



GRANARY
SQUARE

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

Granary Square Brasserie

{ COCKTAILS }

London Sbagliato	15.00
<i>Vault dry vermouth specially made for the Ivy,</i>	
<i>Vault Forest red vermouth, cider, orange</i>	
Rum `n` Plum Old Fashioned	16.00
<i>Diplomatico, Umesbu plum sake, demerara syup, chocolate bitters</i>	

{ LOCAL BEERS }

Metro Land London Session IPA	7.00
<i>Two Tribes Brewery London N7, 3.8% abv, 330ml</i>	
<i>Medium hop bitterness, tropical fruits and pine resin</i>	
Campfire hazy IPA	7.00
<i>Two Tribes Brewery London N7, 5.2% abv, 330ml</i>	
<i>Tropical fruits, passionfruit, citrus and red berries</i>	
Session Pale, Small Beer Brewing Co.	6.50
<i>London, 2.5% abv, 350ml</i>	
<i>Small Beer Session Pale is packed with tropical fruit aromas and mouth-wateringly juicy</i>	
<i>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,</i>	
<i>English wine, and foraged botanicals, sweetened with demerara sugar</i>	
Burnt Faith London Brandy	13.00
<i>Aged, blended and bottled in Britain, with notes of butterscotch,</i>	
<i>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

Granary Square Brasserie Martini <i>Tanqueray No. Ten, Vault dry vermouth specially made for The Ivy</i> <i>Savoury - Zesty - Botanical</i>	16.00
Negroni de la Brasserie <i>Tanqueray No. Ten, Pineau des Charentes, sweet vermouth, Pamplemousse, Campari, Apricot & Grape Fever-Tree soda, Prosecco</i> <i>Citrus - Sharp - Herbal</i>	15.50
Spiced Pumpkin Espresso Martini <i>Ketel One, Kablua, spiced pumpkin syrup, espresso, squirty cream</i> <i>Indulgent - Rich - Seasonal</i> <i>Upgrade the Vodka to Grey Goose</i>	14.50 +1.50
Salted Caramel Espresso Martini <i>Ketel One, Kablua, salted caramel, espresso, chocolate</i> <i>Indulgent - Sweet - Rich</i> <i>Upgrade the Vodka to Grey Goose</i>	14.50 +1.50
Hot Honey Margarita <i>Casamigos Blanco, lime, hot honey, tajin</i> <i>Heat - Sharp - Morish</i>	14.50

Champagne & Pear Mojito <i>Ron Santiago De Cuba 8 year, Double Jus, pear, mint, citric blend, Champagne</i> <i>Smooth - Comforting - Refreshing</i>	14.50
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Cherry Chocolate Boulevardier <i>Maker's Mark, coconut, chocolate, Campari, sweet vermouth, cherry</i> <i>Rich - Bitter - Sweet</i>	15.00
Ginger & Honey Sour <i>Johnnie Walker Black Ruby, Kaveri Ginger, Beesou honey, hot honey, lemon, malbec</i> <i>Warming - Sharp - Caramel</i>	15.00
Madeleine Irish Coffee <i>Jameson, madeleine, coffee, cream, nutmeg</i> <i>Warming - Delicate - Buttery</i>	12.50
Pomegranate & Spiced Pear Bellini <i>Prosecco, purée</i> <i>Fall - Effervescent - Fruity</i>	12.50
Bloody Mary <i>Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin</i> <i>Full - Hot - Savoury</i> <i>Upgrade the Vodka to Grey Goose</i>	12.00 +1.50

Granary Square Brasserie Iced Tea <i>Hendricks & peach cordial topped with our in-house Iced tea blend of Earl Grey, Breakfast and Jasmine tea, Fever-Tree Tonic</i> <i>Fruity - Balanced - Herbal</i>	12.50
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— { CONTEMPORARY COCKTAILS } —

Raspberry à la Crème Martini	14.00
<i>Tanqueray, raspberries, lemon, cheescake syrup, foamer</i>	
<i>Indulgent - Fresh - Sweet</i>	
Chocolate & Orange Martini	13.50
<i>Belvedere, Grand Marnier, Rubis chocolate wine, dark chocolate sauce, popcorn syrup, double cream</i>	
<i>Indulgent - Rich - Morish</i>	
West End Hold Up	15.00
<i>Ciroc, Aperol, spiced red berries, passion fruit, pineapple, lime, The Ivy Guest Champagne</i>	
<i>Fruity - Zesty - Tropical</i>	

— { LUXURY SERVES } —

Chocolate & Madeleine Old Fashioned	35.00
<i>Johnnie Walker Blue Label, chocolate wine, madeleine, bitters</i>	
<i>or Johnnie Walker Blue 50ml</i>	
1942 Picante	40.00
<i>Don Julio 1942, lime, agave, heat</i>	
<i>or Don Julio 1942 50ml</i>	

— { SPRITZ } —

Aperol Spritz	13.00
<i>Aperol, Fever-Tree Soda, Prosecco, orange</i>	
<i>Classic - Aperitivo - Fresh</i>	
Hugo Spritz	13.50
<i>St Germain, Fever-Tree Soda, mint, Prosecco</i>	
<i>Elderflower - Fresh - Bubbles</i>	
Lillet Rosé Spritz	14.50
<i>Lillet Rosé, sparkling wine, vanilla, rhubarb, Fever-Tree Soda Water</i>	
<i>Red Berries - Aperitif - Light</i>	
Pomelle Spritz	15.00
<i>Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, pink grapefruit slice</i>	
<i>Floral - Light - Fresh</i>	

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GIN & TONICS

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

BEERS & CIDER

GSB Craft Lager, <i>England, 4.5% abv, 379ml (Schooner)</i>	6.75
Coalition Meadow Drop Pale Ale, <i>England, 4% abv, 330ml</i> <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
Coalition Brite Lights Pilsner, <i>England, 4% abv, 330ml</i> <i>A full-bodied, light, and fresh pilsner with a delightful floral hoppy character</i>	7.00
Maison Sassy Brut, <i>Normandy, France, 5.2% abv, 330ml</i> <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	7.25
Lucky Saint, <i>Germany, 0.5% abv, 330ml</i> <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
Lucky Saint Hazy IPA, <i>Germany, 0.5% abv, 330ml</i> <i>Juicy and hazy with notes of tropical and stone fruits, brewed with Pale Malts and New World Hops</i>	6.50

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SPARKLING

125ml

Wild Idol, Naturally Alcohol Free Sparkling White, *Rheinhesen, Germany* 11.50

Prosecco, Bosco del Conte, Extra Dry *Veneto, Italy* 11.50

The Ivy Cuvée, *Kent, England* 13.50

The Ivy Rosé Cuvée, *Kent, England* 14.50

Granary Square 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

ROSE

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

— { NON-ALCOHOLIC COCKTAILS } —

Peach Iced Tea	8.00
<i>Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea</i>	
Spiced Pumpkin Ginger Beer	8.00
<i>Freshly pressed ginger juice, lemon, spiced pumpkin, Fever-Tree Soda Water</i>	
Soft Bellini	9.50
<i>Pomegranate & spiced pear, Wild Idol naturally alcohol free sparkling wine</i>	
Wild Pear Mojito	9.50
<i>Mint, Pear, citric topped with Wild Idol naturally alcohol free sparkling wine</i>	
Crodino Spritz	8.50
<i>Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing, and bittersweet</i>	
Dove 42	8.50
<i>Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda</i>	
Rhubarb & Raspberry Fizz	9.50
<i>Tanqueray 0%, rhubarb & rosehip, vanilla, raspberry, Fever-Tree Soda Water</i>	
Angelic Amaretti Sour	9.50
<i>Lyre's Amaretti, lemon, apricot</i>	
Southside Lemonade	9.50
<i>Seedlip Garden 108, citric blend, mint, elderflower, Fever-Tree Soda Water</i>	
Blood Orange Spritz	9.50
<i>Lyre's Italian Orange, elderflower, Fever-Tree Blood Orange Soda</i>	

— { COOLERS } —

Lightly sparkling fruit combinations lengthened with Fever-Tree Apricot & Grape Soda and a touch of citrus

Pomegranate & spiced pear	5.50
Mango & passion fruit	5.50

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— { JUICES AND SMOOTHIES } —

Choice of fresh juices <i>orange, apple, grapefruit</i>	4.50
Mixed Berry Smoothie <i>banana, apple, coconut water, blueberry, strawberry, lime, raspberry</i>	6.50
Immunity Smoothie <i>apple, orange, banana, lemon, avocado, ginger, turmeric, black pepper, cayenna pepper</i>	6.50
Green Juice <i>cucumber, apple, spinach, mango, lime, ginger, lemon</i>	6.50
Tropical Juice <i>pineapple, pear, mango, passion fruit, turmeric</i>	6.50

— { SOFT DRINKS } —

Diet Coke, Coke Zero	4.50
Coca Cola	4.75
Fever-Tree Softs Drinks <i>ginger ale, lemonade, ginger beer, blood orange, white grape & apricot</i>	4.50
Luscombe Drinks <i>Sicilian lemonade or raspberry crush</i>	5.00
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 } —

Granary Square Brasserie Breakfast Blend <i>intense, bold, rich</i>	4.25
Granary Square Brasserie Afternoon Tea Blend <i>mellow, elegant, refreshing</i>	4.25
Ceylon, Earl Grey, Darjeeling	4.25
Sencha, jasmine pearls	4.75
Fresh mint, camomile, peppermint, verbenia	4.25
Rosebud, Oolong	

— { COFFEE } —

Pot of Coffee and Cream	4.75
Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato	4.50
Hot Chocolate <i>Dark / Milk / White / Pistachio / Cookie Dough / Pumpkin Spiced</i>	4.75
Vanilla Shakerato <i>Espresso shaken with ice, served in a martini glass</i>	5.25
Latte <i>Hibiscus Matcha / Lychee Matcha / Vanilla Tumeric</i>	5.75

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
Spicy Avocado Purée With red pepper tapenade and spinach crispbread	7.95

COCKTAILS

Spiced Pumpkin Espresso Martini Ketel One, Kahlua, spiced pumpkin syrup, espresso, vegan cream <i>Upgrade the Vodka to Grey Goose +£1.50</i>	8.00
Champagne & Pear Mojito Ron Santiago De Cuba 8 year, Double Jus, pear, mint, citric blend, Champagne	8.00
Negroni de la Brasserie Tanqueray No. Ten, Pineau des Charentes, sweet vermouth, Pamplemousse, Campari, Apricot & Grape Fever-Tree soda, Prosecco	7.50
Hot Honey Margarita Casamigos Blanco, lime, hot honey, tajin	7.50
Pomegranate & Spiced Pear Bellini Prosecco, purée	7.50

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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, Bosco del Conte, Extra Dry <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 Pear Mojito Mint, Pear, citric topped with Wild Idol naturally alcohol free sparkling wine	6.50
Soft Bellini Pomegrante & spiced pear, Wild Idol naturally alcohol free sparkling wine	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

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— { 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

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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

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— { 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

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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

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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

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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

