



GRANARY  
SQUARE  
BRASSERIE

DRINKS





## SEASONAL CLASSICS



### **The Granary Square Martini** 14.85

Tanqueray No. Ten, Vault dry vermouth specially made for GSB

*Savoury - Zesty - Botanical*

### **Salted Caramel Espresso Martini** 14.50

Ketel One, Kahlua, salted caramel, espresso, chocolate

*Indulgent - Sweet - Rich*

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*

### **Ginger & Honey Sour** 14.85

Johnnie Walker Black Ruby, Kaveri Ginger, Beesou honey, hot honey,  
lemon, malbec

*Warming - Sharp - Caramel*

### **Seasonal Bellini** 12.50

Prosecco, pomegranate & spiced pear purée

*Fall - Effervescent - Fruity*

### **Bloody Mary** 11.85

Ketel One, Bloody spiced tomato juice, lemon, gherkin, tajin

*Full - Hot - Savoury*

Upgrade the Vodka to Grey Goose +1.50

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Champagne and Traditional method 125ml.

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## CONTEMPORARY COCKTAILS



### Chocolate & Orange Martini

13.50

Belvedere, Grand Marnier, Rubis chocolate wine,  
dark chocolate sauce, popcorn syrup, double cream

*Indulgent - Rich - Morish*

### West End Hold Up

14.85

Ciroc, Aperol, spiced red berries, passion fruit, pineapple,  
lime, The Ivy Guest Champagne

*Fruity - Zesty - Tropical*

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## SPRITZ

### Aperol Spritz

12.85

Aperol, Fever-Tree Soda, Prosecco, orange

*Classic - Aperitivo - Fresh*

### Hugo Spritz

13.50

St Germain, Fever-Tree Soda, mint, Prosecco

*Elderflower - Fresh - Bubbles*

### Pomelle Spritz

14.85

Pomelo & Elderflower Aperitif, Prosecco,  
Fever-Tree Soda, pink grapefruit slice

*Floral - Light - Fresh*

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## GIN & TONICS



<b>Tanqueray</b> Fever-Tree Light Tonic, lime	13.95
<b>Sipsmith</b> Fever-Tree Light Tonic, lime	13.95
<b>The Botanist</b> Fever-Tree Mediterranean Tonic, grapefruit, rosemary	13.95
<b>Roku</b> Fever-Tree Indian Tonic, ginger	13.95
<b>Tanqueray 10</b> Fever-Tree Indian Tonic, grapefruit	14.75
<b>Chase Pink Pomelo</b> Fever-Tree Indian Tonic, grapefruit	14.95
<b>Bombay Premier Cru</b> Fever-Tree Mediterranean Tonic, lemon, rosemary	14.95
<b>Silent Pool</b> Fever-Tree Indian Tonic, orange	15.95
<b>Gin Mare</b> Fever-Tree Mediterranean Tonic, lemon, rosemary, olive	15.95
<b>Chase GB Gin</b> Fever-Tree Elderflower Tonic, lemon, ginger	15.95

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## BEERS & CIDER

<b>GSB Craft Lager</b> , England, 4.5% abv, 379ml (Schooner) <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>	6.85
<b>Coalition Meadow Drop Pale Ale</b> , 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
<b>Coalition Brite Lights Pilsner</b> , England, 4% abv, 330ml <i>A full-bodied, light, and fresh pilsner with a delightful floral hoppy character</i>	6.95
<b>Guinness Original, Extra Stout</b> , 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>	7.75
<b>Maison Sassy Brut</b> , Normandy, France, 5.2% abv, 330ml <i>Lightly sparkling, with aromas of apple and leather, both dry and fruity</i>	7.25
<b>Lucky Saint</b> , 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
<b>Lucky Saint Hazy IPA</b> , 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>
<b>Wild Idol, Naturally Alcohol Free Sparkling White,</b> <i>Rheinhessen, Germany</i>	<b>10.50</b>
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<b>Prosecco, Bosco del Conte, Extra Dry,</b> <i>Veneto, Italy</i>	<b>10.50</b>
<b>The Ivy Cuvée,</b> <i>Kent, England</i>	<b>13.85</b>
<b>Granary Square Guest Champagne,</b> <i>Champagne, France</i>	<b>16.85</b>
<b>Veuve Clicquot Yellow Label,</b> <i>Champagne, France</i>	<b>18.85</b>
<b>Nyetimber Classic Cuvee,</b> <i>West Sussex, England</i>	<b>19.50</b>
<b>Veuve Clicquot Rosé,</b> <i>Champagne, France</i>	<b>20.25</b>
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## WHITE

	<i>175ml</i>
<b>Cintila White,</b> <i>Península de Setúbal, Portugal</i>	<b>9.50</b>
<b>Trebbiano, Novità,</b> <i>Emilia-Romagna, Italy</i>	<b>9.85</b>
<b>Soave, La Collina dei Ciliegi,</b> <i>Veneto, Italy</i>	<b>11.85</b>
<b>Pinot Grigio, Riff, Alois Lageder,</b> <i>Veneto, Italy</i>	<b>12.85</b>
<b>Sauvignon Blanc, Craggy Range,</b> <i>Martinborough, New Zealand</i>	<b>17.85</b>
<b>Chablis Le Finage, La Chablisienne,</b> <i>Burgundy, France</i>	<b>19.85</b>
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## ROSÉ

	<i>175ml</i>
<b>Cintila Rosé,</b> <i>Península de Setúbal, Portugal</i>	<b>9.50</b>
<b>Pinot Grigio Blush, Novità,</b> <i>Veneto, Italy</i>	<b>9.85</b>
<b>Lady A, Château La Coste,</b> <i>Vin De Pays De Méditerranée, France</i>	<b>16.85</b>
<b>Whispering Angel, Château d'Esclans,</b> <i>Côtes De Provence, France</i>	<b>18.85</b>
<b>Rock Angel, Château d'Esclans,</b> <i>Côtes De Provence, France</i>	<b>20.85</b>
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## RED

	<i>175ml</i>
<b>Cintila Tinto,</b> <i>Península de Setúbal, Portugal</i>	<b>9.50</b>
<b>Montepulciano d'Abruzzo, Vigneti Galassi,</b> <i>Abruzzo, Italy</i>	<b>9.85</b>
<b>Campules El Moreno, Bodegas la Purísima,</b> <i>La Mancha, Spain</i>	<b>11.85</b>
<b>Malbec, Terrazas de los Andes,</b> <i>Mendoza, Argentina</i>	<b>14.50</b>
<b>Côtes du Rhône, Château De Saint Cosme,</b> <i>Southern Rhône, France</i>	<b>15.85</b>
<b>Rioja Alavesa, Bhilar Tinto, Bodegas Bhilar,</b> <i>Rioja, Spain</i>	<b>18.50</b>
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## NON-ALCOHOLIC COCKTAILS



<b>Spiced Red Berry Ginger Beer</b>	7.50
Freshly pressed ginger juice, lemon, red berry, Fever-Tree Soda Water	
<b>Sparkling Pear</b>	8.95
Pomegranate & spiced pear, Wild Idol naturally alcohol free sparkling wine	
<b>Wild Pear Mojito</b>	8.95
Mint, Pear, citric topped with Wild Idol naturally alcohol free sparkling wine	
<b>Crodino Spritz</b>	7.95
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing and bittersweet	
<b>Dove 42</b>	7.95
Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda	
<b>Rhubarb &amp; Raspberry Fizz</b>	8.95
Tanqueray 0%, rhubarb & rosehip, vanilla, raspberry, Fever-Tree Soda Water	
<b>Blood Orange Spritz</b>	8.95
Lyre's Italian Orange, elderflower, Fever-Tree Blood Orange Soda	
<b>ABCBD Lemonade</b>	7.95
TRIP basil & lemon, citric blend, yuzu & turmeric cordial	

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## COOLERS

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

<b>Pomegranate &amp; spiced pear</b>	4.95
<b>Mango &amp; passion fruit</b>	4.95

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## JUICES AND SMOOTHIES

<b>Choice of fresh juices</b>	4.25
orange, apple, grapefruit	
<b>Mixed Berry Smoothie</b>	6.50
banana, apple, coconut water, blueberry, strawberry, lime, raspberry	
<b>Immunity Smoothie</b>	6.50
apple, orange, banana, lemon, avocado, ginger, turmeric, black pepper, cayenne pepper	
<b>Green Juice</b>	6.50
cucumber, apple, spinach, mango, lime, ginger, lemon	
<b>Tropical Juice</b>	6.50
pineapple, pear, mango, passion fruit, turmeric	



## SOFT DRINKS



<b>Diet Coke, Coke Zero</b>	<b>4.25</b>
<b>Coca Cola</b>	<b>4.50</b>
<b>Luscombe Drinks</b> Sicilian lemonade or raspberry crush	<b>4.95</b>
<b>Fever-Tree Softs</b> ginger ale, lemonade, ginger beer, blood orange, white grape & apricot	<b>4.25</b>
<b>Fever-Tree Sparkling Cloudy British Apple</b>	<b>4.95</b>
<b>Trip CBD infused basil &amp; lemon</b>	<b>6.50</b>
<b>Still mineral water</b>	<b>4.95</b>
<b>Sparkling mineral water</b>	<b>4.95</b>

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## TEA

<b>Granary Square Breakfast Blend</b> intense, bold, rich	<b>4.25</b>
<b>Granary Square Afternoon Tea Blend</b> mellow, elegant, refreshing	<b>4.25</b>
<b>Ceylon, Earl Grey, Darjeeling</b>	<b>4.25</b>
<b>Sencha, jasmine pearls</b>	<b>4.75</b>
<b>Fresh mint, camomile, peppermint, verbena</b>	<b>4.25</b>
<b>Rosebud, Oolong</b>	<b>5.75</b>

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## COFFEE

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

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## VODKA



<b>Ketel One</b>	<b>11.00</b>
<b>Ketel One Citroen</b>	<b>11.00</b>
<b>Haku Japanese Craft</b>	<b>11.00</b>
<b>Absolut Elyx</b>	<b>11.25</b>
<b>Cîroc</b>	<b>11.50</b>
<b>Kavka Orchard Plum &amp; Apple</b>	<b>11.50</b>
<b>Belvedere</b>	<b>12.00</b>
<b>Ukiyo Japanese Rice Vodka</b>	<b>12.25</b>
<b>Pod. Pea Vodka</b>	<b>12.50</b>
<b>Grey Goose</b>	<b>12.50</b>
<b>Altamura</b>	<b>12.50</b>
<b>Stolichnaya Elit</b>	<b>13.50</b>

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## RUM

<b>Ron Santiago De Cuba Carta Blanca</b>	<b>10.50</b>
<b>Ron Santiago De Cuba 8 Añejo</b>	<b>10.50</b>
<b>Aluna Coconut</b>	<b>10.50</b>
<b>Bacardí Carta Blanca</b>	<b>10.50</b>
<b>Havana Club Cuban Spiced</b>	<b>10.50</b>
<b>Appleton 8 year</b>	<b>11.00</b>
<b>Goslings Black Seal</b>	<b>11.00</b>
<b>Bacardí 8 year</b>	<b>11.00</b>
<b>Ron Santiago De Cuba 11 Extra Añejo</b>	<b>13.50</b>
<b>Diplomatico 12 year Exclusiva</b>	<b>13.50</b>
<b>Havana Club Selección de Maestros</b>	<b>14.00</b>
<b>Brugal 1888</b>	<b>14.00</b>
<b>Eminente Reserva 7 year</b>	<b>14.50</b>
<b>Zacapa Centenario 23</b>	<b>15.50</b>
<b>Zacapa XO</b>	<b>19.50</b>
<b>Ron Santiago De Cuba 20 Extra Añejo Gran Reserva</b>	<b>19.50</b>

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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.

<b>Singleton 12 year</b>	<b>12.50</b>
<b>Glenmorangie The Original 10 year</b>	<b>12.50</b>
<b>Bowmore 12 year</b>	<b>12.50</b>
<b>Highland Park 12 year</b>	<b>12.50</b>
<b>Dalwhinnie 15 year</b>	<b>13.00</b>
<b>Balvenie 12 year</b>	<b>12.95</b>
<b>Glenfiddich 12 year</b>	<b>12.95</b>
<b>The Glenlivet 12 year</b>	<b>12.95</b>
<b>Auchentoshan Three Wood</b>	<b>13.50</b>
<b>Ardbeg 10 year</b>	<b>13.50</b>
<b>Laphroaig 10 year</b>	<b>13.50</b>
<b>Talisker 10 year</b>	<b>14.50</b>
<b>Bruichladdich Classic Laddie</b>	<b>16.50</b>
<b>Glenfiddich 15 year</b>	<b>16.50</b>
<b>Balvenie 14 year</b>	<b>16.50</b>
<b>Oban 14 year</b>	<b>16.50</b>
<b>The Macallan Double Cask 12 year</b>	<b>17.50</b>
<b>The Glenlivet 15 year</b>	<b>18.50</b>
<b>Aberlour A'Bunadh Batch 61</b>	<b>21.50</b>
<b>The Macallan Double Cask 15 year</b>	<b>26.00</b>
<b>Glenmorangie Signet</b>	<b>27.50</b>
<b>The Macallan Rare Cask</b>	<b>56.50</b>
<b>The Macallan Double Cask 18 year</b>	<b>58.00</b>

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## BLENDED SCOTCH WHISKY



<b>Johnnie Walker Black Label</b>	<b>11.00</b>
<b>Compass Box Great King Street Artist's Blend</b>	<b>13.00</b>
<b>Chivas Regal XV 15 year</b>	<b>14.00</b>
<b>Chivas Regal 18 year</b>	<b>16.50</b>
<b>Johnnie Walker Blue Label</b>	<b>35.00</b>

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## 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.

<b>Jack Daniel's</b>	<b>10.50</b>
<b>Bulleit Rye</b>	<b>10.50</b>
<b>Bulleit 10 year</b>	<b>11.50</b>
<b>Rittenhouse Rye</b>	<b>11.50</b>
<b>Maker's Mark</b>	<b>11.50</b>
<b>Woodford Reserve</b>	<b>12.00</b>
<b>Maker's Mark 46</b>	<b>12.50</b>
<b>WhistlePig PiggyBack 6 year Rye</b>	<b>13.50</b>
<b>WhistlePig 10 year Rye</b>	<b>21.50</b>

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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

Rémy Martin VSOP	12.50
Hennessy VS	12.95
Remy Martin 1738 Accord Royal	14.50
Leyrat XO Vieille Reserve	23.95
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
Hennessy Paradis	151.00

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## CALVADOS

Dupont VSOP Pays d'Auge	12.95
Camut 6 YEAR Pays d'Auge	14.95
Camut 12 year Pays d'Auge	18.95

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## GIN



<b>Tanqueray</b>	<b>10.50</b>
<b>Bombay Sapphire</b>	<b>10.50</b>
<b>The Botanist Islay Dry</b>	<b>10.50</b>
<b>Sipsmith</b>	<b>10.50</b>
<b>Roku</b>	<b>10.50</b>
<b>Malfy con Limone</b>	<b>10.50</b>
<b>Malfy con Arancia</b>	<b>10.50</b>
<b>Malfy Gin Rosa Pink Grapefruit</b>	<b>10.50</b>
<b>Plymouth Original</b>	<b>10.50</b>
<b>Beefeater 24</b>	<b>10.50</b>
<b>Cygnnet Welsh Dry Gin</b>	<b>10.50</b>
<b>Plymouth Navy Strength</b>	<b>11.00</b>
<b>Ramsbury Single Estate</b>	<b>11.25</b>
<b>Tanqueray 10</b>	<b>11.25</b>
<b>Hendrick's</b>	<b>11.50</b>
<b>Bombay Sapphire Premier Cru Murcian Lemon</b>	<b>11.50</b>
<b>Tarsier Oriental Pink</b>	<b>11.75</b>
<b>Ukiyo Tokyo Dry</b>	<b>12.25</b>
<b>Ukiyo Japanese Blossom</b>	<b>12.25</b>
<b>Ukiyo Japanese Yuzu Citrus</b>	<b>12.25</b>
<b>Gin Mare</b>	<b>12.50</b>
<b>Silent Pool</b>	<b>12.50</b>
<b>Chase GB</b>	<b>12.50</b>
<b>Cotswolds Dry</b>	<b>12.50</b>
<b>Cygnnet 22</b>	<b>12.50</b>
<b>KiNoBi</b>	<b>14.00</b>
<b>Monkey 47</b>	<b>15.00</b>
<b>Monkey 47 Sloe</b>	<b>15.00</b>
<b>Monkey 47 Barrel Cut</b>	<b>16.50</b>

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

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