



CHRISTMAS AT
THE IVY



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 Cardiff

COCKTAILS

Orange Frost	12.00
Hensol Orange Gin, cranberry, lime, grenadine	
Snowdonia Sling	13.00
Hensol Castle Welsh Dry Gin, Dom Benedictine, Beesou honey liqueur, pear, spiced red berry, apple, lime	
Solstice Sour	13.00
Hensol Castle Spiced Rum, Casamigos, apple, cinnamon roll syrup, lemon, bitters	

LOCAL BEERS

Gower Gold, Gower Brewery	8.00
Penclawdd, 4.5% abv, 500ml <i>Thirst quenching with refreshing citrus and melon flavours, topped with the lovely aroma of cascade hops.</i>	
Lighthouse lager, Gower Brewery	8.00
Penclawdd, 4.5% abv, 500ml <i>A refreshing continental style lager packed with flavour from low colour lager malt, classic lager hops and a minimum of four weeks cold conditioning.</i>	
Smugglers Cider, Gower Brewery	8.25
Penclawdd, 4.8% abv, 500ml <i>A refreshing medium-dry apple cider with crisp caramel undertones, taking its name from the 18th to 19th Century practice, common to most Gowerians.</i>	

LOCAL SPIRITS

Hensol Castle Black Gin	12.00
Hensol Castle Wild Strawberry & Hibiscus Gin	12.00
Hensol Castle Welsh Dry Gin	12.00
Hensol Castle Spiced Rum	12.00
Penderyn Legend Whisky	12.00

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Champagne and Traditional method 125ml.*

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SEASONAL CLASSICS



The Ivy Martini 15.00
Tanqueray No. Ten, Vault dry vermouth specially made for the Ivy
Savoury - Zesty - Botanical

Salted Caramel Espresso Martini 14.00
Ketel One, Kahlua, salted caramel, espresso, chocolate
Indulgent - Sweet - Rich
Upgrade the Vodka to Grey Goose

Hot Honey Margarita 14.00
Casamigos Blanco, lime, hot honey, tajin
Heat - Sharp - Morish

Champagne & Pear Mojito 14.00
Ron Santiago De Cuba 8 year, Double Jus, pear, mint,
citric blend, Champagne
Smooth - Comforting - Refreshing

Cherry Chocolate Boulevardier 14.50
Maker's Mark, coconut, chocolate, Campari, sweet vermouth, cherry
Rich - Bitter - Sweet

Ginger & Honey Sour 14.50
Johnnie Walker Black Ruby, Kaveri Ginger, Beesou honey, hot honey,
lemon, malbec
Warming - Sharp - Caramel

Madeleine Irish Coffee 12.00
Jameson, madeleine, coffee, cream, nutmeg
Warming - Delicate - Buttery

Pomegranate & Spiced Pear Bellini 12.00
Prosecco, purée
Fall - Effervescent - Fruity

Bloody Mary 11.00
Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin
Full - Hot - Savoury
Upgrade the Vodka to Grey Goose +1.50

The Ivy Iced Tea 12.00
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 13.00
Tanqueray, raspberries, lemon, cheesecake syrup, foamer
Indulgent - Fresh - Sweet

Chocolate & Orange Martini 13.00
Belvedere, Grand Marnier, Rubis chocolate wine,
dark chocolate sauce, popcorn syrup, double cream
Indulgent - Rich - Morish

West End Hold Up 14.00
Ciroc, Aperol, spiced red berries, passion fruit, pineapple,
lime, The Ivy Guest Champagne
Fruity - Zesty - Tropical

LUXURY SERVES

Chocolate & Madeleine Old Fashioned 35.00
Johnnie Walker Blue Label, chocolate wine, madeleine, bitters

1942 Picante 28.00
Don Julio 1942, lime, agave, heat

SPRITZ

Aperol Spritz 12.50
Aperol, Fever-Tree Soda, Prosecco, orange
Classic - Aperitivo - Fresh

Hugo Spritz 12.50
St Germain, Fever-Tree Soda, mint, Prosecco
Elderflower - Fresh - Bubbles

Pomelle Spritz 15.00
Pomelo & Elderflower Aperitif, Prosecco,
Fever-Tree Soda, pink grapefruit slice
Floral - Light - Fresh

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GIN & TONICS



Tanqueray Fever-Tree Light Tonic, lime	13.50
Sipsmith Fever-Tree Light Tonic, lime	13.50
The Botanist Fever-Tree Mediterranean Tonic, grapefruit, rosemary	13.50
Roku Fever-Tree Indian Tonic, ginger	13.50
Tanqueray 10 Fever-Tree Indian Tonic, grapefruit	14.25
Chase Pink Pomelo Fever-Tree Indian Tonic, grapefruit	14.50
Bombay Premier Cru Fever-Tree Mediterranean Tonic, lemon, rosemary	14.50
Silent Pool Fever-Tree Indian Tonic, orange	15.50
Gin Mare Fever-Tree Mediterranean Tonic, lemon, rosemary, olive	15.50
Chase GB Gin Fever-Tree Elderflower Tonic, lemon, ginger	15.50

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>	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>	7.25
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
Guinness Original, Extra Stout , Dublin, Ireland, 4.2% abv, 500ml <i>Every Guinness you've ever enjoyed can be traced back to this recipe. A direct descendant of our archival recipes. Sharp and crisp to the taste with the trademark Guinness flavours at its core.</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
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>	6.25
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>	6.25

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SPARKLING



	125ml
Wild Idol, Naturally Alcohol Free Sparkling White, <i>Rheinhessen, Germany</i>	10.50
Wild Idol Rosé, Naturally Alcohol Free Sparkling, <i>Rheinhessen, Germany</i>	11.00
Prosecco, Bosco del Conte, Extra Dry, <i>Veneto, Italy</i>	10.50
The Ivy Cuvée, <i>Kent, England</i>	12.50
The Ivy Rosé Cuvée, <i>Kent, England</i>	13.00
The Ivy Guest Champagne, <i>Champagne, France</i>	15.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	17.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	17.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	18.25

WHITE

	175ml
Cintila White, <i>Península de Setúbal, Portugal</i>	9.50
Pinot Grigio, Novità, <i>Emilia-Romagna, Italy</i>	10.50
Soave, La Collina dei Ciliegi, <i>Veneto, Italy</i>	11.50
Sauvignon Blanc, Cape Point Vineyards, <i>Cape Point, South Africa</i>	14.50
Gavi, Michele Chiarlo, <i>Piedmont, Italy</i>	16.00
Chablis Le Finage, La Chablisienne, <i>Burgundy, France</i>	19.50

ROSÉ

	175ml
Pinot Grigio Blush, <i>Novità, Veneto, Italy</i>	9.50
The Ivy Rosé de Provence, <i>Côtes De Provence, France</i>	13.50
Lady A, Château La Coste, <i>Vin De Pays De Méditerranée, France</i>	15.50
Whispering Angel, Château d'Esclans, <i>Côtes De Provence, France</i>	17.50

RED

	175ml
Cintila Tinto, <i>Península de Setúbal, Portugal</i>	9.50
Montepulciano d'Abruzzo, Vigneti Galassi, <i>Abruzzo, Italy</i>	10.50
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina</i>	14.00
Côtes du Rhône, Château De Saint Cosme, <i>Southern Rhône, France</i>	15.00
Rioja Alavesa, Bhilar Tinto, <i>Bodegas Bhilar, Rioja, Spain</i>	17.00
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand</i>	21.00



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	
Spiced Red Berry Ginger Beer	7.50
Freshly pressed ginger juice, lemon, red berry, Fever-Tree Soda Water	
Soft Bellini	7.50
Pomegranate & spiced pear, Wild Idol naturally alcohol free sparkling wine	
Wild Pear Mojito	9.00
Mint, Pear, citric topped with Wild Idol naturally alcohol free sparkling wine	
Crodino Spritz	8.00
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing and bittersweet	
Dove 42	8.00
Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda	
Rhubarb & Raspberry Fizz	9.00
Tanqueray 0%, rhubarb & rosehip, vanilla, raspberry, Fever-Tree Soda Water	
Angelic Amaretti Sour	9.00
Lyre's Amaretti, lemon, apricot	
Southside Lemonade	9.00
Seedlip Garden 108, citric blend, mint, elderflower, Fever-Tree Soda Water	
Blood Orange Spritz	9.00
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	5.00
Mango & passion fruit	5.00

JUICES AND SMOOTHIES

Choice of fresh juices	4.25
orange, apple, grapefruit	
Mixed Berry Smoothie	6.00
banana, apple, coconut water, blueberry, strawberry, lime, raspberry	
Immunity Smoothie	6.00
apple, orange, banana, lemon, avocado, ginger, turmeric, black pepper, cayenne pepper	
Green Juice	6.00
cucumber, apple, spinach, mango, lime, ginger, lemon	
Tropical Juice	6.00
pineapple, pear, mango, passion fruit, turmeric	



SOFT DRINKS



Diet Coke, Coke Zero	4.25
Coca Cola	4.50
Luscombe Drinks Sicilian lemonade or raspberry crush	5.00
Fever-Tree Softs ginger ale, lemonade, ginger beer, blood orange, white grape & apricot	4.25
Fever-Tree Sparkling Cloudy British Apple	5.00
Trip CBD infused basil & lemon	6.50
Still mineral water	5.00
Sparkling mineral water	5.00

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 Turmeric Latte	5.75

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THE MIDNIGHT EXPRESS COCKTAILS

WILD IDOL SPARKLING ALCOHOL-FREE

Wild Idol is a premium, alcohol-free sparkling drink of the highest quality. They use wine-making techniques and a superior blend of grapes to produce the finest vegan, gluten free and low calorie non-alcoholic wines.



Wild Idol Alcohol-free sparkling
White, Rheinhessen, Germany

Glass	Bottle
125ml	750ml
10.50	55

Wild Idol Alcohol-free sparkling Rosé,
Rheinhessen, Germany

11	60
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NYETIMBER ENGLISH SPARKLING WINE

Nyetimber's signature sparkling wine is intense yet delicate, elegant yet complex - and has consistently been crowned one of the best English Sparkling Wines.



Nyetimber, Classic Cuvee
Sussex, England, MV

Glass	Bottle
125ml	750ml
17.50	102

Nyetimber, Cuvee Chérie
Demi Sec, Sussex, England, MV

103

1086 by Nyetimber Prestige Cuvée
Sussex, England, 2010/13

260





THE GIFT OF CHRISTMAS

Don Julio Reposado, Beesou Honey,
lime, hot honey, fig leaf soda

(Upgrade the tequila to Don Julio 1942 +£30.00)

14.00



SANTA BABY

Ketel One, Nuet Toddy, spiced berry,
sparkling wine, cotton candy, Santa

13.00



SNOWMAN COLADA

Ron Santiago de Cuba Añejo 8 years old,
Smith & Cross, coconut, pineapple,
mango, chai, chantilly

13.00



JINGLE BELLS

Johnnie Walker Ruby, Bellami Cherry,
lemon, white chocolate, cacao,
wormwood mist

14.00



DOVE 42

ALCOHOL-FREE

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

8.00



WILD BERRIES

ALCOHOL-FREE

Spiced berries, passion fruit,
Wild Idol Sparkling White

10.00

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VODKA



Ketel One	10.50
Ketel One Citroen	10.50
Haku Japanese Craft	10.50
Kavka Orchard Plum & Apple	10.50
Absolut Elyx	10.75
Cîroc	11.00
Belvedere	11.50
Ukiyo Japanese Rice Vodka	11.75
Pod. Pea Vodka	12.00
Altamura	12.00
Grey Goose	12.00
Stolichnaya Elit	12.00

RUM

Ron Santiago De Cuba Carta Blanca	10.00
Ron Santiago De Cuba 8 Añejo	10.00
Bacardí Carta Blanca	10.00
Aluna Coconut	10.00
Havana Club Cuban Spiced	10.00
Gosling's Black Seal	10.50
Appleton 8 year	10.50
Bacardí 8 year	10.50
Ron Santiago De Cuba 11 Extra Añejo	13.00
Diplomatico 12 year Exclusiva	13.00
Havana Club Selección des Maestros	13.50
Brugal 1888	13.50
Eminente Reserva 7 year	14.00
Zacapa Centenario 23	15.00
Zacapa XO	19.00
Ron Santiago De Cuba 20 Extra Añejo Gran Reserva	19.00

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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	12.00
Glenmorangie The Original 10 year	12.00
Bowmore 12 year	12.00
Highland Park 12 year	12.00
Balvenie 12 year	12.50
Dalwhinnie 15 year	12.50
Glenfiddich 12 year	13.50
The Glenlivet 12 year	13.50
Auchentoshan Three Wood	13.50
Laphroaig 10 year	13.50
Ardbeg 10 year	13.50
Talisker 10 year	14.00
Oban 14 year	16.00
Bruichladdich Classic Laddie	16.00
Glenfiddich 15 year	16.00
Balvenie 14 year	16.00
The Macallan Double Cask 12 year	17.00
The Glenlivet 15 year	19.00
Aberlour A'Bunadh Batch 61	21.00
The Macallan Double Cask 15 year	26.00
Glenmorangie Signet	27.00
The Macallan Rare Cask	56.00
The Macallan Double Cask 18 year	58.00

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BLENDED SCOTCH WHISKY



Johnnie Walker Black Label	10.50
Compass Box Great King Street Artist's Blend	12.50
Chivas Regal XV 15 year	13.50
Chivas Regal 18 year	16.00
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	10.50
Jack Daniel's	10.50
Rittenhouse Rye	11.00
Bulleit 10 year	11.00
Maker's Mark	11.00
Woodford Reserve	11.50
Maker's Mark 46	12.00
WhistlePig Piggyback 6 year Rye	13.00
WhistlePig 10 year Rye	21.00

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WORLD WHISKEY

Jameson, Ireland	10.50
Jameson Black Barrel, Ireland	11.00
Cotswolds Single Malt, England	13.00
Green Spot, Ireland	13.00
The Chita, Japan	13.50
Redbreast 12 year, Ireland	15.00
Hibiki Harmony, Japan	17.00

COGNAC & ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche	12.00
Rémy Martin VSOP	12.00
Hennessy VS	12.50
Remy Martin 1738 Accord Royal	14.00
Leyrat XO Vieille Reserve	23.50
Martell Cordon Bleu	25.00
Rémy Martin XO	25.00
Courvoisier XO	27.00
Hennessy XO	29.00
Ragnaud Sabourin No. 35 Fontvieille	33.00

CALVADOS

Dupont VSOP Pays d'Auge	12.00
Camut 6 year Pays d'Auge	14.00
Camut 12 year Pays d'Auge	18.00

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GIN



Tanqueray	10.00
Bombay Sapphire	10.00
The Botanist Islay Dry	10.00
Sipsmith	10.00
Roku	10.00
Malfy con Limone	10.00
Malfy con Arancia	10.00
Malfy Gin Rosa Pink Grapefruit	10.00
Plymouth Original	10.00
Beefeater 24	10.00
Cygnnet Welsh Dry Gin	10.00
Plymouth Navy Strength	10.50
Ramsbury Single Estate	10.75
Tarsier Oriental Pink	10.75
Tanqueray 10	10.75
Hendrick's	11.00
Bombay Sapphire Premier Cru Murcian Lemon	11.00
Ukiyo Tokyo Dry	11.75
Ukiyo Japanese Blossom	11.75
Ukiyo Japanese Yuzu Citrus	11.75
Silent Pool	12.00
Cygnnet 22	12.00
Gin Mare	12.00
Chase GB	12.00
Cotswolds Dry	12.00
KiNoBi	13.50
Monkey 47	14.50
Monkey 47 Sloe	14.50
Monkey 47 Barrel Cut	16.00

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TEQUILA & MEZCAL



Casamigos Blanco	10.00
Cazcabel Coffee Tequila	10.00
Cazcabel Honey Tequila	10.00
Casamigos Reposado	10.50
Mezcal Verde	10.75
Volcan De Mi Tierra Blanco	11.00
Ojo de Dios	11.00
Ojo de Dios Hibiscus	11.00
Casamigos Añejo	13.00
Patrón Silver	14.50
Volcan De Mi Tierra Cristalino	15.00
Don Julio Reposado	15.00
Patrón Reposado	15.00
Casamigos Mezcal Joven	15.00
Avión Silver	16.00
Don Julio Añejo	16.00
Patrón Añejo	17.00
Lost Explorer Espadin Mezcal	19.00
Don Julio 1942	28.00
Volcan De Mi Tierra X.A	40.00
Patron El Cielo	40.00
Patrón Gran Platinum	65.00



www.theivycollection.com
[@the_ivy_collection](https://www.instagram.com/the_ivy_collection)