

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 Bristol Clifton

COCKTAILS

- Falling for Clifton** - *created by Maciej* **13.50**
Double Jus, Ivy Label Sauvignon Blanc, apple pie syrup, rhubarb bitters
Bold, Luxurious, Elegant
- Clifton Cosmo** - *created by Eden* **13.00**
Ketel One, Cointreau, Beesou Honey Aperitif, cranberry, passionfruit syrup, foam
Fruity, Punchy, Elegant
- 42 - 44** - *created by Renée* **13.50**
Mount Gay Eclipse rum, Royal Tokaji, madeline syrup, Angostura
Strong, Indulging, Rich
- Sunset Martini** - *created by Theo* **13.00**
Ketel One Citroen, açai berry liqueur, pineapple, pumpkin spice syrup, foam
Fresh, Classic, Sweet
- Violet Gorge** - *created by Patrick* **13.00**
Tanqueray, violet liqueur, lemon, foam, rosemary
Herbaceous, Floral, Aromatic

LOCAL BEERS

- Keller Pils, Lost and Grounded Brewery** **7.50**
Bristol, 4.8% abv, 330ml
A delicious, unfiltered hop bitter lager
- Kaleidoscope Pale Ale, Wiper & True** **7.50**
Bristol, 4.2% ABV, 440ml
A superbly balanced pale ale that matches citrus refreshment with tropical haze
- Steam Cloudy Cider, Bristol Cider Co** **7.00**
Bristol, 4.5% ABV, 500ml
Award-winning, gorgeous, medium Bristol session cider with a refreshing apple taste and cloudy amber colour

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



Champagne Colada

14.50

Mount Gay Silver rum, coconut, pineapple,
mango, the Ivy Champagne

Tropical - Vibrant - Fruity

Toffee Fudge Espresso Martini

13.95

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

Rich - Livener - Indulgent

Upgrade your vodka to Grey Goose +£1.50

Cucumber & Rose Margarita

13.95

Casamigos Blanco tequila, Cointreau, cucumber, rose, lime

Enjoy as classic margarita or spicy picante

Elegant - Clean - Balanced

Chocolate & Chouchou Old Fashioned

15.25

Ron Zacapa Centenario No.23, Talisker 10yo, chocolate wine,
caramelised peanuts, bitters

Sweet - Smokey - Sharp

The Ivy Royale

14.25

Tanqueray London Dry gin, strawberry, elderflower, garden mint
& wild honey topped with the Ivy Champagne

Classic - Balanced - Fresh

Raspberry Jam Paloma

13.95

Casamigos Reposado tequila, raspberry jam, ginger, lime,
Fever-Tree Pink Grapefruit soda

Comforting - Morish - Fun

Bread & Butter Pudding Martini

12.25

Belvedere vodka, Pedro Ximénez, cream, vanilla, cinnamon

Nostalgic - Soft - Rich

Cherry Honey Sour

14.25

Johnnie Walker Black Ruby whisky, cherry, honey, lemon

Warming - Smokey - Sharp

Upgrade your whisky to Singleton 12 year old Single Malt +£1.50

Sloe & Rhubarb Negroni

14.50

Tanqueray No. Ten gin, Campari, chocolate wine,
rhubarb, sloe gin

Sweet - Bitter - Herbaceous

Harry's Bellini

12.95

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

Effervescent - Classic - Light

Aperol Spritz

13.75

Aperol, Fever-Tree Soda Water, Prosecco, orange

Classic - Aperitivo - Fresh

Hugo Spritz

13.75

St Germain, Fever-Tree Soda Water, mint, Prosecco

Elderflower - Fresh - Bubbles

Pomelle Spritz

13.75

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

Floral - Light - Fresh



GIN & TONICS



Tanqueray London Dry 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
Tarsier Pink Fever-Tree Indian Tonic, seasonal berries	14.45
Tanqueray No. TEN 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 their archival recipes. Sharp and crisp to the taste with the trademark Guinness flavors 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
BERO, Kingston Golden Pils , <0.5% abv, 330ml <i>Bright pale golden pils with crisp malt flavour and a slight spicy note</i>	6.50
BERO, Edge Hill Hazy IPA , <0.5% ABV, 330ml <i>A smooth New England IPA with a hoppy, tropical profile. Soft and juicy with a slight citrus finish</i>	6.50

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.



NON-ALCOHOLIC COCKTAILS



Sparkling Strawberry	9.25
Strawberry & watermelon, Wild Idol Alcohol Free Sparkling Wine	
Wild Mojito	9.25
Tanqueray 0.0%, elderflower, mint topped with Wild Idol Alcohol Free Sparkling Wine	
Crodino Spritz	8.25
Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing and bittersweet	
Dove 42	8.25
Seedlip Grove 42, yuzu, hibiscus, citrus, Fever-Tree Pink Grapefruit Soda	
Rhubarb & Raspberry Fizz	9.25
Tanqueray 0.0%, rhubarb & rosehip, vanilla, raspberry, Fever-Tree Soda Water	
Blood Orange Spritz	9.25
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	

*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	4.50
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
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
Matcha 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	11.00
Ketel One Citroen	11.00
Haku	11.00
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

Mount Gay Silver	10.50
Mount Gay Eclipse	10.50
Aluna Coconut	10.50
Bacardí Carta Blanca	10.50
Mount Gay Bajan Spiced	10.50
Appleton Estate 8 years old Reserve	11.00
Goslings Black Seal	11.00
Bacardi Reserva Ocho 8 years old	11.00
Ron Santiago De Cuba Extra Añejo 11 years old	13.50
Diplomático Reserva Exclusiva	13.50
Havana Club Selección de Maestros	14.00
Brugal 1888	14.00
Eminente Reserva 7 years old	14.50
Zacapa No. 23	15.50
Zacapa XO	19.50
Ron Santiago De Cuba Extra Añejo Gran Reserva 20 years old	19.50

*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.*



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.

The Singleton 12 years old	12.50
Glenmorangie The Original 10 years old	12.50
Bowmore 12 years old	12.50
Highland Park 12 years old	12.50
The Balvenie 12 years old	11.95
Auchentoshan Three Wood	14.00
Ardbeg 10 years old	14.00
Laphroaig 10 years old	14.00
Glenfiddich 12 years old	12.95
The Glenlivet 12 years old	12.95
Dalwhinnie 15 years old	13.00
Talisker 10 years old	14.50
Lagavulin 16 years old	15.50
Bruichladdich Classic Laddie	15.50
Glenfiddich 15 years old	15.50
Oban 14 years old	16.50
The Balvenie 14 years old	15.50
The Macallan Double Cask 12 years old	17.50
The Glenlivet 15 years old	18.50
The Lakes Signature Single Malt	20.00
Aberlour A'Bunadh Batch 61	21.50
The Macallan Double Cask 15 years old	26.00
Glenmorangie Signet	27.50
The Macallan Rare Cask	55.95
The Macallan Double Cask 18 years old	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	11.00
Compass Box Great King Street Artist's Blend	13.00
Chivas Regal XV 15 years old	14.00
Chivas Regal 18 years old	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 years old	11.50
Rittenhouse Rye	11.50
Maker's Mark	11.50
Woodford Reserve	12.00
Maker's Mark 46	12.50
WhistlePig PiggyBack 100% Rye 6 years old	13.50
WhistlePig Small Batch Rye Aged 10 Years	21.50

*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.*

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 years old, Ireland	15.50
Hibiki Japanese Harmony, Japan	17.50

COGNAC & ARMAGNAC

Rémy Martin VSOP	11.50
Hennessy VS	11.95
Rémy Martin 1738 Accord Royal	14.50
Leyrat XO Vieille Réserve	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 years old, Pays d'Auge	13.95
Camut 12 years old, 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	10.50
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
Cygnnet Welsh Dry Gin	10.50
Aviation	11.00
Plymouth Navy Strength	11.00
Ramsbury Single Estate	11.25
Tarsier Pink	11.75
Tanqueray No. TEN	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
Cygnnet 22	12.50
KiNoBi	14.00
Monkey 47	15.00
Monkey 47 Sloe	15.00
Monkey 47 Barrel Cut	16.50

*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.*



TEQUILA & MEZCAL



Casamigos Blanco	10.50
Cazcabel Coffee Tequila	10.50
Cazcabel Honey Tequila	10.50
Casamigos Reposado	11.00
Del Maguey Vida Mezcal	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
Volcán 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 Espadín Mezcal	19.00
Cincoro Blanco	25.00
Don Julio 1942	28.00
Cincoro Reposado	30.00
Volcán De Mi Tierra X.A	40.00
Patrón El Cielo	40.00
Cincoro Añejo	45.00
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.*

