
COCKTAILS

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| The Ivy Royale <i>flute</i> | 10.75 |
| Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne | |
| Spiced Passion Mojito <i>hi-ball</i> | 8.50 |
| Naud Hidden Loot spiced rum, passion fruit liqueur, vanilla syrup, mint & lime | |
| Snowy Owl <i>owl flask</i> | 11.50 |
| Absolut Elyx, Absolut Vanilla, Koko Kanu coconut rum & Champagne topped with a Champagne foam | |
| Spinningfields Cosmo <i>coupe</i> | 8.50 |
| Absolut vodka, Cointreau, cranberry & lime | |
| Honeysuckle Daiquiri <i>coupe</i> | 8.75 |
| Havana 3yr old rum, honey, orange juice & lemon juice. Finished with edible flowers & mint | |
| Barrel Aged Boulevardier <i>rocks</i> | 9.75 |
| Aged on site, a blend of Lot 40 rye whiskey, Martini Rubino & Campari | |
| The Discovery <i>rocks</i> | 12.50 |
| Naked Grouse blended whisky, Barolo Chinato, rosemary & orange syrup, Peychaud's bitters | |
| Salted Caramel Espresso Martini <i>coupe</i> | 8.50 |
| A classic espresso martini made with Wyborowa vodka, Bepi Tosolini Expre liqueur, freshly pulled espresso & sweetened with salted caramel syrup | |
| Salford Aviation <i>coupe</i> | 9.75 |
| A high-flying blend of Zymurgorium's Manchester gin & Sweet Violet liqueur with maraschino liqueur & lemon juice | |
| Passion Fruit Bellini <i>flute</i> | 9.00 |
| Vanilla vodka, passion fruit, Passoa & lime juice topped with Prosecco | |

SMALL BITES

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

SOFT DRINKS

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| Coca-Cola, Diet Coke, Coke Zero | 2.95 |
| Fever-Tree soft drinks Range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade | 2.95 |
| Acqua Panna still mineral water 750ml | 3.50 |
| San Pellegrino sparkling mineral water 750ml | 3.50 |

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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GIN & TONICS

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|---|-------|
| Ivy Special G&T | 9.25 |
| Beefeater gin, lavender, cucumber & lime with Fever-Tree Mediterranean tonic | |
| Pink G&T | 9.50 |
| Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic | |
| Seville G&T | 10.50 |
| Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic | |
| Rhubarb, Raspberry & Ginger G&T | 11.00 |
| Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale | |
| Deep Red G&T | 12.00 |
| Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic | |
| Gibson G&T | 13.00 |
| Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic | |

COOLERS & JUICES

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| Peach & Elderflower Iced Tea | 4.50 |
| Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends | |
| Green Juice | 4.75 |
| Avocado, mint, spinach, apple, parsley | |
| Mixed Berry Smoothie | 4.75 |
| Strawberry, raspberry, blueberry, banana, coconut milk and lime | |
| Beet It | 4.50 |
| Beetroot, carrot, apple juice and ginger | |
| Choice of fresh juices | 3.95 |
| Orange, apple, grapefruit, cranberry | |
| The Ivy home-made Ginger Beer | 4.75 |
| Freshly pressed ginger juice, lemon, sugar & soda water | |
| Seedlip Garden & Tonic | 5.95 |
| Non-alcoholic spirit with tonic, cucumber & sugar snap peas | |
| Strawberry & Vanilla Soda | 5.95 |
| A blend of strawberry, fruits & vanilla with Fever-Tree soda water | |
| Vanilla Spiced Sour | 5.95 |
| A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white | |

TEA

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| Ivy 1917 breakfast blend | Intense and rich | 3.75 |
| Ivy afternoon tea blend | Mellow, elegant, refreshing | 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

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| Pot of coffee and cream | | 3.75 |
| Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato | | 3.50 |
| Salted caramel espresso martini | <i>Alcoholic</i> | 8.50 |
| Hot chocolate milk / mint / white | | 4.25 |
| Vanilla shakerato | | 4.00 |
| Espresso shaken with ice, served in a martini glass | | |
| Mini chocolate truffles | | 3.50 |
| With a liquid salted caramel centre | | |

BEERS & CIDER

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|---|------|
| The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i> | 4.75 |
| Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager | |
| Paolozzi Helles Lager | 5.25 |
| <i>Edinburgh, Scotland, 5.2% abv, 330ml</i> World Beer Award 2017. Full & beautifully balanced flavour | |
| Menabrea Bionda , <i>Italy, 4.8% abv, 330ml</i> | 5.75 |
| Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour | |
| Hindsight Brewing Co. IPL | 5.50 |
| <i>Manchester, 4.7% abv, 330ml</i> An India Pale Lager using Citra & Chinook hops. The body of a pale ale with the crisp refreshment of a lager | |
| JAM by First Chop Brewing Arm | 5.75 |
| <i>Gluten Free Mango Pale, Manchester, 4% abv, 330ml</i> Sweetness from malt complements the infused mangos. Chinook & Cascade hops then add bitterness & balance & finally the beer is dry hopped with Citra | |
| Cloudwater | 5.75 |
| – Ask server for details – Cloudwater Brew Co. of Manchester produce small batches of some of the most innovative beers in the world. We are delighted to showcase them at The Ivy Spinningfields but the beers are subject to change regularly so please ask which brew is available. Note these beers are all served in can format | |
| Harviestoun Old Engine Oil , <i>Scotland, 6% abv, 330ml</i> | 5.00 |
| Rich, viscous & chocolatey dark ale | |
| Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i> | 5.00 |
| Thirst quenching, fruity, dry & sparkling | |
| BrewDog Nanny State , <i>Scotland, 0.5% abv, 330ml</i> | 4.00 |
| Packed full of hop flavours without the alcohol | |

SPARKLING 125ml

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| Prosecco, Bisol, Jeio , <i>Veneto, Italy</i> | 6.95 |
| The Ivy Collection Champagne , <i>Champagne, France</i> | 9.95 |
| Coates & Seeley Brut Rose , <i>Hampshire, England</i> | 13.50 |
| Laurent-Perrier, La Cuvée Brut , <i>Champagne, France</i> | 13.95 |
| Laurent-Perrier, Cuvée Rosé , <i>Champagne, France</i> | 16.50 |

WHITE 175ml

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| Grillo, Lierre , <i>Sicily, Italy</i> | 5.95 |
| Pinot Grigio, Riff, Alto Adige , <i>Italy</i> | 6.95 |
| Soave Classico , <i>Suavia, Veneto, Italy</i> | 8.75 |
| Chardonnay, Journey's End, Cape 34 | 9.50 |
| <i>Stellenbosch, South Africa</i> | |
| Sauvignon Blanc, Craggy Range | 9.75 |
| <i>Rapaura Road, Marlborough, New Zealand</i> | |
| Chablis, La Chablisienne, La Finage , <i>Burgundy, France</i> | 11.50 |

ROSÉ 175ml

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| Rosé, Lierre , <i>Sicily, Italy</i> | 5.95 |
| Grand Imperial Rosé , <i>Provence, France</i> | 11.50 |

RED 175ml

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| Nero d'Avola, Lierre, Sicily, Italy | 5.95 |
| Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain | 7.75 |
| Cotes du Rhone, Alain Jaume, Haut de Brun Rhône, France | 8.50 |
| Malbec, Catena, Vista Flores, Mendoza, Argentina | 9.95 |
| Chianti Classico, Castellare, Tuscany, Italy | 12.50 |
| Pinot Noir, Cloudy Bay Marlborough, New Zealand, 125ml | 14.00 |

SWEET & FORTIFIED 100ml

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| Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy | 6.75 |
| Maury, Lafage, Languedoc, France, 2017 | 7.00 |
| Ruby Port, Warre's, LBV, Douro, Portugal | 7.25 |
| 10yr Tawny Port, Quinta do Vallado, Douro, Portugal | 8.00 |
| Sauternes, Clos L'abeilley, Bordeaux, France | 8.50 |
| Royal Tokaji, Gold Label, Tokaji, Hungary | 16.00 |

COGNAC

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|---|--------------|
| Courvoisier VSOP | 9.50 |
| Ordonneau Borderies Tres Vieille Reserve | 15.75 |
| Leyrat XO Vieille Reserve | 22.50 |
| Martell Cordon Bleu | 24.00 |
| Courvoisier XO | 26.00 |
| Ragnaud-Sabourin No. 35 Fontvieille | 30.00 |

SHERRY 100ml

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|---|--------------|
| Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain | 11.50 |
| Fino, La Ina, Jerez, Spain | 5.50 |
| Dry Oloroso, Lustau, Rio Viejo, Jerez, Spain | 6.25 |
| Manzanilla, La Guita, 'En Rama', Jerez, Spain | 5.50 |

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