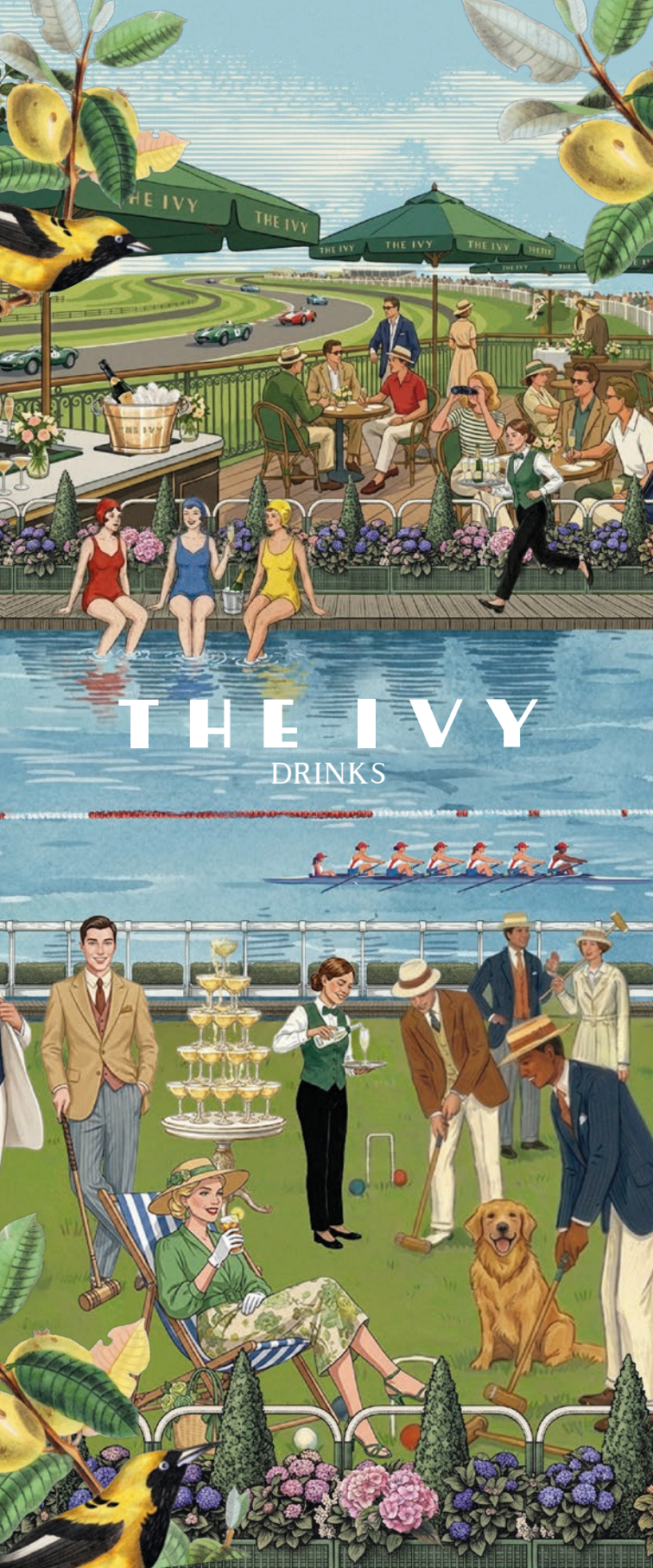




THE IVY

DRINKS

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 York

COCKTAILS

St Helen's Square Martini	13.00
Wolfe Bros Fig & Pear Gin, elderflower cordial, Italicus	
Rhubacello Spritz	12.00
Wolfe Bros Rhubacello, Rinquiquin, Prosecco, soda	
Rose Martini	13.00
Wolfe Bros Raspberry & Hibiscus Gin, lychee liqueur, lemon, sugar, foam	
Yorkshire Garden	12.25
York Gin London Dry, apple juice, elderflower, lime, pear syrup	

LOCAL BEERS

Black Sheep Ale, Black Sheep Brewery	6.50
Masham, 4.4% abv, 500ml	
<i>Rich fruit aromas and a distinctly smooth, bittersweet taste</i>	
Virtuous Session IPA, Kirkstall Brewery	7.50
Kirkstall, 4.5% abv, 330ml	
<i>Aromatic Session IPA, Gluten Free</i>	
Kirkstall Pilsner, Kirkstall Brewery	7.50
Kirkstall, 4.0% abv, 330ml	
<i>Unfiltered Session Beer - Vegan, Gluten Free Clean, crisp, sessionable strength. Gentle flavours of grain and soft fruit with a dry finish</i>	

LOCAL SPIRITS

Wolfe Bros Fig & Pear Gin	12.00
Wolfe Bros Raspberry & Hibiscus Gin	12.00
York Gin London Dry	12.00
York Gin Roman Fruit	12.00
Filey Bay Flagship Yorkshire Single Malt	15.00
Filey Bay Moscatel Finish Yorkshire Single Malt	16.50
Filey Bay Peated Finish Yorkshire Single Malt	17.50

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.



SIGNATURE COCKTAILS



Matcha Colada

13.25

Santiago de Cuba 8 year old, coconut, pineapple, mango, matcha

Tropical - Vibrant - Fruity

Toffee Fudge Espresso Martini

12.95

Ketel One, toffee fudge liqueur, cold brew coffee, Kahlua, vanilla

Rich - Livener - Indulgent

Upgrade your vodka to Grey Goose +£1.50

Cucumber & Rose Margarita

12.75

Casamigos Blanco, cucumber, rose syrup, lime

Enjoy as classic margarita or spicy picante

Elegant - Clean - Balanced

Peach & Custard Sour

12.50

Singleton 12 year old, Pineau des Charentes, peach,
lemon, custard syrup

Fruity - Smokey - Sharp

The Ivy Royale

12.95

Tanqueray, strawberry, elderflower, garden mint & wild honey
topped with the Ivy champagne

Classic - Balanced - Fresh

Raspberry Jam Paloma

12.75

Don Julio Reposado, raspberry jam, ginger, lime,
Fever-Tree Pink Grapefruit

Comforting - Morish - Fun

Bread & Butter Pudding Martini

10.95

Belvedere, Pedro Ximénez, cream, vanilla, cinnamon

Nostalgic - Soft - Rich

Cherry Honey Sour

12.95

Johnnie Walker Black Ruby, cherry, honey, lemon

Warming - Smokey - Sharp

Sloe & Rhubarb Negroni

13.25

Tanqueray No. Ten, Campari, sloe & hawthorn, rhubarb bitters

Sweet - Bitter - Herbaceous

Harry's Bellini

11.95

The perfect aperitif, the signature Bellini serve borrowed from
our Harry's Italian restaurants. Peach purée, Prosecco

Effervescent - Classic - Light

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

12.25

Pomelo & Elderflower Aperitif, Prosecco, Fever-Tree 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	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>	5.95
Coalition Blushing Bride Session APA , England, 4.2% abv, 330ml <i>A hop-forward American Pale Ale centered around Cascade hops with orange and citrus notes</i>	6.95
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>	6.95
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

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



Sparkling Strawberry	8.50
Strawberry & watermelon, Wild Idol naturally alcohol free sparkling wine	
Wild Mojito	8.50
Tanqueray 0%, elderflower, mint topped with Wild Idol naturally alcohol free sparkling wine	
Crodino Spritz	7.50
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing and bittersweet	
Dove 42	7.50
Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda	
Rhubarb & Raspberry Fizz	8.50
Tanqueray 0%, rhubarb & rosehip, vanilla, raspberry, Fever-Tree Soda Water	
Blood Orange Spritz	8.50
Lyre's Blood Orange, raspberry, rosehip, Fever-Tree Blood Orange Soda	

COOLERS

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

Strawberry & watermelon cooler	4.50
Mango & passion fruit cooler	4.50

JUICES AND SMOOTHIES

Choice of fresh juices	4.25
orange, apple, grapefruit	
Mixed Berry Smoothie	5.95
banana, apple, blueberry, strawberry, lime, raspberry, chicory inulin, calcium, vitamin D3	
Immunity Smoothie	5.95
apple, orange, banana, lemon, ginger, turmeric, black pepper, chicory inulin, calcium, vitamin D3	
Green Juice	5.95
cucumber, apple, pineapple, kale, lime, ginger, spirulina, ascorbic acid	
Tropical Juice	5.95
pineapple, pear, mango, passion fruit, turmeric	

*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.*



SOFT DRINKS



Diet Coke, Coca-Cola Zero Sugar	4.25
Coca-Cola Original Taste	4.50
Appletiser	4.25
Luscombe Drinks Sicilian lemonade or raspberry crush	4.95
Fever-Tree Mexican lime soda	4.50
Fever-Tree Softs ginger ale, lemonade, ginger beer, blood orange, white grape & apricot	4.25
Trip CBD infused basil & lemon	6.50
Soba Circus Sparkling Nootropic	6.95
Still mineral water	4.95
Sparkling mineral water	4.95

TEA

The Ivy 1917 Breakfast Blend intense, bold, rich	4.50
The Ivy Afternoon Tea Blend mellow, elegant, refreshing	4.50
Ceylon, Earl Grey, Darjeeling	4.50
Sencha, jasmine pearls	4.95
Fresh mint, camomile, peppermint, verbena	4.50
Rosebud, Oolong	5.95

COFFEE

Pot of Coffee and Cream	4.95
Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato	4.75
Hot Chocolate Dark / Milk / White / Pistachio / Pumpkin Spiced / Cookie Dough	4.95
Vanilla Shakerato Espresso shaken with ice, served in a martini glass	5.50
Lychee Matcha Latte	5.95
Hibiscus Matcha Latte	5.95
Vanilla Turmeric Latte	5.95

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

RUM

Ron Santiago De Cuba Carta Blanca	10.00
Ron Santiago De Cuba 8 Añejo	10.00
Aluna Coconut	10.00
Bacardí Carta Blanca	10.00
Havana Club Cuban Spiced	10.00
Appleton 8 year	10.50
Goslings Black Seal	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 de 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

*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.

Balvenie 12 year	11.95
Singleton 12 year	12.00
Glenmorangie The Original 10 year	12.00
Bowmore 12 year	12.00
Highland Park 12 year	12.00
Dalwhinnie 15 year	12.50
Glenfiddich 12 year	12.95
The Glenlivet 12 year	12.95
Auchentoshan Three Wood	13.50
Ardbeg 10 year	13.50
Laphroaig 10 year	13.50
Talisker 10 year	14.00
Bruichladdich Classic Laddie	15.50
Glenfiddich 15 year	15.50
Balvenie 14 year	15.50
Oban 14 year	16.00
The Macallan Double Cask 12 year	17.00
The Glenlivet 15 year	19.00
The Lakes Signature Single Malt	20.00
Aberlour A'Bunadh Batch 61	21.00
The Macallan Double Cask 15 year	26.00
Glenmorangie Signet	27.00
The Macallan Rare Cask	55.95
The Macallan Double Cask 18 year	58.00

*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	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.

Jack Daniel's	10.50
Bulleit Rye	10.50
Bulleit 10 year	11.00
Rittenhouse Rye	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

*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.*

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

Rémy Martin VSOP	11.50
Hennessy VS	11.95
Remy Martin 1738 Accord Royal	14.00
Leyrat XO Vieille Reserve	22.95
Martell Cordon Bleu	25.00
Rémy Martin XO	25.50
Courvoisier XO	26.50
Hennessy XO	29.00
Ragnaud Sabourin No. 35 Fontvieille	33.00

CALVADOS

Dupont VSOP Pays d'Auge	11.95
Camut 6 YEAR Pays d'Auge	13.95
Camut 12 year Pays d'Auge	17.95

*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



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
Tanqueray 10	10.75
Hendrick's	11.00
The Lakes Gin	11.50
Tarsier Oriental Pink	11.75
Ukiyo Tokyo Dry	11.75
Ukiyo Japanese Blossom	11.75
Ukiyo Japanese Yuzu Citrus	11.75
Gin Mare	12.00
Silent Pool	12.00
Chase GB	12.00
Cotswolds Dry	12.00
Cygnnet 22	12.00
KiNoBi	13.50
Monkey 47	14.50
Monkey 47 Sloe	14.50
Monkey 47 Barrel Cut	16.00

*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.*



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 Tierre 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 Tierre 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

*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.*

