

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 Manchester

COCKTAILS

Watermelon Sangria	12.50
Manchester Raspberry Gin, Lillet Rosé, cranberry juice, watermelon syrup, citric blend, rosé wine	
Pandan Strawberry Spritz	12.75
Tarsier Pink Gin, pandan liqueur, strawberry puree, lemon, Fever-Tree Raspberry & Orange	
The Ruby Leaf	12.95
Bacardi Carta Blanca, Wray & Nephew, strawberry, citric blend, cucumber, mint	
Sassy Strat	12.50
Bulleit Rye, St. Germain, elderflower cordial, lime, cucumber, mint, Sassy Cider	
Salford Sunrise	12.75
Salford Spiced Rum, Amaro Averna, pineapple juice, lime, Fever-Tree Ginger Beer	

LOCAL BEERS

Sonoma Pale Ale, Track	7.25
Manchester, 3.8% abv, 440ml <i>A light and refreshing session pale ale, with Mosaic, Centennial & Citra hops. Crisp and clean, with notes of mandarin and grapefruit</i>	
From Above `Gluten Free` Pale Ale, Track	7.75
Manchester, 4.1% abv, 440ml <i>Dry-hopped with Mosaic and Nelson. Pineapple and tropical fruit flavours, a soft bitterness and lemon freshness, beautifully balanced</i>	
Half Dome Pale Ale, Track	7.95
Manchester, 5.3% abv, 440ml <i>Aromatic, fruity and intensely hoppy, from Galaxy, Citra and Simcoe. Notes of mango and pineapple, clean herbal sweet basil and papaya</i>	

LOCAL SPIRITS

Tarsier Pink Gin	11.75
Tarsier South East Asian Dry Gin	12.00
Manchester Gin	12.00
Manchester Raspberry Gin	12.00
Salford Honey Rum	12.00
Salford Spiced Rum	12.00

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SIGNATURE COCKTAILS



- Matcha Colada** 13.75
Santiago de Cuba 8 year old, coconut, pineapple, mango, matcha
Tropical - Vibrant - Fruity
- Toffee Fudge Espresso Martini** 13.50
Ketel One, toffee fudge liqueur, cold brew coffee, Kahlua, vanilla
Rich - Livener - Indulgent *Upgrade your vodka to Grey Goose +£1.50*
- Cucumber & Rose Margarita** 13.25
Casamigos Blanco, cucumber, rose syrup, lime
Enjoy as classic margarita or spicy picante
Elegant - Clean - Balanced
- Peach & Custard Sour** 12.95
Singleton 12 year old, Pineau des Charentes, peach, lemon, custard syrup
Fruity - Smokey - Sharp
- The Ivy Royale** 13.50
Tanqueray, strawberry, elderflower, garden mint & wild honey topped with the Ivy champagne
Classic - Balanced - Fresh
- Raspberry Jam Paloma** 13.25
Don Julio Reposado, raspberry jam, ginger, lime, Fever-Tree Pink Grapefruit
Comforting - Morish - Fun
- Bread & Butter Pudding Martini** 11.50
Belvedere, Pedro Ximénez, cream, vanilla, cinnamon
Nostalgic - Soft - Rich
- Cherry Honey Sour** 13.50
Johnnie Walker Black Ruby, cherry, honey, lemon
Warming - Smokey - Sharp
- Sloe & Rhubarb Negroni** 13.75
Tanqueray No. Ten, Campari, sloe & hawthorn, rhubarb bitters
Sweet - Bitter - Herbaceous
- Harry's Bellini** 12.50
The perfect aperitif, the signature Bellini serve borrowed from our Harry's Italian restaurants. Peach purée, Prosecco
Effervescent - Classic - Light
- Aperol Spritz** 12.95
Aperol, Fever-Tree Soda, Prosecco, orange
Classic - Aperitivo - Fresh
- Hugo Spritz** 12.95
St Germain, Fever-Tree Soda, mint, Prosecco
Elderflower - Fresh - Bubbles
- Pomelle Spritz** 12.75
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	13.95
Sipsmith Fever-Tree Light Tonic, lime	13.95
The Botanist Fever-Tree Mediterranean Tonic, grapefruit, rosemary	13.95
Roku Fever-Tree Indian Tonic, ginger	13.95
Tanqueray 10 Fever-Tree Indian Tonic, grapefruit	14.75
Chase Pink Pomelo Fever-Tree Indian Tonic, grapefruit	14.95
Bombay Premier Cru Fever-Tree Mediterranean Tonic, lemon, rosemary	14.95
Silent Pool Fever-Tree Indian Tonic, orange	15.95
Gin Mare Fever-Tree Mediterranean Tonic, lemon, rosemary, olive	15.95
Chase GB Gin Fever-Tree Elderflower Tonic, lemon, ginger	15.95

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 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>	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>	6.95
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>	7.25
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
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>	6.50

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NON-ALCOHOLIC COCKTAILS



Sparkling Strawberry	8.95
Strawberry & watermelon, Wild Idol naturally alcohol free sparkling wine	
Wild Mojito	8.95
Tanqueray 0%, elderflower, mint topped with Wild Idol naturally alcohol free sparkling wine	
Crodino Spritz	7.95
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing and bittersweet	
Dove 42	7.95
Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda	
Rhubarb & Raspberry Fizz	8.95
Tanqueray 0%, rhubarb & rosehip, vanilla, raspberry, Fever-Tree Soda Water	
Blood Orange Spritz	8.95
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	4.95
Mango & passion fruit cooler	4.95

JUICES AND SMOOTHIES

Choice of fresh juices	4.50
orange, apple, grapefruit	
Mixed Berry Smoothie	6.50
banana, apple, blueberry, strawberry, lime, raspberry, chicory inulin, calcium, vitamin D3	
Immunity Smoothie	6.50
apple, orange, banana, lemon, ginger, turmeric, black pepper, chicory inulin, calcium, vitamin D3	
Green Juice	6.50
cucumber, apple, pineapple, kale, lime, ginger, spirulina, ascorbic acid	
Tropical Juice	6.50
pineapple, pear, mango, passion fruit, turmeric	

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SOFT DRINKS



Diet Coke, Coca-Cola Zero Sugar	4.50
Coca-Cola Original Taste	4.75
Appletiser	4.50
Luscombe Drinks Sicilian lemonade or raspberry crush	4.95
Fever-Tree Mexican lime soda	4.75
Fever-Tree Softs ginger ale, lemonade, ginger beer, blood orange, white grape & apricot	4.50
Trip CBD infused basil & lemon	6.50
Soba Circus Sparkling Nootropic	6.95
Still mineral water	5.75
Sparkling mineral water	5.75

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

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VODKA



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

RUM

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

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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	12.50
Glenmorangie The Original 10 year	12.50
Bowmore 12 year	12.50
Highland Park 12 year	12.50
Balvenie 12 year	11.95
Auchentoshan Three Wood	14.00
Ardbeg 10 year	14.00
Laphroaig 10 year	14.00
Glenfiddich 12 year	12.95
The Glenlivet 12 year	12.95
Dalwhinnie 15 year	13.00
Talisker 10 year	14.50
Bruichladdich Classic Laddie	15.50
Glenfiddich 15 year	15.50
Oban 14 year	16.50
Balvenie 14 year	15.50
The Macallan Double Cask 12 year	17.50
The Glenlivet 15 year	18.50
The Lakes Signature Single Malt	20.00
Aberlour A'Bunadh Batch 61	21.50
The Macallan Double Cask 15 year	26.00
Glenmorangie Signet	27.50
The Macallan Rare Cask	55.95
The Macallan Double Cask 18 year	58.00

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BLEND
ED
SCOTCH WHISKY



Johnnie Walker Black Label	11.00
Compass Box Great King Street Artist's Blend	13.00
Chivas Regal XV 15 year	14.00
Chivas Regal 18 year	16.50
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	11.50
Rittenhouse Rye	11.50
Maker's Mark	11.50
Woodford Reserve	12.00
Maker's Mark 46	12.50
WhistlePig PiggyBack 6 year Rye	13.50
WhistlePig 10 year Rye	21.50

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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	11.50
Hennessy VS	11.95
Remy Martin 1738 Accord Royal	14.50
Leyrat XO Vieille Reserve	22.95
Martell Cordon Bleu	25.50
Rémy Martin XO	25.50
Courvoisier XO	26.50
Hennessy XO	29.50
Ragnaud Sabourin No. 35 Fontvieille	33.50

CALVADOS

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

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GIN



Tanqueray	10.50
Bombay Sapphire	10.50
The Botanist Islay Dry	10.50
Sipsmith	10.50
Roku	10.50
Malfy con Limone	10.50
Malfy con Arancia	10.50
Malfy Gin Rosa Pink Grapefruit	10.50
Plymouth Original	10.50
Beefeater 24	10.50
Cygnet Welsh Dry Gin	10.50
Plymouth Navy Strength	11.00
Ramsbury Single Estate	11.25
Tarsier Oriental Pink	11.75
Tanqueray 10	11.25
Hendrick's	11.50
The Lakes Gin	12.00
Ukiyo Tokyo Dry	12.25
Ukiyo Japanese Blossom	12.25
Ukiyo Japanese Yuzu Citrus	12.25
Gin Mare	12.50
Silent Pool	12.50
Chase GB	12.50
Cotswolds Dry	12.50
Cygnet 22	12.50
KiNoBi	14.00
Monkey 47	15.00
Monkey 47 Sloe	15.00
Monkey 47 Barrel Cut	16.50

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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 Tierra Blanco	11.50
Ojo de Dios	11.50
Ojo de Dios Hibiscus	11.50
Casamigos Añejo	13.50
Patrón Silver	15.00
Volcan De Mi Tierra 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 Añejo	45.00
Patrón Gran Platinum	65.00

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