

The background features a dense arrangement of tropical plants. In the center, a chain-link fence pattern is overlaid on a dark green background. The plants include long, thin green leaves, bright yellow leaves, and clusters of red leaves.

THE ISABELLA ROOM

THE IVY
— CAFE —
RICHMOND



The Isabella Room

The Ivy Café, Richmond offers an intimate private space for event and functions which is available to book seven days a week for breakfast, lunch and dinner.

With natural light flooding the room, The Isabella Room seats up to 24 guests and is adorned with colourful locally referenced artwork and prints inspired by the natural landscapes of Richmond Park and the Isabella Plantation, depicted in bold colours.

The polished parquet floor, midnight blue leather with dark wood chairs and Art Deco-style central brass lights add touches of glamour.

Located on the first floor, above the main restaurant with a beautiful view of Richmond Hill, The Isabella Room provides the perfect event in the heart of Richmond.

Our dedicated Events Manager is available to assist with any details to enhance your occasion whether that be music, floral arrangements or table design to create a truly memorable event.





MORE DETAILS

For use of The Isabella Room we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage. All tables will be decorated with seasonal flowers. Please note that there is no lift access to The Isabella Room.

Audio Visual

Please note non-amplified live music is permitted and restaurant background music is available. We have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided. No screens are available.

Travel & Parking

Nearest tube – Richmond

Parking - Richmond Riverside Car Park
Whittaker Ave, Richmond TW9 1TH (1 minute walk)

Timings

Breakfast: 08.00 until 10.30 with host's access from 07.45 Monday to Saturday,
09.00 until 10.30 with host's access from 09.15 Sunday

Lunch: 12.00 until 16.30 with host's access from 11.30

Dinner: 18.30 until 00.00 with host's access from 18.00 (Sunday guests' departure 23.00)

Food Allergen Disclaimer

Please always inform us of any allergies or intolerances. 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.

Please note that due to COVID-19 and the Government Guidelines in place as a result, our capacities, timings and menus may vary.







BREAKFAST

We offer a selection of three breakfast menus to choose from. Please note the entire party must dine from the same menu.

Each menu is served with freshly squeezed orange juice and The Ivy 1917 Breakfast blend or filter coffee. Additional juices and smoothies are available.



JUICES & SMOOTHIES

Mixed Berry Smoothie £4.75

Strawberry, raspberry, blueberry, banana, coconut milk and lime

Beet it £4.50

Beetroot, carrot, apple and ginger

Green Juice £4.75

Avocado, mint, spinach, apple, parsley



MENU A

£20

Toast and preserves

A choice of white, granary and non-gluten bread,
served with strawberry jam, apricot jam and marmalade

Oat and almond granola

Raspberries, coconut "yoghurt" and raisins

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg





BREAKFAST

MENU B

£25

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry Danish, served with butter and preserves

Oat and almond granola

Raspberries, coconut “yoghurt” and raisins

Eggs Benedict

Pulled honey roast ham, toasted muffins, two poached hen's eggs with hollandaise sauce and watercress

OR

Eggs Royale

The Ivy Cure smoked salmon, toasted muffins, two poached hen's eggs with hollandaise sauce and watercress



MENU C

£32

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry Danish, served with butter and preserves

Oat and almond granola

Raspberries, coconut “yoghurt” and raisins

The Ivy full English breakfast

Smoked streaky sweet cured bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms and baked beans, served with sourdough toast



CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Please choose from the options below.



Truffle arancini

Fried Arborio rice balls
with truffle cheese

£5.95

Salted smoked almonds

Hickory smoked
and lightly spiced

£3.25

Spiced green olives

Gordal olives with chilli,
coriander and lemon

£3.50



SAVOURY CANAPÉS

£2.50 per bite

Crunchy tempura prawns with matcha green tea sauce

White onion soup with black truffle

Grilled sirloin skewers with truffle mayonnaise

Duck liver parfait, hazelnut crumble on toasted brioche

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

**Mini roast beef Yorkshire pudding
with shaved horseradish**

Truffle arancini

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado and sesame

Spiced green cucumber gazpacho shot with mint

Belgian endive with coconut “cheese” and hazelnuts

Mini smoked haddock and salmon fishcake with horseradish mayonnaise

SWEET CANAPÉS

£2.50 per bite

Raspberry Tarte Tropézienne

White chocolate and passion fruit ice cream balls

Macarons



— SMALL DISHES —

We recommend 6 bowl food options
per person for a drinks party.



SAVOURY BOWLS

£6.50 per bowl

Tuna tartare, soy and sesame

The Ivy shepherd's pie

**Belgian endive salad with grapes, coconut "cheese",
sumac and picked herbs**

**Buffalo mozzarella with sun-dried peppers,
San Marzanino tomatoes, black olives, green pesto and pine nuts**

Seasonal risotto

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Classic crème brûlée

Vanilla panna cotta

Potted chocolate and caramel



DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
The Ivy Collection Champagne , <i>Champagne, France</i>	NV	£59.00
Veuve Clicquot Yellow Label , <i>Champagne, France</i>	NV	£85.00
Veuve Clicquot Rosé , <i>Champagne, France</i>	NV	£97.00
Dom Perignon , <i>Champagne, France</i>	2010	£210.00

COCKTAILS

The Ivy Royale	£10.75
Our signature take on a classic Kir Royale cocktail	
Pomme Spritz	£8.50
A simple, refreshing, low alcohol, low calorie mix of 30 & 40 Double Jus Cider Apple Liqueur with Fever-Tree White Grape & Apricot Soda	
Peach Bellini	£8.50
Peach pulp and Prosecco	
Aperol Spritz	£9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
The Ivy VLS	£9.25
Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
Aromatic Spritz	£8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	

GIN & TONIC SELECTION

The Ivy Special G&T	£9.50
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	
Blood Orange G&T	£9.75
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	£11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Hemingway G&T	£9.75
Flavours inspired by a classic Hemingway Daiquiri cocktail using Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	
Black Forest G&T	£12.75
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	
The Pillars of Milan	£10.75
Campari Aperitivo, Four Pillars Bloody Shiraz Gin, fresh rosemary, Nocellera olives & Fever-Tree Indian Tonic	



— EXPRESS LUNCH MENU —

Available Monday - Friday

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event

Two courses £22.95 | Three courses £26.95



STARTERS

Duck liver parfait

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

White onion soup

Cep tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage

MAINS

Grilled chicken salad

Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce

Roast fillet of salmon

Grilled sprouting broccoli, crushed pink peppercorn hollandaise and lemon

Chargrilled halloumi

Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh

Sprouting broccoli and peas served sharing style to the table

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Vanilla ice cream

Pistachio and strawberry sauce



Tea & coffee available

£3.75 per person

Mini chocolate truffles – £3.50

With a liquid salted caramel centre





— PRIVATE DINING MENUS —

We offer a selection of three menus to choose from but please note you must select one menu for the whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event



Truffle arancini
Fried Arborio rice balls
with truffle cheese
£5.95

Salted smoked almonds
Hickory smoked
and lightly spiced
£3.25

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.50



MENU A £38

STARTERS

Beetroot carpaccio

Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts

Duck liver parfait

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

White onion soup

Cep tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage

MAINS

Chicken Milanese

Brioche-crumbed chicken breast with creamed potato, broccoli and truffle sauce

Roast fillet of salmon

Grilled sprouting broccoli, mashed potato, crushed pink peppercorn hollandaise and lemon

Keralan sweet potato curry

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Rich chocolate mousse

Dark chocolate mousse with raspberries and a salted crunchy hazelnut caramel topping

Frozen mixed berries

Yoghurt sorbet, lemon balm and a warm white chocolate sauce

Selection of teas and filter coffees

— PRIVATE DINING MENUS —

MENU B

£48

STARTERS

The Ivy Cure smoked salmon

Black pepper, lemon and dark rye bread

Buffalo mozzarella

Sun-dried peppers, San Marzanino tomatoes,
black olives, green pesto and pine nuts

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mooli, crispy wonton,
peanuts, sesame seeds and coriander

MAINS

The Ivy shepherd's pie

Slow-braised lamb leg with beef and Wookey Hole
Cheddar potato mash with peas, sugar snaps and baby shoots

Roast fillet of salmon

Grilled sprouting broccoli, mashed potato,
crushed pink peppercorn hollandaise and lemon

Roasted butternut squash risotto

Grilled goat's cheese with sage and watercress

DESSERTS

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Frozen mixed berries

Yoghurt sorbet, lemon balm and a warm white chocolate sauce

Selection of teas and filter coffees



— PRIVATE DINING MENUS —

MENU C

£60

STARTERS

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

The Ivy Cure smoked salmon

Black pepper, lemon and dark rye bread

Buffalo mozzarella

Sun-dried peppers, San Marzanino tomatoes, black olives, green pesto and pine nuts

MAINS

Sirloin steak 8oz/227g

21 day Himalayan Salt Wall dry-aged sirloin steak with truffle mashed potato and green beans

Blackened cod fillet

Baked in a banana leaf with a soya and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

Chargrilled halloumi

Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh with a mixed herb salad

DESSERTS

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Chocolate bombe

Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffees



— POST DINNER TREATS —

Mini chocolate truffle – £3.50
With a liquid salted caramel centre

Selection of cheeses – £9.95

Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers



SINGLE MALT SCOTCH

Laphroaig 10 year	£12.50
Lagavulin 16 year	£13.50
Macallan Double Cask 12 year	£16.00
Macallan Triple Cask 12 year	£18.50
Aberlour A'Bunadh Batch 61	£20.00
Glenfiddich 21 year	£30.00
Macallan Rare Cask	£55.00

COGNAC

Courvoisier VSOP	£9.50
Maxime Trijol VSOP	£12.50
Leyrat XO Vieille Reserve	£22.50
Martell Cordon Bleu	£24.00
Courvoisier XO	£26.00

DESSERT WINES, PORT & SWEET SHERRY

Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy (375ml <i>btl</i>)	£25.00
Maury, Lafage, Languedoc, France, 2017 (500ml <i>btl</i>)	£30.00
Ruby Port, Warre's, LBV, Douro, Portugal (750ml <i>btl</i>)	£46.00
10yr Tawny Port, Quinta do Vallado, Douro, Portugal (500ml <i>btl</i>)	£40.00
Sauternes, Clos Labeille, Bordeaux, France (375ml <i>btl</i>)	£28.00
Pedro Ximénez, Bodegas Alvear, Montilla-Moriles, Spain (375ml <i>btl</i>)	£31.00
Royal Tokaji, Gold Label, Tokaji, Hungary (500ml <i>btl</i>)	£80.00

Spirits served at 50ml (25ml on request).

DRINKS

COCKTAILS

The Ivy Royale	£10.75
Our signature take on a classic Kir Royale cocktail	
Pomme Spritz	£8.50
A simple, refreshing, low alcohol, low calorie mix of 30 & 40 Double Jus Cider Apple Liqueur with Fever-Tree White Grape & Apricot Soda	
Peach Bellini	£8.50
Peach pulp and Prosecco	
Aperol Spritz	£9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
The Ivy VLS	£9.25
Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
Aromatic Spritz	£8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	
Salted Caramel Espresso Martini	£9.00
A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	

COOLERS & NON-ALCOHOLIC COCKTAILS

Peach & Elderflower Iced Tea	£4.50	Nogroni	£7.95
With The Ivy 1917 & afternoon tea blends		An alcohol-free version of the classic Negroni with Seedlip Grove 42 and Æcorn Bitter & Sweet Aperitifs, stirred over ice and finished with fresh orange	
Virgin Bellini	£5.00	Virgin Spritz	£6.95
A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda		Seedlip Grove 42, Æcorn Bitter Aperitif and Fever-Tree White Grape & Apricot Soda finished with orange and olives	
Strawberry & Vanilla Soda	£5.95	Movie Star Martini	£5.25
A blend of strawberry, fruits & vanilla with Fever-Tree soda water		Pineapple juice, lime juice, fresh passion fruit, passion fruit syrup and a shot of Fever-Tree White Grape & Apricot Soda	
Elderflower Garden	£5.95		
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers			
Dry London Mule	£6.95		
Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda			





DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
The Ivy Collection Champagne, Champagne, France	NV	59
Ferrari, Blanc de Blancs, Maximum Brut, Trento, Italy	NV	60
Coates & Seely, Brut Rosé, Hampshire, England	NV	76
Veuve Clicquot Yellow Label, Champagne, France	NV	85
Veuve Clicquot Rosé, Champagne, France	NV	97
Ruinart, Blanc de Blancs, Champagne, France	NV	120
Perrier-Jouet, Blanc de Blancs, Champagne, France	NV	128
Laurent-Perrier, Cuvee Rosé, Champagne, France	NV	135
Veuve Clicquot, Extra Brut, Extra Old, Champagne, France	NV	170
Perrier-Jouet, Belle Epoque, Champagne, France	2012	180
Veuve Clicquot, La Grande Dame, Champagne, France	2008	190
Dom Perignon, Champagne, France	2010	210
Krug, Grande Cuvee, Champagne, France	NV	220
Pol Roger, Cuvee Sir Winston Churchill, Champagne, France	2008	275
Nyetimber, 1086 Prestige Cuvee, Sussex, England	2010	280

MAGNUM

	<i>Vintage</i>	<i>Bottle 1.5l</i>
Chablis, Domaine Jean Defaix, Burgundy, France	2018	92
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France	2019	98
Chateau Peyrabon, Haut Medoc, Bordeaux, France	2016	110
Veuve Clicquot Yellow Label, Champagne, France	NV	160



DRINKS

ROSÉ

	Vintage	Bottle 75cl
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France	2019	49
Chateau Leoube, Love by Leoube, Provence, France	2019	56
Provence Rosé, Chateau d'Esclans, Whispering Angel, Cotes de Provence, France	2019	57
Provence Rosé Ultimate Provence, AOP, Cotes de Provence, France	2019	59

WHITE

	Vintage	Bottle 75cl
Pinot Grigio, Organic, Riff, Alto Adige, Italy	2019	29
Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France	2019	33
Gruner Veltliner, Mantlerhof, Weitgasse, Kremstal, Austria	2019	34
Soave Classico, Suavia, Veneto, Italy	2019	36
Chardonnay, Journey's End, Cape 34, Western Cape, South Africa	2019	38
Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany	2018	39
Viognier, Valdivieso, Valley Selection, Maule Valley, Chile	2018	39
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	2019	40
Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain	2018	41
Macon, Domaine Fichet, Crepillone, Burgundy, France	2018	42
Vermentino, Funtanaliras, Sardinia, Italy	2019	43
Rioja Blanco, Bhilar, Rioja, Spain	2018	45
Sylvaner, Scheurebe & Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany	2018	46
Chablis, La Chablisienne, Sereine, Burgundy, France	2017	49
Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy	2018	51
Pouilly Fume, Domaine des Cassiers, Cuvée Prestige, Loire, France	2018	55
Gewurztraminer, Millton, Riverpoint, Gisborne, New Zealand	2015	58
Furmint, Royal Tokaji, Mezes Maly, Hungary	2016	61
Bacchus, Chardonnay, Litmus, Element 20, England	2014	62
Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France	2018	67
Sancerre Blanc, Domaine Fouassier, Clos Paradis, Loire, France	2017	70
Pinot Gris, Prophet's Rock, Central Otago, New Zealand	2018	70
Macon-Villages, Robert Denogent, Les Sardines, Burgundy, France	2017	72
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France	2018	73
Chardonnay, Creation, Reserve, Walker Bay, South Africa	2018	80
Chardonnay, Morgan, Double L Vineyard, California, USA	2016	90

DRINKS

WHITE

	<i>Vintage</i>	<i>Bottle 75cl</i>
Meursault Domaine Vincent Latour, Grands Charrons, Burgundy, France	2018	95
Condrieu, Saint Cosme, Rhone, France	2018	110
Fume Blanc, Robert Mondavi, Napa Valley, USA	2015	125
Chassagne-Montrachet 1er Cru, Maison Caroline Lestime, Les Champs Gains, Burgundy, France	2018	160
Chateau Smith Haut Lafitte Blanc, Pessac-Leognan, Bordeaux, France	2015	170
Corton-Charlemagne Grand Cru, Domaine Roux, Burgundy, France	2017	250

RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
Frappato, Nerello Mascalese, Terre di Giunara, Sicily, Italy	2018	31
Shiraz, Yering Station, Little Yering, Yarra Valley, Australia	2017	33
Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile	2018	33
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	2018	34
Brouilly, Selection du Baron de la Vauxonne, Beaujolais, France	2018	34
Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France	2019	35
Douro Tinto, Quinta do Vallado, Douro Valley, Portugal	2018	36
Primitivo Appasimento, Masseria Borgo Dei Trulli, Lucale, Puglia, Italy	2017	37
Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy	2016	39
Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France	2016	40
Malbec, Bodega Catena, Appellation Vista Flores, Mendoza, Argentina	2018	44
Shiraz, Journey's End, Single Vineyard, Western Cape, South Africa	2017	44
Pinot Noir, Spy Valley, Marlborough, New Zealand	2017	46
Morellino di Scansano, La Mozza, I Perazzi, Tuscany, Italy	2016	47
Cinsault, Cabernet Sauvignon, Syrah, Domaine Wardy, Bekaa Valley, Lebanon	2017	48
Cabernet Sauvignon, Battle of Bosworth, McLaren Vale, Australia	2017	50
Rioja Reserva, Dinastia Vivanco, Rioja, Spain	2014	51
Chianti Classico, Castellare di Castellina, Tuscany, Italy	2018	52
Zinfandel, Renwood, Premier Old Vine, Sonoma County, USA	2017	55
St Joseph, Paul Jaboulet Aine, Grand Pompee, Rhone, France	2016	59
Chateau Peyrabon, Haut Medoc, Bordeaux, France	2006	60
Cabernet Sauvignon, Truchard, California, USA	2017	65
Chateaufeuf du Pape, Domaine Grand Veneur, Rhone, France	2018	76
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	2018	78
Amarone, La Dama, Veneto, Italy	2015	79
Malbec, Bodega Catena, Alta, Mendoza, Argentina	2017	82
Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France	2017	84
Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy	2015	85
Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France	2017	94

DRINKS

RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France	2014	97
Brunello di Montalcino, Talenti, Tuscany, Italy	2015	110
Hermitage, Paul Jaboulet Aine, La Petite Chapelle, Rhone, France	2014	120
Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand	2016	125
Chateaufeuf du Pape, Chateau de Beaucastel, Rhone, France	2009	180
Vosne Romanee, Domaine Roux, Burgundy, France	2017	188
Chateau La Lagune, 3ème Cru Classe, Haut Medoc, Bordeaux, France	2011	200
Cabernet Sauvignon, Robert Mondavi, Oakville, Napa Valley, USA	2016	220
Barolo, Vietti, Ravera, Piedmont, Italy	2014	360

BEERS & CIDER

The Ivy Craft Lager, <i>Scotland, 4.4% abv, 330ml</i>	£4.95	Harviestoun Old Engine Oil, <i>Scotland, 4.4% abv, 330ml</i>	£6.00
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager		Rich, viscous and chocolatey dark ale	
Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i>	£6.00	Lucky Saint, <i>Germany, 0.5% abv, 330ml</i>	£4.50
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour		Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	

SOFT DRINKS

Selection of juices	£3.95
Coca-Cola, Diet Coke, Coke Zero	£3.50
Fever-Tree Tonics & Sodas Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, Italian Blood Orange Soda, White Grape & Apricot Soda	£3.50
London Essence Peach & Jasmine Soda	£3.75
London Essence Rhubarb & Cardamom Soda	£3.75
Kingsdown Still mineral water <i>750ml</i>	£3.95
Kingsdown Sparkling mineral water <i>750ml</i>	£3.95
The Ivy home-made Ginger Beer Freshly pressed ginger juice, lemon, sugar and soda water	£4.75
Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana, coconut milk and lime	£4.75
Beet it Beetroot, carrot, apple and ginger	£4.50
Green Juice Avocado, mint, spinach, apple, parsley	£4.75

CONTACT US

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