

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

Watermelon Sangria	15.00
Manchester Raspberry Gin, Lillet Rose, watermelon syrup, cranberry, citric blend, pinot blush	
Sorbet Sunrise	13.50
Ivy Limoncello, Tarsier Pink, lemon, strawberry syrup, soda water	
Sunset in Salford	12.00
Havana Spiced Rum, amaro, pineapple, lime, ginger beer	
Mancunian Daiquiri	12.00
Diabliesse Golden Rum, mango liqueur, citric blend, elderflower, Wray Neph Rum	
Citrine Gimlet	13.00
Manchester Grapefruit, lime, raspberry syrup, cucumber, mint	

LOCAL BEERS

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

Manchester Blackberry Gin	10.00
Diabliesse Coconut & Hibiscus Rum	10.00
Diabliesse Clementine	11.00
Diabliesse Caribbean Spiced Rum	11.00
Manchester Gin	12.00
Manchester Raspberry Gin	12.00

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, Vault dry vermouth specially made for the Ivy <i>Savoury - Zesty - Botanical</i>	16.00
Cherry & Honey Negroni Tanqueray No. Ten, cherry, honey, sweet vermouth, Campari, chocolate <i>Rich - Bitter - Smooth</i>	15.50
Amore E Oro <i>Ivy Icons 2025 winner, Ben Davies Ivy Bournemouth</i> Altamura Distilleries Vodka, Vault dry vermouth, Italicus, Galiano, orange & grapefruit bitters <i>Creamy - Herbaceous - Smooth</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	14.50 +1.50
Watermelon & Strawberry Margarita Casamigos Blanco, watermelon, strawberry, yuzu, lime, tajin, spice <i>Spicy - Fruity - Sharp</i>	14.50

Champagne & Strawberry Mojito Ron Santiago De Cuba Carta Blanca, strawberry, mint, citric blend, Champagne <i>Fresh - Clean - Effervescent</i>	14.50
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Tatin Old Fashioned Ron Santiago De Cuba Añejo 8 year old, 30/40 Double Jus, Noix des Peres Chartreux, demerara, bitters <i>Complex - Light - Rich</i>	15.00
Pineapple & Ginger Whisky Sour Singleton 12, Pineau des Charentes, Kavieri ginger, pineapple, lemon, foamer <i>Light - Cleansing - Fiery</i>	15.00
Madeleine Coffee Singleton 12, madeleine, coffee, cream, nutmeg <i>Warming - Delicate - Buttery</i>	13.50
Watermelon & Strawberry Bellini Prosecco, watermelon & strawberry purée <i>Spring - Effervescent - Fruity</i>	12.50
Bloody Mary Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin <i>Full - Hot - Savoury</i> Upgrade the Vodka to Grey Goose	12.00 +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>	12.50
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CONTEMPORARY COCKTAILS



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

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

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	<u>GIN & TONICS</u>	
Tanqueray		14.50
Fever-Tree Light Tonic, lime		
Sipsmith		14.50
Fever-Tree Light Tonic, lime		
The Botanist		14.50
Fever-Tree Mediterranean Tonic, grapefruit, rosemary		
Roku		14.50
Fever-Tree Indian Tonic, ginger		
Tanqueray 10		15.25
Fever-Tree Indian Tonic, grapefruit		
Chase Pink Pomelo		15.50
Fever-Tree Indian Tonic, grapefruit		
Bombay Premier Cru		15.50
Fever-Tree Mediterranean Tonic, lemon, rosemary		
Silent Pool		16.50
Fever-Tree Indian Tonic, orange		
Gin Mare		16.50
Fever-Tree Mediterranean Tonic, lemon, rosemary, olive		
Chase GB Gin		16.50
Fever-Tree Elderflower Tonic, lemon, ginger		

BEERS & CIDER

The Ivy Craft Lager , England, 4.5% abv, 330ml	7.00
<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>	
Coalition Meadow Drop Pale Ale , England, 4% abv, 330ml	7.50
<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>	
Maison Sassy Brut , Normandy, France, 5.2% abv, 330ml	7.25
<i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	
Coalition Brite Lights Pilsner , England, 4% abv, 330ml	7.00
<i>A full-bodied, light, and fresh pilsner with a delightful floral hoppy character</i>	
Lucky Saint , Germany, 0.5% abv, 330ml	6.50
<i>Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol</i>	

	<u>SPARKLING</u>	
Wild Idol, Naturally Alcohol Free Sparkling White , <i>Rheinhessen, Germany</i>		125ml 11.50
Prosecco, Canal Grando , Veneto, Italy		11.50
The Ivy Cuvée , Kent, England		13.50
The Ivy Rosé Cuvée , Kent, England		14.50
The Ivy Guest Champagne , Champagne, France		16.00
Veuve Clicquot Yellow Label , Champagne, France		18.00
Nyetimber Classic Cuvee , West Sussex, England		18.50
Veuve Clicquot Rosé , Champagne, France		19.25
Perrier-Jouët, Blanc de Blancs , Champagne, France		23.50

WHITE

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

ROSÉ

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

RED

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

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NON-ALCOHOLIC COCKTAILS



Peach Iced Tea 8.00
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 8.00
Freshly pressed ginger juice, lemon, sugar, Fever-Tree Soda Water

Virgin Rossini 8.00
Strawberry & watermelon purée, Fever-Tree White Grape & Apricot Soda

Wild Mojito 9.50
Mint, strawberry, citric topped with Wild Idol naturally alcohol free sparkling wine

ABCBD Lemonade 8.50
TRIP basil & lemon, citric blend, yuzu & turmeric cordial

Crodino Spritz 8.50
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet

Dove 42 8.50
Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda

Rhubarb & Rosehip Highball 9.50
Tanqueray 0%, rhubarb & rosehip cordial, citric blend, Fever-Tree Light Tonic

Angelic Amaretti Sour 9.50
Lyre's Amaretti, lemon, apricot

Stinging Collins 9.50
Seedlip Garden 108, citric blend, nettle cordial, Fever-Tree Ginger Ale

Blood Orange Spritz 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

Strawberry & watermelon 5.50

Mango & passion fruit 5.50



JUICES AND SMOOTHIES



Choice of fresh juices 4.50
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 4.50

Coca Cola 4.75

Fever-Tree Softs Drinks 4.50
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

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	8.25
Zucchini Fritti With lemon, chilli and mint yoghurt	8.25
Salt-crusted Sourdough Bread	6.95
Spiced Gordal Olives With chilli, coriander and lemon	4.75
Rosemary Glazed Almonds	4.25

COCKTAILS

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

SPRITZ

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

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

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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

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

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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
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 Añejo	45.00
Patrón Gran Platinum	65.00

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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

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

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