

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 In The Park, Canary Wharf**



COCKTAILS



Blossom Business	13.00
Gin, Cherry blossom & bitter syrups, Lime, Ginger ale	
Caged Canary	13.00
Tanqueray, Aluna Coconut, Cranberry, Apricot, Lemon	
Breeze in the Park	13.00
Rum, Orange juice, Lime, Vanilla, Grenadine, Soda	

LOCAL BEERS

Prime Pale Ale, Meantime Brewing Co.	6.25
Greenwich, 4.3% abv, 330ml <i>British and American hops unite to make a sessionable pale ale that's packed with citrus flavour</i>	
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>	
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

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>	
Nicholson "The Original" London Dry Gin	12.00
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.

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



The Ivy Martini	16.00
Tanqueray 10, Aker English Dry Aperitif, Lemon, Pickles <i>Savoury - Zesty - Botanical</i>	
Fig Leaf & Pear Negroni	16.00
Tanqueray Ten, Poire Eau de Vie, Sweet Vermouth, Campari, Fig Leaf, Chocolate <i>Sweet - Bitter - Fruity</i>	
Salted Caramel Espresso Martini	14.50
Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate <i>Indulgent - Sweet - Rich</i> Upgrade the Vodka to Grey Goose +1.50	
Ginger & Honey Margarita	15.00
Casamigos Blanco, Nuet Moment Toddy, Beesou Honey, Ginger, Vanilla, Lime, Tajin <i>Warm - Sharp - Spicy</i>	

Champagne Mojito	14.50
Ron Santiago De Cuba Carta Blanca, Peach, Mint, Lime, Champagne <i>Fresh - Clean - Effervescent</i>	

Tatin Old Fashioned	15.00
Singleton 12, 30/40 Double Jus, Noix des Peres Chartreux, Cinnamon, Bitters <i>Complex - Light - Rich</i>	
West End Hold Up	15.00
Ciroc, Aperol, Hibiscus, Passion fruit, Pineapple, Lime, The Ivy Guest Champagne <i>Fruity - Zesty - Tropical</i>	
The Scotch Coffee	14.00
Singleton 12, Macadamia, Coffee, Pedro Ximenez Cream, Nutmeg <i>Warm - Creamy - Bold</i>	
Pomegranate & Spiced Pear Bellini	13.00
Prosecco, Pomegranate & Spiced Pear pureé <i>Rich - Winter - Light</i>	
Bloody Mary	13.00
Ketel One, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Tajin <i>Full - Hot - Savoury</i> Upgrade the Vodka to Grey Goose +1.50	

The Ivy Iced Tea	12.50
Tanqueray, Peach syrup, Citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea <i>Fruity - Balanced - Herbal</i>	

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.



CONTEMPORARY COCKTAILS



- The Papaloma** 13.00
Papa Salt Gin, Two Keys Pink Grapefruit soda
Summer - Floral - Fresh
- Raspberry à la Crème Martini** 14.00
Tanqueray, Raspberries, Lemon, Cheesecake syrup, Oggs Aquafaba
Indulgent - Fresh - Sweet
- Chocolate & Orange Martini** 14.00
Belvedere, Grand Marnier, Rubis Chocolate Wine,
Dark Chocolate sauce, Popcorn syrup, Double Cream
Indulgent - Rich - Morish
-

LUXURY SERVES

- Johnnie Walker Blue Old Fashioned**
A large measure of Johnnie Walker Blue with a touch
of sugar and bitter's stirred down over ice
- Johnnie Walker Blue 50ml** 35.00
- 1942 Margarita**
A large measure of Don Julio 1942 stirred with a dash of lime,
honey syrup and a hint of floral Elderflower
- Don Julio 1942 50ml** 40.00
-

SPRITZ

- Aperol Spritz** 13.00
Aperol, Orange, Fever-Tree soda, Prosecco
Classic - Aperitivo - Fresh
- St Germain Spritz** 13.00
St Germain, Sassy Cidre Brut, Citric blend, soda
Elderflower - Light - Apple
- The Brasserie Spritz** 15.00
Hendrick's, Crème de cassis, Crème de pêche, Honey,
Citric blend, Champagne
Citrus - Fruity - Fresh
- Pomello Spritz** 15.00
Pomello & Elderflower Aperitif, Prosecco, Soda,
Pink grapefruit slice
Floral - Light - Fresh
-

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 & TONICS



Tanqueray Fever-Tree Light Tonic, Lime	15.00
Sipsmith Fever-Tree Light Tonic, Lime	15.00
The Botanist Fever-Tree Mediterranean Tonic, Grapefruit, Rosemary	15.00
Roku Fever-Tree Indian Tonic, Ginger	15.00
Tanqueray 10 Fever-Tree Indian Tonic, Grapefruit	15.75
Chase Pomello Fever-Tree Indian Tonic, Grapefruit	16.00
Bombay Premier Cru Fever-Tree Mediterranean Tonic, Lemon, Rosemary	16.00
Silent Pool Fever-Tree Indian Tonic, Orange	17.00
Gin Mare Fever-Tree Mediterranean Tonic, Lemon, Rosemary, Olive	17.00
Chase GB Gin Fever-Tree Elderflower Tonic, Lemon, Ginger	17.00

BEERS & CIDER

The Ivy Craft Lager , England, 4.5% abv, 379ml (Schooner)	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>	7.50
Maison Sassy Brut , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	7.00
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
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

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.



SPARKLING



125ml

Wild Idol, Naturally Alcohol Free Sparkling White, <i>Rheinhessen, Germany</i>	11.50
Prosecco, Canal Grando, <i>Veneto, Italy</i>	11.50
Della Vite Rosé Millesimato Prosecco, <i>Valdobbiadene, Italy</i>	13.00
The Ivy Cuvée, <i>Kent, England</i>	13.50
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
Porte Noire Petite Porte, Blanc de Blancs, <i>Champagne, France</i>	20.00

WHITE

175ml

Trebbiano, Novità, <i>Emilia-Romagna, Italy</i>	10.00
Viognier, Les Collines du Bourdic, <i>Languedoc-Roussillon, France</i>	11.00
Picpoul Vinalthau, <i>Languedoc, France</i>	13.00
Gavi del Comune di Gavi, San Silvestro, <i>Piedmont, Italy</i>	15.50
Sauvignon Blanc, Craggy Range, <i>Martinborough, New Zealand</i>	17.00
Chablis Le Finage, La Chablisienne, <i>Burgundy, France</i>	19.50

ROSÉ

175ml

Pinot Grigio Blush, Novità, <i>Veneto, Italy</i>	10.00
The Ivy Rosé de Provence, <i>Côtes De Provence, France</i>	14.00
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>	18.50
Roseblood Rosé, Château d'Estoublon, <i>Côtes De Provence, France</i>	19.00
Rock Angel, Château d'Esclans, <i>Côtes De Provence, France</i>	20.50

RED

175ml

Montepulciano d'Abruzzo, Vigneti Galassi, <i>Abruzzo, Italy</i>	10.00
Campules El Moreno, Bodegas la Purísima, <i>La Mancha, Spain</i>	11.00
Côtes du Rhône, André Brunel, <i>Southern Rhône, France</i>	13.00
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina</i>	14.00
Cabernet Franc, Undurraga, <i>Valle de Maipo, Chile</i>	17.00
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand</i>	20.50

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



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, Soda	
Virgini Rossini	7.50
Pomegranate & Spiced Pear purée, Fever-Tree White Grape & Apricot soda	
Bubble Tea Pineapple and Jasmine	7.50
Coconut milk, Cranberry, Pineapple, Jasmine tea, Yogurt boba	
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	
Orchard Lemonade	8.50
Seedlip Spice 94, Apricot, Elderflower, Fever-Tree 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 soda and a touch of citrus

Pomegranate & Spiced Pear	6.00
Mango & Passion Fruit	6.00

*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.*



JUICES AND SMOOTHIES



Choice of fresh juices Orange, Apple, Grapefruit	4.50
Mixed Berry Smoothie Strawberry, Raspberry, Blueberry, Banana, Coconut milk, Lime	6.00
Immunity Smoothie Orange, Lemon, Ginger, Turmeric, Cayenne, Banana, Avocado	6.00
Green Juice Kale, Spinach, Celery, Romaine, Cucumber, Apple, Lemon	6.00
Tropical Juice Melon, Pineapple, Mango, Passion fruit	6.00

SOFT DRINKS

Diet Coke, Coke Zero	4.25
Coca Cola	4.50
Luscombe Drinks Sicilian Lemonade or Raspberry Crush	5.00
Fever-Tree Sparkling Cloudy British Apple	4.50
Trip CBD Infused Basil & Lemon	6.25
Still mineral water	5.50
Sparkling mineral water	5.50

TEA

The Ivy 1917 Breakfast Blend Intense, Bold, Rich	3.95
The Ivy Afternoon Tea Blend Mellow, Elegant, Refreshing	3.95
Ceylon, Earl Grey, Darjeeling	3.95
Sencha, Jasmine Pearls	4.50
Fresh Mint, Camomile, Peppermint, Verbena	3.95
Rosebud, Oolong	5.75

COFFEE

Pot of Coffee and Cream	4.75
Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato	4.25
Hot Chocolate Milk / Mint / White	4.75
Vanilla Shakerato Espresso shaken with ice, served in a martini glass	5.25

*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	11.50
Ketel One Citroen	11.50
Haku Japanese Craft	11.50
Tito`s	11.50
Absolut Elyx	11.75
Cîroc	12.00
Ramsbury Single Estate	12.00
Belvedere	12.50
Belvedere Pear & Ginger Infusion	12.50
Pod. Pea Vodka	13.00
Altamura	13.00
Grey Goose	13.00
Grey Goose Essences Watermelon & Basil	13.00
Stolichnaya Elit	14.00
Belvedere 10	31.00

RUM

Ron Santiago De Cuba Carta Blanca	11.00
Ron Santiago De Cuba 8 Añejo	11.00
Bacardí Carta Blanca	11.00
Aluna Coconut	11.00
Havana Club Cuban Spiced	11.00
Havana Club 7 year	11.50
Gosling's Black Seal	11.50
Appleton 8 year	11.50
Bacardí 8 year	11.50
La Hechicera Reserva Familiar	14.00
Ron Santiago De Cuba 11 Extra Añejo	14.00
Diplomatico 12 year Exclusiva	14.00
Havana Club Selección des Maestros	14.50
Brugal 1888	14.50
Eminente Reserva 7 year	15.00
Zacapa Centenario 23	16.00
Zacapa XO	20.00
Ron Santiago De Cuba 20 Extra Añejo Gran Reserva	20.00

*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.*



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	13.00
Glenmorangie The Original 10 year	13.00
Bowmore 12 year	13.00
Highland Park 12 year	13.00
Balvenie 12 year	13.50
Dalwhinnie 15 year	13.50
Glenfiddich 12 year	14.50
The Glenlivet 12 year	14.50
Auchentoshan Three Wood	14.50
Laphroaig 10 year	14.50
Ardbeg 10 year	14.50
Talisker 10 year	15.00
Oban 14 year	17.00
Bruichladdich Classic Laddie	17.00
Glenfiddich 15 year	17.00
Balvenie 14 year	17.00
Macallan Double Cask 12 year	18.00
The Glenlivet 15 year	19.00
Aberlour A'Bunadh Batch 61	22.00
Glenmorangie Signet	28.00
Macallan Rare Cask	57.00

*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.*



BLENDED SCOTCH WHISKY



Johnnie Walker Black Label	11.50
Wolfie's Whisky	11.50
Compass Box Great King Street Artist's Blend	13.50
Chivas Regal XV 15 year	14.50
Chivas Regal 18 year	17.00
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	11.00
Jack Daniel's	11.00
Rittenhouse Rye	12.00
Bulleit 10 year	12.00
Maker's Mark	12.00
Woodford Reserve	12.50
Maker's Mark 46	13.00
WhistlePig Piggyback 6 year Rye	14.00
Rabbit Hole Boxergrail	14.00
Horse With No Name	17.00
WhistlePig 10 year Rye	22.00

WORLD WHISKEY

Jameson, Ireland	11.50
Jameson Black Barrel, Ireland	12.00
Cotswolds Single Malt, England	14.00
Green Spot, Ireland	14.00
The Chita, Japan	14.50
Redbreast 12 year, Ireland	16.00
Hibiki Harmony, Japan	18.00

*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.*



COGNAC & ARMAGNAC



Clos Martin VSOP 8 year, Folle Blanche	13.00
Remy VSOP	13.00
Courvoisier VSOP	13.00
Hennessy VS	13.50
Maxime Trijol VSOP	14.50
Remy Martin 1738 Accord Royal	15.00
Leyrat XO Vieille Reserve	24.50
Martell Cordon Bleu	26.00
Remy XO	26.00
Courvoisier XO	28.00
Hennessy XO	30.00
Ragnaud Sabourin No. 35 Fontvieille	34.00
Hennessy Paradis	151.00

GIN

Tanqueray	11.00
Bombay Sapphire	11.00
The Botanist Islay Dry	11.00
Sipsmith	11.00
Roku	11.00
Malfy con Limone	11.00
Malfy con Arancia	11.00
Malfy Gin Rosa Pink Grapefruit	11.00
Plymouth Original	11.00
Beefeater 24	11.00
Cygnat Welsh Dry Gin	11.00
Plymouth Navy Strength	11.50
Ramsbury Single Estate	11.75
Tanqueray 10	11.75
Hendrick's	12.00
Bombay Sapphire Premier Cru Murcian Lemon	12.00
Silent Pool	13.00
Cygnat 22	13.00
Gin Mare	13.00
Chase GB	13.00
Cotswolds Dry	13.00
KiNoBi	14.50

Monkey 47 **15.50**
 Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
 Champagne and Traditional method 125ml.

Monkey 47 Sloe **15.50**
 Please always inform your server of any allergies or intolerances before placing your order.

Monkey 47 Barrel Out **17.00**
 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.



TEQUILA & MEZCAL



Casamigos Blanco	11.00
Cazcabel Coffee Tequila	11.00
Cazcabel Honey Tequila	11.00
Casamigos Reposado	11.50
Mezcal Verde	11.75
Volcan De Mi Tierra Blanco	12.00
Ojo de Dios	12.00
Ojo de Dios Hibiscus	12.00
Casamigos Añejo	14.00
Patrón Silver	15.50
Volcan De Mi Tierra Cristalino	16.00
Don Julio Reposado	16.00
Patrón Reposado	16.00
Casamigos Mezcal Joven	16.00
Avión Silver	17.00
Don Julio Añejo	17.00
Patrón Añejo	18.00
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

*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.*