

◆ ————— COCKTAILS ————— ◆

1917 Royale	8.25
<i>Hibiscus gin, sloe infusion, rose water & The Ivy Champagne</i>	
Holyrood Spritz	7.00
<i>Earl Grey gin, lemon & orange oleo-saccharum, Cocchi Americano, Prosecco, soda</i>	
Raspberry Mojito	8.50
<i>Havana Club rum, lime, sugar, fresh mint & Chambord black raspberry liqueur</i>	
Cosmopolitan	6.75
<i>Wyborowa vodka, Cointreau, cranberry, lime & peach bitters with a flamed orange zest</i>	
Plum Tree	9.00
<i>Naked Grouse Scotch, Umeshu Japanese plum liqueur, Briottet crème de figue, Oloroso sherry & whisky barrel bitters</i>	
The Discovery rocks	12.50
<i>Shackleton blended whisky, Barolo Chinato, rosemary & orange syrup, Peychaud's bitters</i>	
Espresso Martini	8.00
<i>Wyborowa vodka, Tosolini Expre liqueur & freshly pulled espresso. Served with hot cross bun, crème brûlée & amaretto infusions</i>	
Rhubarb & Raspberry Crumble	9.00
<i>Slingsby rhubarb gin, Chambord, lemon juice & Fever-Tree ginger beer</i>	
Smoked Islay Rob Roy martini	9.75
<i>Chivas 12yr old blended Scotch, Noilly Prat, Belsazar red vermouth, Angostura bitters and a Laphroaig mist</i>	
Auld Fashioned rocks	11.00
<i>Auchentoshan 3 Wood stirred with ice, Angostura bitters & brown sugar, finished with an orange zest</i>	
Classic Daiquiri	8.50
<i>Havana Club 3yr old rum, lime, grapefruit zest</i>	

◆ ————— BEERS & CIDER ————— ◆

The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	4.75
<i>Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager</i>	
Paolozzi Helles Lager	5.25
<i>Edinburgh, Scotland, 5.2% abv, 330ml World Beer Award 2017. Full & beautifully balanced flavour</i>	
Harviestoun "Bitter & Twisted" Golden Ale	4.75
<i>Scotland, 4.4% abv, 330ml Zesty, aromatic beer with a citrus finish</i>	
Innis & Gunn, Original	5.50
<i>Edinburgh, Scotland, 6.6% abv, 330ml Honeyed with delicious toffee character & incredibly smooth</i>	
Aspall Cyder, Suffolk, England, 5.5% abv, 330ml	5.00
<i>Thirst quenching, fruity, dry & sparkling</i>	
BrewDog Nanny State	4.00
<i>Scotland, 0.5% abv, 330ml Packed full of hop flavours without the alcohol</i>	

◆ ————— COOLERS ————— ◆

Peach & Elderflower Iced Tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Rosemary Lemonade	3.50
<i>Rosemary infusion, lemon & lime with sparkling water</i>	

❖ ————— FRESH JUICE & SMOOTHIES ————— ❖

Green Juice	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
Mixed Berry Smoothie	4.75
<i>Strawberries, raspberries, blueberries, banana, coconut milk & lime</i>	
Beet It	4.50
<i>Beetroot, apple, lemon & ginger</i>	
Strawberry & Vanilla Soda	5.95
<i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	
Seedlip Garden & Tonic	5.95
<i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber and sugar snap peas</i>	

❖ ————— SPARKLING ————— 125ml ————— ❖

Prosecco, Bisol, Jeio, Veneto, Italy, NV	6.95
The Ivy Collection Champagne	9.75
<i>Champagne, France</i>	
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.75
Laurent-Perrier, Cuvée Rosé, Champagne, France	15.95

❖ ————— WHITE ————— 175ml ————— ❖

Grenache Blanc, Lierre, Languedoc, France	5.95
Pinot Grigio, Riff, Alto Adige, Italy	6.95
Chardonnay, Xanadu, Exmoor	8.00
<i>Margaret River, Australia, 2017</i>	
Sauvignon Blanc, Craggy Range	9.75
<i>Raupura Road, Marlborough, New Zealand</i>	
Gavi di Gavi, Morgassi Superiore	11.25
<i>Volo Riserva, Piedmont, Italy, 2016</i>	

❖ ————— ROSÉ ————— 175ml ————— ❖

Grenache Rosé, Lierre, Languedoc, France	5.95
Grand Imperial Rosé, Provence, France	11.50

❖ ————— RED ————— 175ml ————— ❖

Grenache Rouge, Lierre, Languedoc, France	5.95
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	7.75
Malbec, Bodega Catena, Appellation Vista Flores	9.75
<i>Mendoza, Argentina</i>	
Pinot Noir, Spy Valley, Marlborough, New Zealand	11.00
Chianti Classico, Castellare, Tuscany, Italy	12.00

❖ ————— SWEET & FORTIFIED ————— 100ml ————— ❖

Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	6.75
Ruby Port, Warre's, LBV, Douro, Portugal	7.25
10yr Tawny Port, Quinta do Vallado, Douro, Portugal	8.00
Sauternes, Perle d'Arche, Bordeaux, France	8.50

Wines 175ml 125ml on request. Spirits 50ml 25ml on request.
 Champagne and Traditional method 125ml.

Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed.

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❖ ————— SMALL BITES ————— ❖

Spiced green olives	3.50
<i>Gordal olives with chilli, coriander and lemon</i>	
Truffle arancini	5.50
<i>Fried Arborio rice balls with truffle cheese</i>	
Salted smoked almonds	3.25
<i>Hickory smoked and lightly spiced</i>	
Salt-crusted sourdough bread	3.95
<i>With salted butter</i>	
Zucchini fritti	5.75
<i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	

❖ ————— TEA ————— ❖

Ivy 1917 breakfast blend	<i>Intense and rich</i>	3.75
Ivy afternoon tea blend	<i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, Darjeeling		3.75
Sencha, Jasmine pearls		4.50
Fresh mint, Camomile, Peppermint, Verbena		3.50
Rosebud, Oolong		5.75

❖ ————— COFFEE ————— ❖

Pot of coffee and cream	3.75	
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50	
Hot chocolate	<i>milk / mint / white</i>	4.25
Iced coffee	4.00	

❖ ————— COGNAC ————— ❖

Courvoisier VSOP	9.50
Courvoisier XO	26.00
Leyrat XO, Fins Bois	22.50

❖ ————— ARMAGNAC ————— ❖

Clos Martin VSOP 8 yr Folle Blanche	9.25
Baron de Sigognac 10yr	9.50

❖ ————— CALVADOS ————— ❖

Dupont VSOP pays d'Auge	10.50
Camut 6yr pays d'Auge	12.50

❖ ————— BLENDED SCOTCH ————— ❖

Chivas Regal 12yr	8.00
Johnnie Walker Black Label	8.00
Naked Grouse	8.00
Chivas 18yr Old	12.50

❖ ————— SINGLE MALT SCOTCH ————— ❖

Bowmore 12yr, Islay	9.50
Highland Park 12yr, Island	11.00
Auchentoshan 3 Wood, Lowland	11.00
Macallan Double Cask 12yr, Speyside	16.00
Macallan Triple Cask 12yr, Speyside	18.50

SCOTCH WHISKY

◆— LIGHT & NUTTY —◆

- Compass Box Great King Street, Artist's blend** 9.00
Soft, full and fruity on the palate, with flavours of baked apple, vanilla, spices and toasted oak
- Glenkinchie, 2004, Distillers Edition, Amontillado Cask Finish** 13.50
From our local distillery. Floral with apricot & vanilla spice
- Clynelish, 14 year old, Flora and Fauna** 52.00
A rare & discontinued edition. Dried fruits, heather honey & beeswax with a delicate woodiness

◆— FRUITY & RICH WITH SWEET DRIED FRUIT —◆

- Glen Grant 2008, 8 year old, Gordon & MacPhail** 12.00
A cask-strength release of eight-year-old Glen Grant, aged in a first-fill sherry hogshead. Big and rich with notes of chocolate, orange and spice.
- Glenfarclas, 21 year old** 15.00
Rich & sweet dried fruits, malty, smooth & very moreish
- Mortlach, 16 year old, Flora and Fauna** 28.00
A rare & discontinued edition. Full bodied, sherry, dried fruits, orange zest, deep, rich & complex

◆— SMOKY & PEATY WITH TROPICAL FRUIT —◆

- Ailsa Bay** *Sweet & smoky* 13.50
- Port Charlotte, Islay Barley, 2008** 14.50
Crisp peated barley, fresh & smoky
- Bruichladdich, Black Art 5.1, 24 year old** 32.00
Tropical fruit overload with hints of cigar smoke, magically complex

◆— CLOSED DISTILLERIES & RARE WHISKY —◆

- Ghosted Reserve Blended, 21 year old** 30.00
Citrus, raisin & peppery malt
- Port Ellen, Special Release, 29 year old** 90.00
Distillery closed in 1983. Wood, leather, smoke, spicy & meaty

◆— WHISKY FLIGHTS —◆

25ml measures, one from each flavour profile

- Flight 1** **Compass Box, Glen Grant, Ailsa Bay** 18.00
- Flight 2** **Glenkinchie, Glenfarclas, Port Charlotte Islay Barley** 24.00
- Flight 3** **Clynelish, Mortlach, Bruichladdich** 60.00

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