &amp; Strawberry Mojito</b>	14.50
Ron Santiago De Cuba Carta Blanca, strawberry, mint, citric blend, Champagne Fresh - Clean - Effervescent	

<b>Tatin Old Fashioned</b>	15.00
Ron Santiago De Cuba Añejo 8 year old, 30/40 Double Jus, Noix des Peres Chartreux, demerara, bitters Complex - Light - Rich	
<b>Pineapple &amp; Ginger Whisky Sour</b>	15.00
Singleton 12, Pineau des Charentes, Kavieri ginger, pineapple, lemon, foamer Light - Cleansing - Fiery	
<b>Madeleine Coffee</b>	13.50
Singleton 12, madeleine, coffee, cream, nutmeg Warming - Delicate - Buttery	
<b>Watermelon &amp; Strawberry Bellini</b>	12.50
Prosecco, watermelon & strawberry purée Spring - Effervescent - Fruity	
<b>Bloody Mary</b>	12.00
Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin Full - Hot - Savoury	
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 Fruity - Balanced - Herbal	

CONTEMPORARY COCKTAILS	
<b>The Sunset Martini</b> <i>Ivy Icons 2025 winner, Ben Davies Ivy Bournemouth</i>	13.00
Altamura Distilleries Vodka, Campari, lime, yuzu, basil & rosemary syrup, blueberries Fruity - Bitter - Herbal	
<b>Raspberry à la Crème Martini</b>	14.00
Tanqueray, raspberries, lemon, cheescake syrup, foamer Indulgent - Fresh - Sweet	
<b>Chocolate &amp; Orange Martini</b>	13.50
Belvedere, Grand Marnier, Rubis chocolate wine, dark chocolate sauce, popcorn syrup, double cream Indulgent - Rich - Morish	
<b>West End Hold Up</b>	15.00
Ciroc, Aperol, spiced red berries, passion fruit, pineapple, lime, The Ivy Guest Champagne Fruity - Zesty - Tropical	

LUXURY SERVES	
<b>Chocolate &amp; Madeleine Old Fashioned</b>	
Johnnie Walker Blue Label, chocolate wine, madeleine, bitters	
<b>Johnnie Walker Blue 50ml</b>	35.00
<b>1942 Stirred Margarita</b>	
Don Julio 1942, honey, peach, lime, 1942 float	
<b>Don Julio 1942 50ml</b>	40.00

SPRITZ	
<b>Aperol Spritz</b>	13.00
Aperol, Fever-Tree Soda, Prosecco, orange Classic - Aperitivo - Fresh	
<b>Hugo Spritz</b>	13.50
St Germain, Fever-Tree Soda, mint, Prosecco Elderflower - Fresh - Bubbles	
<b>Cherry &amp; Apricot Spritz</b>	14.50
Bellamie cherry liqueur, apricot cordial, Prosecco Aperitivo - Rich - Refreshing	
<b>Pomelle Spritz</b>	15.00
Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, pink grapefruit slice Floral - Light - Fresh	
<b>Blood Orange &amp; Passion Fruit Spritz</b>	15.00
Bonavida aperitif, Beesou honey, passion fruit, Fever-Tree Blood Orange Soda, Champagne Sharp - Fruity - Aperitif	

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
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.

	<u>GIN &amp; TONICS</u>	
<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

	<u>SPARKLING</u>	
<b>Wild Idol</b> , Naturally Alcohol Free Sparkling White, <i>Rheinhessen, Germany</i>	11.50	125ml
<b>Prosecco</b> , Canal Grando, Veneto, Italy	11.50	
<b>The Ivy Cuvée</b> , Kent, England	13.50	
<b>The Ivy Rosé Cuvée</b> , Kent, England	14.50	
<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

		175ml
<b>Trebbiano</b> , Novità, Emilia-Romagna, Italy	10.00	
<b>Soave</b> , La Collina dei Ciliegi, Veneto, Italy	11.50	
<b>Pinot Grigio</b> , Riff, Alois Lageder, Veneto, Italy	12.00	
<b>Gavi</b> , Michele Chiarlo, Piedmont, Italy	16.00	
<b>Sauvignon Blanc</b> , Craggy Range, Martinborough, New Zealand	17.00	
<b>Chablis Le Finage</b> , La Chablisienne, Burgundy, France	20.00	

ROSÉ

		175ml
<b>Pinot Grigio Blush</b> , Novità, Veneto, Italy	10.00	
<b>The Ivy Rosé de Provence</b> , Côtes De Provence, France	15.50	
<b>Lady A</b> , Château La Coste, Vin De Pays De Méditerranée, France	16.00	
<b>Whispering Angel</b> , Château d'Esclans, Côtes De Provence, France	18.00	
<b>Rock Angel</b> , Château d'Esclans, Côtes De Provence, France	20.00	

RED

		175ml
<b>Montepulciano d'Abruzzo</b> , Vigneti Galassi, Abruzzo, Italy	10.50	
<b>Campules El Moreno</b> , Bodegas la Purísima, La Mancha, Spain	11.00	
<b>Malbec</b> , Terrazas de los Andes, Mendoza, Argentina	14.50	
<b>Côtes du Rhône</b> , Château De Saint Cosme, Southern Rhône, France	15.50	
<b>Rioja Alavesa</b> , Bhilar Tinto, Bodegas Bhilar, Rioja, Spain	17.50	
<b>Pinot Noir</b> , Cloudy Bay, Marlborough, New Zealand	21.50	

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
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.

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 & watermelon purée, Fever-Tree White Grape & Apricot Soda	
<b>Wild Mojito</b>	9.50
Mint, strawberry, 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>Dove 42</b>	8.50
Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda	
<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 Apricot & Grape Soda and a touch of citrus	
<b>Strawberry &amp; watermelon</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

<b>Rose &amp; Matcha Iced Latte</b>	5.75
Cold brew matcha tea, milk, rose	

### 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	

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
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.

# APERITIF AFFAIR

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

## SHARING & NIBBLES

Truffle Arancini Rice Balls	8.25
Zucchini Fritti	8.25
With lemon, chilli and mint yoghurt	
Salt-crusted Sourdough Bread	6.95
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
---------------------	------

## 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	

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request). 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.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request). 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.

VODKA

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

RUM

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

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

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
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.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
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.



**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

**WORLD WHISKEY**

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

**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

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
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.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
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.





GIN



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



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 Anejo	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
Cincoro Blanco	25.00
Cincoro Reposado	30.00
Volcan De Mi Tierra X.A	40.00
Patron El Cielo	40.00
Don Julio 1942	40.00
Cincoro Anejo	45.00
Patrón Gran Platinum	65.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
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.

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
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.

# 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*

