

The background features a dense arrangement of tropical plants, including long, slender green leaves, bright yellow banana-like leaves, and clusters of deep red leaves. A subtle, repeating pattern of a chain-link fence is overlaid on the foliage. The overall color palette is dominated by various shades of green, with vibrant yellow and red accents.

THE TOWER BRIDGE VIEW ROOM

THE IVY
TOWER BRIDGE



The Tower Bridge View Room

The Tower Bridge View Room seats 50 guests on one long table or across five round tables. Alternatively, the space is perfect for standing cocktail receptions for up to 150 guests.

Ideal for weddings or larger events, the room offers its own magnificent marble top private bar and exquisite panoramic views through a huge glass wall, of the River Thames across to the City of London and Tower Bridge.

For more intimate events, this room can be divided into two individual spaces.

The Tower View Room overlooking the historic and iconic Tower of London, is the perfect inspiring setting to entertain clients, colleagues, friends and family, seating 18 guests on one long table and featuring a beautiful pale orange onyx bar with antique detailing.

The elegant Bridge View Room seats 22 guests on one long table and boasts unparalleled views of Tower Bridge, creating a special setting for a memorable event.

Our dedicated Event Manager is available to assist with any detail to enhance your occasion, whether that be technology, AV support, music, floral arrangements or table design.





MORE DETAILS

For The Tower Bridge View Room our 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 our private dining rooms.

Audio Visual

Please note non-amplified live music is permitted and restaurant background music is available. Screens are available in house and 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.

Travel and Parking

Nearest tube - London Bridge

Parking - Q-Park Tower Bridge
46-50 Gainsford St, London SE1 2NE (5 minute walk)

Timings

Breakfast: 08.00 until 10.30 with host's access from 07.45 Monday to Saturday,
09.30 until 11.00 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 23.30)

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 | 8.75 |
| 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 | 9.75 |
| Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic | |
| Pink G&T | 9.75 |
| 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 | |



— PRIVATE DINING MENUS —

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



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

£45

White onion soup

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

Chicken Milanese

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

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Selection of teas and filter coffee



MENU B

£50

Duck liver parfait

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

Roast fillet of salmon

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

Frozen mixed berries

Yoghurt sorbet, lemon balm and a warm white chocolate sauce

Selection of teas and filter coffee

— PRIVATE DINING MENUS —

MENU C

£55

The Ivy Cure smoked salmon

Black pepper, lemon and dark rye bread

The Ivy shepherd's pie

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

Classic crème brûlée

Classic set vanilla bean custard with caramelised sugar crust

Selection of teas and filter coffee



MENU D

£60

Buffalo mozzarella

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

Blackened cod fillet

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

Rich chocolate mousse

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

Selection of teas and filter coffee





— PRIVATE DINING MENUS —

MENU E

£70

Yellowfin tuna carpaccio

Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna

Sirloin steak 8oz/227g

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

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee



MENU F

£80

Prawn cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

English matured 7oz/198g fillet steak

Chargrilled and served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

Chocolate bombe

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

Selection of teas and filter coffee



PRIVATE DINING CHOICE MENU

For groups of up to 15 guests

Your guests may order on the day from this menu.

For groups of 15 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.

MENU G

£78

STARTERS

The Ivy Cure smoked salmon

Black pepper, lemon and dark rye bread

Duck liver parfait

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

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

Classic crème brûlée

Classic set vanilla bean custard with caramelised sugar crust

Frozen mixed berries

Yoghurt sorbet, lemon balm and a warm white chocolate sauce

Chocolate bombe

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

Selection of teas and filter coffee



— 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 | £8.75 |
| 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 | |

COOLERS & NON-ALCOHOLIC COCKTAILS

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





DRINKS

TRADITIONAL METHOD & SPARKLING

| | <i>Vintage</i> | <i>Bottle 75cl</i> |
|--|----------------|--------------------|
| The Ivy Collection Champagne , <i>Champagne, France</i> | NV | 59 |
| Ferrari, Blanc de Blancs, Maximum Brut , <i>Trento, Italy</i> | NV | 60 |
| Veuve Clicquot Yellow Label , <i>Champagne, France</i> | NV | 85 |
| Nyetimber, Classic Cuvee , <i>Sussex, England</i> | NV | 86 |
| Veuve Clicquot Rosé , <i>Champagne, France</i> | NV | 97 |
| Ruinart, Blanc de Blancs , <i>Champagne, France</i> | NV | 120 |
| Perrier-Jouet, Blanc de Blancs , <i>Champagne, France</i> | NV | 128 |
| Ruinart, Rosé , <i>Champagne, France</i> | NV | 135 |
| Veuve Clicquot, Extra Brut, Extra Old , <i>Champagne, France</i> | NV | 170 |
| Perrier-Jouet, Belle Epoque , <i>Champagne, France</i> | 2012 | 180 |
| Veuve Clicquot, La Grande Dame , <i>Champagne, France</i> | 2008 | 190 |
| Dom Perignon , <i>Champagne, France</i> | 2010 | 210 |
| Krug, Grande Cuvee , <i>Champagne, France</i> | NV | 220 |
| Pol Roger, Cuvee Sir Winston Churchill , <i>Champagne, France</i> | 2008 | 275 |
| Nyetimber, 1086 Prestige Cuvee , <i>Sussex, England</i> | 2010 | 280 |

MAGNUM

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



DRINKS

ROSÉ

| | Vintage | Bottle 75cl |
|--|---------|-------------|
| Sangiovese Rosé, Poderi Dal Nespoli, Filarino, Emilia-Romagna, Italy | 2019 | 32 |
| 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 Côtes de Provence, France | 2019 | 59 |

WHITE

| | Vintage | Bottle 75cl |
|--|---------|-------------|
| Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France | 2019 | 33 |
| Gruner Veldliner, 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, Cuvee 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

| | Vintage | Bottle 75cl |
|--|---------|-------------|
| 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

| | Vintage | Bottle 75cl |
|--|---------|-------------|
| 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, Merlot, Fraser Gallop, Margaret River, 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 Peyraban, 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 | 77 |
| 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 |
| Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France | 2014 | 97 |
| Brunello di Montalcino, Talenti, Tuscany, Italy | 2015 | 110 |

DRINKS

RED

| | Vintage | Bottle 75cl |
|---|---------|-------------|
| 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, £5.50 <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager | Aspall Cyder, £5.75 <i>Suffolk, England, 5.5% abv, 330ml</i> Thirst quenching, fruity, dry and sparkling |
| Menabrea Bionda, £6.50 <i>Italy, 4.8% abv, 330ml</i> Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour | Lucky Saint, £4.50 <i>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 |
| Harviestoun Old Engine Oil, £6.00 <i>Scotland, 4.4% abv, 330ml</i> Rich, viscous and chocolatey dark ale | |

SOFT DRINKS

| | |
|--|-------|
| Selection of juices | £3.95 |
| Coca-Cola, Diet Coke, Coke Zero | £3.75 |
| Fever-Tree Tonics & Sodas Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda | £3.75 |
| London Essence Peach & Jasmine Soda | £3.75 |
| London Essence Rhubarb & Cardamom Soda | £3.75 |
| Kingsdown still mineral water 750ml | £3.95 |
| Kingsdown sparkling mineral water 750ml | £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

0203 935 1980 | events.ivytower@theivy-collection.com



1 Tower Bridge, Tower Bridge Road, London, SE1 2AA

www.theivytowerbridge.com