

The background features a dense arrangement of tropical plants. In the foreground, there are bright green palm fronds and long, slender yellow leaves. Interspersed among these are clusters of deep red leaves. A subtle, repeating pattern of a chain-link fence is overlaid on the entire scene, creating a textured, grid-like effect.

# THE TIDAL ROOM

THE IVY

IN THE LANES  
BRIGHTON

## The Tidal Room

**Tucked away towards the back of the main restaurant, The Tidal Room provides the perfect solace away from the bustle of The Lanes in lively Brighton.**

The private dining space accommodates 20 guests on one long table or across four rounds, and is available for breakfast, lunch and dinner, as well as for drinks and canapé receptions for up to 40 guests, making it ideal for all occasions including wedding receptions, corporate events and private parties.

The Tidal Room is adorned with colourful vintage prints and locally referenced artwork inspired by the heritage of The Royal Pavilion and the origin of Brighton as a fishing village.

The bespoke patterned white Carrara and grey Fior di Pesco marble tiled flooring and antiqued bevelled mirror panels add a touch of glamour to the room.

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 Tidal 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.

### **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 train station - Brighton

Parking - NCP Brighton Centre  
Russell Road, Brighton, BN1 2DX (7 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 17.00 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.*







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## BREAKFAST

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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





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## BREAKFAST

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### 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

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#### **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

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### 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

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## 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**







AFTERNOON TEA

Available Monday to Friday only.  
Subject to seasonal change.



**Afternoon Tea – £19.75**

*Savouries*

Truffled chicken brioche roll

Marinated cucumber and dill finger sandwich on basil bread

Smoked salmon on beetroot bread with cream cheese and chives

*Sweet*

Warm fruit scones with Dorset clotted cream  
and strawberry preserve

Raspberry Tarte Tropézienne

Potted chocolate and caramel

Blackberry and Champagne trifle

*Includes a choice of teas, infusions or coffees*



**Champagne Afternoon Tea – £28.50**

Afternoon tea with a glass of Champagne

*Includes a choice of teas, infusions or coffees*



## DRINKS

### TRADITIONAL METHOD & SPARKLING

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

### COCKTAILS

<b>The Ivy Royale</b>	<b>£10.75</b>
Our signature take on a classic Kir Royale cocktail	
<b>The Ivy Bloody Mary</b>	<b>£8.50</b>
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	<b>£8.50</b>
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	<b>£9.50</b>
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>The Ivy VLS</b>	<b>£9.25</b>
Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
<b>Aromatic Spritz</b>	<b>£8.50</b>
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	

### GIN & TONIC SELECTION

<b>The Ivy Special G&amp;T</b>	<b>£9.50</b>
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
<b>Pink G&amp;T</b>	<b>£9.50</b>
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
<b>Blood Orange G&amp;T</b>	<b>£9.75</b>
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;G</b>	<b>£11.00</b>
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Hemingway G&amp;T</b>	<b>£9.75</b>
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	
<b>Black Forest G&amp;T</b>	<b>£12.75</b>
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	
<b>The Pillars of Milan</b>	<b>£10.75</b>
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).*



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## DRINKS

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### COCKTAILS

<b>The Ivy Royale</b>	£10.75
Our signature take on a classic Kir Royale cocktail	
<b>The Ivy Bloody Mary</b>	£8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	£8.50
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	£9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>The Ivy VLS</b>	£9.25
Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
<b>Aromatic Spritz</b>	£8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	

### COOLERS & NON-ALCOHOLIC COCKTAILS

<b>Peach &amp; Elderflower Iced Tea</b>	£4.50	<b>Dry London Mule</b>	£6.95
With The Ivy 1917 & afternoon tea blends		Seedlip Garden 108, Bottlegreen Lemongrass Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	
<b>Virgin Bellini</b>	£5.00	<b>Negroni</b>	£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	
<b>Strawberry &amp; Vanilla Soda</b>	£5.95	<b>Virgin Spritz</b>	£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	
<b>Elderflower Garden</b>	£5.95	<b>Movie Star Martini</b>	£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	





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## DRINKS

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### TRADITIONAL METHOD & SPARKLING

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

### MAGNUM

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



## DRINKS

### ROSÉ

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

### WHITE

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

## DRINKS

### WHITE

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

### RED

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

## DRINKS

### RED

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

### BEERS & CIDER

<b>The Ivy Craft Lager,</b> <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	<b>£4.95</b>	<b>Menabrea Bionda,</b> <i>Italy, 4.8% abv, 330ml</i> Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	<b>£5.75</b>
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### SOFT DRINKS

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

**CONTACT US**

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