

THE IVY
— CAFE —
WIMBLEDON



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 Wimbledon



COCKTAILS



London Sbagliato	15.00
Vault dry vermouth specially made for the Ivy, Vault Forest red vermouth, cider, orange	
Deuce	14.00
Wimbledon Garden Gin, elderflower, mint, lime, Champagne	
Garden Club	13.00
Wimbledon Garden Gin, raspberry, passion fruit, lemon	

LOCAL BEERS

Anytime IPA, Meantime Brewing Co.	7.00
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>	
Wimbledon Lager, Wimbledon Brewery	6.95
Wimbledon, 4.8% abv, 330ml <i>Flavours and aromas of melon and stone fruits, clean malt with a fruity, zesty bite</i>	
Session Pale, Small Beer Brewing Co.	6.50
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>	

LOCAL SPIRITS

Wimbledon Garden Gin	9.75
Vault Forest Red Vermouth	11.00
<i>A bittersweet red vermouth with rhubarb root, orange, wormwood, 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, 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



The Ivy Martini 16.00

Tanqueray No. Ten, Vault dry vermouth specially made for the Ivy
Savoury - Zesty - Botanical

Negroni de la Brasserie 14.50

Tanqueray No. Ten, Pineau des Charentes, sweet vermouth,
Pamplemousse, Campari, Apricot & Grape Fever-Tree soda, Prosecco
Citrus - Sharp - Herbal

Salted Caramel Espresso Martini 14.50

Ketel One, Kahlua, salted caramel, espresso, chocolate
Indulgent - Sweet - Rich

Upgrade the Vodka to Grey Goose

Spiced Pumpkin Espresso Martini 14.50

Ketel One, Kahlua, spiced pumpkin syrup, espresso, vegan cream
Indulgent - Rich - Seasonal

Upgrade the Vodka to Grey Goose +1.50

Hot Honey Margarita 14.50

Casamigos Blanco, lime, hot honey, tajin
Heat - Sharp - Morish

Champagne & Pear Mojito 14.50

Ron Santiago De Cuba 8 year, Double Jus, pear, mint,
citric blend, Champagne
Smooth - Comforting - Refreshing

Cherry Chocolate Boulevardier 15.00

Maker's Mark, coconut, chocolate, Campari, sweet vermouth, cherry
Rich - Bitter - Sweet

Ginger & Honey Sour 15.00

Johnnie Walker Black Ruby, Kaveri Ginger, Beesou honey,
hot honey, lemon, malbec
Warming - Sharp - Caramel

Madeleine Irish Coffee 12.50

Jameson, madeleine, coffee, cream, nutmeg
Warming - Delicate - Buttery

Pomegranate & Spiced Pear Bellini 12.50

Prosecco, purée
Fall - Effervescent - Fruity

Bloody Mary 12.00

Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin
Full - Hot - Savoury

Upgrade the Vodka to Grey Goose +1.50

The Ivy Iced Tea 12.50

Hendricks & peach cordial topped with our in-house iced tea
blend of Earl Grey, Breakfast, and Jasmine tea, Fever-Tree Tonic
Fruity - Balanced - Herbal



CONTEMPORARY COCKTAILS



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 <i>or Johnnie Walker Blue 50ml</i>	35.00
1942 Picante Don Julio 1942, lime, agave, heat <i>or Don Julio 1942 50ml</i>	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
Lillet Rosé Spritz Lillet Rosé, Prosecco, vanilla, rhubarb, Fever-Tree Soda Water <i>Red Berries - Aperitif - Light</i>	14.50
Pomelle Spritz Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree Soda, pink grapefruit slice <i>Floral - Light - Fresh</i>	15.00

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GIN & TONICS



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

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>	7.00
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>	7.50
Maison Sassy Brut , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</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>	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>	6.50
Lucky Saint Hazy IPA , Germany, 0.5% abv, 330ml <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



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

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

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

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



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	
Spiced Pumpkin Ginger Beer	8.00
Freshly pressed ginger juice, lemon, spiced pumpkin, Fever-Tree Soda Water	
Soft Bellini	9.50
Pomegranate & spiced pear, Wild Idol naturally alcohol free sparkling wine	
Wild Pear Mojito	9.50
Mint, Pear, citric topped with Wild Idol naturally alcohol free sparkling wine	
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 & Raspberry Fizz	9.50
Tanqueray 0%, rhubarb & rosehip, vanilla, raspberry, Fever-Tree Soda Water	
Angelic Amaretti Sour	9.50
Lyre's Amaretti, lemon, apricot	
Southside Lemonade	9.50
Seedlip Garden 108, citric blend, mint, elderflower, Fever-Tree Soda Water	
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

Pomegranate & spiced pear	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
Luscombe Drinks Sicilian lemonade or raspberry crush	5.00
Fever-Tree Softs Drinks ginger ale, lemonade, ginger beer, blood orange, white grape & apricot	4.50
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 intense, bold, rich	4.25
The Ivy Afternoon Tea Blend mellow, elegant, refreshing	4.25
Ceylon, Earl Grey, Darjeeling	4.25
Sencha, jasmine pearls	4.75
Fresh mint, camomile, peppermint, verbena	4.25
Rosebud, Oolong	5.75

COFFEE

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

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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
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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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 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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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*

