



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 Market Grill



COCKTAILS



Fig Royale 15.00
Ketel One, fig liqueur, raspberry, citric blend, The Ivy Guest Champagne

LOCAL BEERS

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

Anytime IPA, Meantime Brewing Co. 7.00
Greenwich, 4.7% abv, 330ml
Mosaic, Ekuanot, Cascade and Centennial hops create the ultimate session IPA. It's tropical refreshment from the heart of London

Session Pale, Small Beer Brewing Co. 6.50
London, 2.5% abv, 350ml
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

LOCAL SPIRITS

Burnt Faith London Brandy 13.00

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 16.00
Tanqueray No. Ten, Vault dry vermouth specially made for the Ivy
Savoury - Zesty - Botanical

Salted Caramel Espresso Martini 15.00
Ketel One, Kahlua, salted caramel, espresso, chocolate
Indulgent - Sweet - Rich
Upgrade the Vodka to Grey Goose

Hot Honey Margarita 15.00
Casamigos Blanco, lime, hot honey, tajin
Heat - Sharp - Morish

Champagne & Pear Mojito 15.00
Ron Santiago De Cuba 8 year, Double Jus, pear, mint,
citric blend, Champagne
Smooth - Comforting - Refreshing

Cherry Chocolate Boulevardier 15.50
Maker's Mark, coconut, chocolate, Campari, sweet vermouth, cherry
Rich - Bitter - Sweet

Ginger & Honey Sour 16.00
Johnnie Walker Black Ruby, Kaveri Ginger, Beesou honey,
hot honey, lemon, malbec
Warming - Sharp - Caramel

Madeleine Irish Coffee 13.00
Jameson, madeleine, coffee, cream, nutmeg
Warming - Delicate - Buttery

Pomegranate & Spiced Pear Bellini 13.50
Prosecco, purée
Fall - Effervescent - Fruity

Bloody Mary 12.50
Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin
Full - Hot - Savoury
Upgrade the Vodka to Grey Goose +1.50

The Ivy Iced Tea 13.50
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, cheesecake syrup, foamer <i>Indulgent - Fresh - Sweet</i>	15.00
Chocolate & Orange Martini Belvedere, Grand Marnier, Rubis chocolate wine, dark chocolate sauce, popcorn syrup, double cream <i>Indulgent - Rich - Morish</i>	14.50
West End Hold Up Ciroc, Aperol, spiced red berries, passion fruit, pineapple, lime, The Ivy Guest Champagne <i>Fruity - Zesty - Tropical</i>	16.00

LUXURY SERVES

Chocolate & Madeleine Old Fashioned Johnnie Walker Blue Label, chocolate wine, madeleine, bitters	35.00
1942 Picante Don Julio 1942, lime, agave, heat	28.00

SPRITZ

Aperol Spritz Aperol, Fever-Tree Soda, Prosecco, orange <i>Classic - Aperitivo - Fresh</i>	14.00
Hugo Spritz St Germain, Fever-Tree Soda, mint, Prosecco <i>Elderflower - Fresh - Bubbles</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	15.50
Sipsmith Fever-Tree Light Tonic, lime	15.50
The Botanist Fever-Tree Mediterranean Tonic, grapefruit, rosemary	15.50
Roku Fever-Tree Indian Tonic, ginger	15.50
Tanqueray No. Ten Fever-Tree Indian Tonic, grapefruit	16.25
Chase Pink Pomelo Fever-Tree Indian Tonic, grapefruit	16.50
Bombay Premier Cru Fever-Tree Mediterranean Tonic, lemon, rosemary	16.50
Silent Pool Fever-Tree Indian Tonic, orange	17.50
Gin Mare Fever-Tree Mediterranean Tonic, lemon, rosemary, olive	17.50
Chase GB Gin Fever-Tree Elderflower Tonic, lemon, ginger	17.50

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>	7.50
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>	7.75
Maison Sassy Brut , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	7.50
Coalition Brite Lights Pilsner , England, 4% abv, 330ml <i>A full-bodied, light, and fresh pilsner with a delightful floral hoppy character</i>	7.25
Guinness Original, Extra Stout , 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 flavors at its core.</i>	8.00
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>	6.75
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>	6.75



SPARKLING



	<i>125ml</i>
Wild Idol, Naturally Alcohol Free Sparkling White, <i>Rheinhessen, Germany</i>	12.50
Wild Idol Rosé, Naturally Alcohol Free Sparkling, <i>Rheinhessen, Germany</i>	13.00
Prosecco, Bosco del Conte, Extra Dry, <i>Veneto, Italy</i>	12.50
The Ivy Cuvée, <i>Kent, England</i>	14.50
The Ivy Rosé Cuvée, <i>Kent, England</i>	15.00
The Ivy Guest Champagne, <i>Champagne, France</i>	17.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	19.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	19.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	20.25
Perrier-Jouët, Blanc de Blancs, <i>Champagne, France</i>	24.50

WHITE

	<i>175ml</i>
Trebbiano, Novità, <i>Emilia-Romagna, Italy</i>	11.00
Soave, La Collina dei Ciliegi, <i>Veneto, Italy</i>	12.00
Pinot Grigio, Riff, Alois Lageder, <i>Veneto, Italy</i>	13.00
Gavi, Michele Chiarlo, <i>Piedmont, Italy</i>	17.00
Sauvignon Blanc, Craggy Range, <i>Martinborough, New Zealand</i>	18.00
Chablis Le Finage, La Chablisienne, <i>Burgundy, France</i>	21.00

ROSÉ

	<i>175ml</i>
Pinot Grigio Blush, Novità, <i>Veneto, Italy</i>	11.00
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>	17.00
Whispering Angel, Château d'Esclans, <i>Côtes De Provence, France</i>	19.00
Rock Angel, Château d'Esclans, <i>Côtes De Provence, France</i>	21.00

RED

	<i>175ml</i>
Montepulciano d'Abruzzo, Vigneti Galassi, <i>Abruzzo, Italy</i>	11.00
Campules El Moreno, Bodegas la Purísima, <i>La Mancha, Spain</i>	12.00
Malbec, Terrazas de los Andes, <i>Mendoza, Argentina</i>	15.50
Côtes du Rhône, Château De Saint Cosme, <i>Southern Rhône, France</i>	16.00
Rioja Alavesa, Bhilar Tinto, <i>Bodegas Bhilar, Rioja, Spain</i>	18.50
Pinot Noir, Cloudy Bay, <i>Marlborough, New Zealand</i>	22.50



NON-ALCOHOLIC COCKTAILS



Peach Iced Tea	8.50
Peach syrup, citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine Tea	
Spiced Red Berry Ginger Beer	8.50
Freshly pressed ginger juice, lemon, red berry, Fever-Tree Soda Water	
Soft Bellini	10.00
Pomegranate & spiced pear, Wild Idol naturally alcohol free sparkling wine	
Wild Pear Mojito	10.00
Mint, Pear, citric topped with Wild Idol naturally alcohol free sparkling wine	
Crodino Spritz	9.00
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing and bittersweet	
Dove 42	9.00
Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda	
Rhubarb & Raspberry Fizz	10.00
Tanqueray 0%, rhubarb & rosehip, vanilla, raspberry, Fever-Tree Soda Water	
Angelic Amaretti Sour	10.00
Lyre's Amaretti, lemon, apricot	
Southside Lemonade	10.00
Seedlip Garden 108, citric blend, mint, elderflower, Fever-Tree Soda Water	
Blood Orange Spritz	10.00
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	6.00
Mango & passion fruit	6.00

JUICES AND SMOOTHIES

Choice of fresh juices	4.75
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, cayenne 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	4.75
Coca Cola	5.00
Luscombe Drinks Sicilian lemonade or raspberry crush	5.00
Fever-Tree Softs ginger ale, lemonade, ginger beer, blood orange, white grape & apricot	4.75
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 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.



Glass	Bottle
125ml	750ml
12.50	60

Wild Idol Alcohol-free sparkling White, Rheinhessen, Germany

Wild Idol Alcohol-free sparkling Rosé, Rheinhessen, Germany

13 66

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.



Glass	Bottle
125ml	750ml
19.50	108

Nyetimber, Classic Cuvee Sussex, England, MV

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

109

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

275





THE GIFT OF CHRISTMAS

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

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

16.00



SANTA BABY

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

15.00



SNOWMAN COLADA

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

15.00



JINGLE BELLS

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

16.00



DOVE 42

ALCOHOL-FREE

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

9.00



WILD BERRIES

ALCOHOL-FREE

Spiced berries, passion fruit,
Wild Idol Sparkling White

11.00

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VODKA



Ketel One	11.50
Ketel One Citroen	11.50
Haku Japanese Craft	11.50
Absolut Elyx	11.75
Cîroc	12.00
Kavka Orchard Plum & Apple	12.00
Ukiyo Japanese Rice Vodka	12.25
Belvedere	12.50
Pod. Pea Vodka	13.00
Altamura	13.00
Grey Goose	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
Gosling's Black Seal	11.50
Appleton 8 year	11.50
Bacardí 8 year	11.50
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

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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	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
The Macallan Double Cask 12 year	18.00
The Glenlivet 15 year	19.00
Aberlour A'Bunadh Batch 61	22.00
The Macallan Double Cask 15 year	26.00
Glenmorangie Signet	28.00
The Macallan Rare Cask	57.00
The Macallan Double Cask 18 year	58.00

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BLENDED SCOTCH WHISKY



Johnnie Walker Black Label	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
WhistlePig 10 year Rye	22.00

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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

COGNAC & ARMAGNAC

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

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	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
Cygnnet 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
Ukiyo Tokyo Dry	12.25
Ukiyo Japanese Blossom	12.25
Ukiyo Japanese Yuzu Citrus	12.25
Tarsier Oriental Pink	12.75
Silent Pool	13.00
Cygnnet 22	13.00
Gin Mare	13.00
Chase GB	13.00
Cotswolds Dry	13.00
KiNoBi	14.50
Monkey 47	15.50
Monkey 47 Sloe	15.50
Monkey 47 Barrel Cut	17.00

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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
Cincoro Blanco	25.00
Don Julio 1942	28.00
Cincoro Reposado	30.00
Volcan De Mi Tierra X.A	40.00
Patron El Cielo	40.00
Cincoro Añejo	45.00
Patrón Gran Platinum	65.00

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