

THE
GEISHA ROOM

THE IVY

SPINNINGFIELDS

THE GEISHA ROOM

THE GEISHA ROOM IS LOCATED WITHIN IVY ASIA - OUR EMERALD GEM OF THE IVY SPINNINGFIELDS. SITUATED ON LEVEL TWO OF THE RESTAURANT. THE GEISHA ROOM IS AVAILABLE FOR BOTH LUNCH AND DINNER SEVEN DAYS A WEEK. THE STUNNING PRIVATE DINING ROOMS ACCOMMODATES A MAXIMUM OF 20 GUESTS ON ONE LONG TABLE AND 22 GUESTS ACROSS TWO ROUNDS OF 11.

THE STRIKING ROOM FEATURES A BEAUTIFUL PINK ONYX BAR, SUMPTUOUS FURNISHINGS, COLOURFUL ASIAN-INSPIRED FABRICS AND A GOLD LEAF CEILING ALL SET AGAINST BREATH-TAKING ARTWORK AND FLOOR-TO-CEILING MIRRORS.

AT THE IVY ASIA SPINNINGFIELDS, OUR MENUS TAKE INSPIRATION FROM A NUMBER OF DIFFERENT ASIAN CUISINES USING A BLEND OF LOCAL AND INTERNATIONAL INGREDIENTS.

OUR SHARING MENUS FEATURE, SCOTTISH LOCH DUART SALMON SASHIMI, CRISPY DUCK SALAD AND TUNA TARTARE WITH A GINGER AND SHISO SORBET. AS WELL AS LARGER PLATES SUCH AS JAPANESE SOY RED MULLET, MONKFISH & PRAWN MASSAMAN CURRY AND OUR DELICIOUS WAGYU BEEF COOKED ON OUR CHARCOAL ROBATA GRILL.

WE ALSO HAVE A NUMBER OF VEGETARIAN AND PLANT BASED DISHES FROM OUR BROCCOLI & SWEET POTATO KERALAN CURRY TO CRISPY TOFU SALAD WITH HOI SIN, ORANGE & GINGER.

OUR DEDICATED EVENTS MANAGER IS AVAILABLE TO ASSIST WITH ANY DETAILS TO ENHANCE YOUR OCCASION WHETHER THAT BE MUSIC, FLORAL ARRANGEMENT OR TABLE DESIGN TO CREATE A TRULY MEMORABLE EVENT.

CONTACT US

0161 503 3220 | EVENTS.IVYMANCHESTER@THEIVY-COLLECTION.COM

MORE DETAILS

ALL OF OUR PRICING IS INCLUSIVE OF COMPLIMENTARY MENUS. PLACE CARDS AND TABLES WILL BE DECORATED WITH SEASONAL FLOWERS.

AUDIO VISUAL

PLEASE NOTE NON-AMPLIFIED LIVE MUSIC IS PERMITTED AND RESTAURANT BACKGROUND MUSIC IS AVAILABLE. WE ALSO OFFER A WIDESCREEN TV FOR GUEST USAGE

TRAVEL & PARKING

THE NEAREST TRAIN STATIONS ARE MANCHESTER PICCADILLY TRAIN STATION AND/OR MANCHESTER VICTORIA STATION.

PARKING: NCP MANCHESTER SPINNINGFIELDS, NEW QUAY STREET, MANCHESTER M3 3BE (5 MINUTE WALK)

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.



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NIBBLES TO START. THEN A CHOICE OF STARTERS,
MAINS AND DESSERTS. WITH SIDES TO SHARE.
AVAILABLE FOR LUNCH ONLY, MONDAY - THURSDAY

£50

FLAMED AND STEAMED EDAMAME |
MATCHA SALT AND SPICY DIP

FIRECRACKER PEANUTS AND CASHEWS

PRAWN TOAST | SESAME | SWEET CHILLI

POPCORN SHRIMP | SPICY CREAMY SAUCE

YUKHOE (STEAK TARTARE) | SESAME

AVOCADO CRISPY TOFU | LIME AND
GINGER DRESSING

SCALLOPS | STICKY BARBECUE PORK BELLY

SALMON FILLET TERIYAKI

BONELESS CHICKEN MISO | PICKLED CHINESE RADISH

KING OYSTER MUSHROOM | TERIYAKI VEGETABLES |
TRUFFLED VEGAN MAYO

STEAMED RICE | BROCCOLI AND CHILLI |
PAPAYA & CASHEW SALAD

RED DRAGON DESSERT | DARK CHOCOLATE | SALTED
CARAMEL AND HONEYCOMB

WARM MANGO AND YUZU DOUGHNUTS |
COCONUT | GOLD SUGAR

COCONUT PANNA COTTA | PINEAPPLE | CHILLI | LIME

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PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£55

FLAMED EDAMAME WITH SPICY DIP

PRAWN TOAST | SESAME | SWEET CHILLI

BUTTERMILK CHICKEN | KIMCHI MAYONNAISE

SALMON SASHIMI | SHISO LEAF | DAIKON |
ORANGE PONZU

POPCORN SHRIMP BAO | SPICY CREAMY SAUCE

AVOCADO CRISPY TOFU |
LIME AND GINGER DRESSING

SLOW-COOKED PORK BELLY |
ASIAN BARBECUE SAUCE

SEARED PAK CHOI | GINGER SOY

WARM MANGO AND YUZU
DOUGHNUTS | COCONUT | GOLD SUGAR

SELECTION OF TEAS AND FILTER COFFEE

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PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£65

TUNA SASHIMI CRISP | AVOCADO AND TRUFFLE

SALMON SASHIMI | SHISO LEAF |
DAIKON | ORANGE PONZU

PRAWN STEAMED DUMPLING | FISH BROTH |
ASIAN VEGETABLES

FRIED CHICKEN GYOZA | TRUFFLE SOY

SWEET POTATO | ASPARAGUS & AVOCADO
TEMPURA | DASHI STOCK

BEEF SIRLOIN WITH CRISPY SESAME | SOY DRESSING

KIMCHI EGG-FRIED RICE

KING OYSTER MUSHROOM | TERIYAKI VEGETABLES |
TRUFFLED VEGAN MAYO

MALTED BANANA SUNDAE | CANDIED PECANS |
SWEET GINGER | SESAME SNAP

SELECTION OF TEAS AND FILTER COFFEE

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PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£75

FLAMED EDAMAME WITH SPICY DIP

PRAWN TOAST | SESAME | SWEET CHILLI

CRISPY DUCK SALAD | HOI SIN | ORANGE & GINGER

TUNA TARTARE | CITRUS PONZU | SHISO AND
GINGER SORBET

CRISPY TOFU BAO | MISO MAYO |
YUBA BEAN CURD

PRAWN AND MONKFISH KERALAN CURRY |
CHOI SUM | LOTUS ROOT

BONELESS CHICKEN MISO | PICKLED CHINESE RADISH

KIMCHI EGG-FRIED RICE

WHITE CHOCOLATE SPHERE | PASSION FRUIT |
MERINGUE | YUZU FOAM | CARAMEL SAUCE

SELECTION OF TEAS AND FILTER COFFEE

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PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£90

FLAMED EDAMAME WITH SPICY DIP

SALMON SASHIMI | SHISO LEAF | DAIKON |
ORANGE PONZU

BUTTERMILK CHICKEN | KIMCHI MAYO

NOBASHI PRAWN | TRADITIONAL DASHI DIP

WAGYU DENVER STEAK | SWEET SOY DRESSING |
CRISPY GARLIC

BLACK COD WITH MISO

AVOCADO CRISPY TOFU | LIME AND
GINGER DRESSING

KIMCHI EGG-FRIED RICE

BITTER CHOCOLATE FONDANT | VANILLA BEAN |
MATCHA TEA TUILE

SELECTION OF TEAS AND FILTER COFFEE

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PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£100

FLAMED EDAMAME WITH SPICY DIP

TUNA TARTARE | CITRUS PONZU | SHISO AND
GINGER SORBET

SALMON SASHIMI | SHISO LEAF | DAIKON |
ORANGE PONZU

CRISPY SQUID | ASIAN TARTARE SAUCE

CRISPY DUCK SALAD | HOI SIN |
ORANGE & GINGER

SCALLOPS | STICKY BARBECUE PORK BELLY

WAGYU SIRLOIN | AUTUMN TRUFFLE |
BLACK TRUFFLE SAUCE

BLACK COD | MISO | YUZU

SEARED PAK CHOI | GINGER SOY AND KIMCHI
EGG FRIED RICE

BITTER CHOCOLATE FONDANT | VANILLA BEAN |
MATCHA TEA TUILE

SELECTION OF TEAS AND FILTER COFFEE

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PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY.

ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE.

£150

IMPERIAL GOLD CAVIAR | WARM BLINIS |
SOUR CREAM AND CHIVE

SALMON SASHIMI | WASABI |
PICKLED GINGER AND SOY

YUKHOE (STEAK TARTARE) | SESAME

PRAWN STEAMED DUMPLINGS | FISH BROTH |
ASIAN VEGETABLES

SOFT SHELL CRAB | KAFFIR LIME

BLACK COD | MISO | YUZU

WARRENDALE RIBEYE WAGYU | RED WINE SAUCE |
WHITE TRUFFLE

(CARVED IN THE CENTRE OF THE TABLE)

SEARED PAK CHOI & GINGER SOY | KIMCHI EGG-
FRIED RICE | DRAGON FRIES & BLACK GARLIC MAYO

BITTER CHOCOLATE FONDANT | VANILLA BEAN |
MATCHA TEA TUILE

INFUSED TEAS, SELECTION OF COFFEES
AND PETIT FOURS



WE RECOMMEND 4 CANAPÉS PER PERSON
FOR A PRE-DINNER OR PRE-LUNCH RECEPTION.
PLEASE CHOOSE FROM THE OPTIONS BELOW.

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TUNA SASHIMI CRISP | WATERMELON |
TRUFFLE PONZU £2.50

NOBASHI PRAWN | DASHI DIP £3.00

ROBATA GRILLED ASPARAGUS SKEWER |
WAFU DRESSING £2.50

SLOW-COOKED PORK BELLY |
ASIAN BARBECUE SAUCE £2.50

BUTTERMILK CHICKEN YAKATORI | KIMCHI MAYO
£3.00

WAGYU DENVER STEAK | SEA SALT | TRUFFLE SAUCE
£4.00

KING OYSTER MUSHROOM YAKATORI | SWEET SOY
£3.00

PRAWN TOAST | SESAME | SWEET CHILLI £3.00

RED DRAGON SKEWER | CHOCOLATE BROWNIE | YUZU
CARAMEL £3.00

WARM MANGO AND YUZU DOUGHNUTS |
COCONUT | GOLD SUGAR £2.50



SMALL PLATES VG = VEGAN AND V = VEGETARIAN

£60

FLAMED EDAMAME | SPICY DIP **VG**

CAULIFLOWER POPCORN | VEGETABLE
DASHI STOCK **VG**

NORI TEMPURA | CHICKPEA MAYO **VG**

SHAVED VEGETABLE SALAD | AVOCADO | MISO **VG**

CRISPY TOFU SALAD | HOI SIN | ORANGE | GINGER **VG**

BROCCOLI & SWEET POTATO KERALAN CURRY |
CHOI SUM | LOTUS ROOT **VG**

KING OYSTER MUSHROOM | TERIYAKI VEGETABLES |
TRUFFLED VEGAN MAYO **VG**

STEAMED RICE **VG**

STEAMED PAK CHOI | GINGER SOY **VG**

WARM MANGO AND YUZU DOUGHNUTS |
COCONUT | GOLD SUGAR **V**

COCONUT PANNA COTTA | PINEAPPLE |
CHILLI | LIME **VG**

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LYCHEE SPRITZ	9.50
<i>Beefeater Gin, Kwai Feh Lychee liqueur, rose liqueur, aloe vera, jasmine & lychee juice topped with Prosecco & soda</i>	
LIFE ON MARS	10.75
<i>Mars Kasei Blended Japanese Whiskey, Peach & Jasmine soda, chestnut and whiskey barrel bitters</i>	
PHILIPPINE FIZZ	10.50
<i>Koko Kanu Coconut Rum, ENTER.Sake Black Dot Honjozo, coconut cream, pineapple juice and Prosecco</i>	
THAI BAMBOO CUTTER	9.00
<i>Thai lemongrass syrup, lemon verbena infused gin, pineapple, lime and ginger ale</i>	
BEIJING SLING	9.50
<i>Wyborowa vodka, Kishinamien Umeshu plum sake, jasmine, vanilla, lime, apple juice and plum bitters</i>	
SHANGHAI SOUR	9.75
<i>Amaro Montenegro shaken with lemon juice, sugar, egg white and Angostura Bitters with a float of Chateau Changyu Moser Cabernet Sauvignon</i>	
THE IVY ASIA DAIQUIRI	9.50
<i>Havana Club 3 year old Rum infused with rosemary, yuzu juice, jasmine and plum bitters</i>	
ELECTRICITY	10.75
<i>Taylor's Velvet Falernum, Umeshu Plum Sake, Lillet Blanc, Electric Bitter and The Ivy Champagne</i>	
FORTUNELLA	9.50
<i>Havana Club 3 year old Rum, Fortunella Orange Blossom Liqueur, jasmine, acid-adjusted yuzu juice, mint and kumquat</i>	



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GROVE SOUR	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white</i>	
JAX COCO	3.75
<i>Pure coconut water from the Philippines</i>	
VIRGIN ASIA MOJITO	5.95
<i>Pineapple, lime, mango & lemongrass churned with mint and topped with soda</i>	
HOMEMADE YUZU LEMONADE	4.50
<i>Yuzu juice, soda, sugar & an elderflower mist</i>	
GREEN JUICE	4.75
<i>Avocado, mint, spinach, apple, parsley</i>	
BONSAI SPRITZ	6.50
<i>Seedlip Garden, Aloe Vera, elderflower & Fever-Tree</i>	
COCA-COLA. DIET COKE. COKE ZERO	3.50
FEVER-TREE SOFT DRINKS	3.50
KINGSDOWN STILL MINERAL WATER 750ML	3.95
KINGSDOWN SPARKLING MINERAL WATER 750ML	3.95
LONDON ESSENCE JASMINE & WHITE PEACH SODA	3.95



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ASAHI SUPER DRY. 5.2% ABV. 330ML. JAPAN 4.95

A beer that compliments all occasions.

Its distinctive taste is known as Karakuchi (dry)

JAM BY FIRST CHOP BREWING ARM. 5.75

GLUTEN FREE MANGO PALE.

4% ABV. 330ML. MANCHESTER

Sweetness from malt complements the infused mangos

Chinook and Cascade hops then add bitterness and

balance and finally the beer is dry hopped with Citra

COALITION BREWING CO. ZEN PALE ALE. 5.50

4.5% ABV. 330ML. LONDON

An enticing blend of british pale ale brewed

with Japanese Okumidori Kabusecha green tea.



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UMENYOYADO TSUKI USAGI
'MOON RABBIT' SPARKLING 330ml
30
*Aromatic, sparkling sake with a low
alcohol content for freshness*

AKASHI-TAI JUNMAI 100ml 375ml
GINJO SPARKLING 15 45
Sweet with Moscato-like flavours

AKASHI-TAI 50ml 300ml BOTTLE
HONJOZO KURO 5 25 55
*Mellow, light and crisp, a favourite of the
Akashi-Tai Toji (master brewers) themselves*

ENTER.SAKE BLACK 6 34 64
DOT HONJOZO
Clean and pure with hints of peach and pineapples

AKASHI-TAI UMESHU PLUM 7 40 78
*Macerated with ume plums to impart rich
sweetness with plum and almond flavours*

AKASHI-TAI JUNMAI 7 40 78
TOKUBETSU YAMADANISHIKI
*Handcrafted through every step of the process,
from making Koji rice to hand bottling. Yamadanishiki
rice is polished until only 60% of the grain is left*

NAGURAYAMA NAGURAYAMA 7 40 78
YOKIKANA GINJO
*Delicate floral and citrus notes with
dragon fruit and kiwi flavours on the palate*



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	BOTTLE
ENTER.SAKE GOLD JUNMAI DAIGINJO	125
<i>Elegant, with tropical notes on the nose. Completely dry, with a slight minerality and smooth finish.</i>	
TOYONAGA HONKAKU RICE SHOCHU	135
<i>Made from organic rice, this is a proper Honkaku Shochu – very clean with hints of honeydew melon</i>	
ZEN SAKE DAIGINJO	250
<i>Sophisticated with notes of lily, hyacinth and herbs</i>	
ZANKYO 'SUPER 7' JUNMAI DAIGINJO NV	325
<i>Super-low-polished sake. Strikingly aromatic with tropical fruit notes</i>	

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COURVOISIER VSOP	9.5
REMY MARTIN 1738 ACCORD ROYAL	12
MAXIME TRIJOL VSOP	12.5
MARTELL CORDON BLEU	24
COURVOISIER XO	26
HENNESSY XO	28
HENNESSY PARADIS	150

	15ml	25ml	50ml
LOUIS XIII BY REMY MARTIN	80	120	230

Think a century ahead. Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and most precious eaux-de-vie for Louis XIII.

Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors for the coming century. Louis XIII is a fragrance.



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THE IVY COLLECTION CHAMPAGNE. <i>Champagne, France</i>	NV	59
VEUVE CLICQUOT. YELLOW LABEL. <i>Champagne, France</i>	NV	85
NYETIMBER. CUVÉE CHÉRIE. DEMI SEC. <i>Sussex, England</i>	NV	96
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
LAURENT-PERRIER. CUVÉE 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
DOM PERIGNON. <i>Champagne, France</i>	2008	210
KRUG. GRANDE CUVÉE. <i>Champagne, France</i>	NV	220
VEUVE CLICQUOT. LA GRANDE DAME. <i>Champagne, France</i>	2008	270
POL ROGER. CUVÉE SIR WINSTON CHURCHILL. <i>Champagne, France</i>	2008	275
LOUIS ROEDERER. CRISTAL. <i>Champagne, France</i>	2008	295



LAFABULEUSE BLANC. DOMAINE LAFAGE. MIRAFLORES. <i>Cotes Catalanes, France</i>	2017	33
CHARDONNAY. JOURNEY'S END. CAPE 34. <i>Western Cape, South Africa</i>	2019	38
VIOGNIER. VALDIVIESO. VALLEY SELECTION. <i>Maule Valley, Chile</i>	2017	39
RIESLING. MARKUS MOLITOR. HAUS KLOSTERBERG. <i>Mosel, Germany</i>	2018	39
SAUVIGNON BLANC. CRAGGY RANGE. <i>Martinborough, New Zealand</i>	2019	40
WHITE CABERNET. CHATEAU CHANGYU MOSER XV. HELAN MOUNTAIN RANGE. <i>Ningxia, China</i>	2018	43
SYLVANER. SCHEUREBE & RIESLING. JOH. BAPT. SCHAFER. SCHAFERSTUNDCHEN. <i>Burg Layen, Germany</i>	2018	45
CHABLIS. LA CHABLISIENNE. SEREINE. <i>Burgundy, France</i>	2017	49
GAVI DI GAVI. MORGASSI SUPERIORE. VOLO RISERVA. <i>Piedmont, Italy</i>	2017	51
GEWURZTRAMINER. MILLTON. RIVERPOINT. <i>Gisborne, New Zealand</i>	2015	58
FURMINT. ROYAL TOKAJI. <i>Mezes Maly, Hungary</i>	2016	61
PINOT GRIS. BOLNEY ESTATE. <i>Sussex, England</i>	2018	62
CHABLIS TER CRU. DOMAINE PAUL NICOLLE. LES FOURNEAUX. <i>Burgundy, France</i>	2018	67
PINOT GRIS. PROPHET'S ROCK. CENTRAL OTAGO. <i>New Zealand</i>	2018	70
MACON-VILLAGES. ROBERT DENOGENT. LES SARDINES. <i>Burgundy, France</i>	2017	72



CROZES-HERMITAGE BLANC. PAUL JABOULET AINE. MULE BLANCHE. <i>Rhone, France</i>	2018	73
RIESLING. ROBERT WEIL. KIEDRICHER. TROCKEN. <i>Rheingau, Germany</i>	2018	74
SANCERRE BLANC. DOMAINE ALPHONSE MELLOT. LA MOUSSIÈRE. <i>Loire, France</i>	2018	79
SOAVE CLASSICO SUPERIORE. SUAVIA. LE RIVE. <i>Veneto, Italy</i>	2016	79
CHARDONNAY. MORGAN. DOUBLE L VINEYARD. <i>California, USA</i>	2016	90
MEURSAULT DOMAINE VINCENT LATOUR. GRANDS CHARRONS. <i>Burgundy, France</i>	2017	95
CONDRIEU. SAINT COSME. <i>Rhone, France</i>	2018	110
CHABLIS GRAND CRU. LA CHABLISIENNE. LES GRENOUILLES. <i>Burgundy, France</i>	2015	120
CHARDONNAY. CATENA ZAPATA. WHITE BONES. <i>Mendoza, Argentina</i>	2016	127
CERVARO DELLA SALA. ANTINORI. <i>Umbria, Italy</i>	2017	135
POUILLY-FUME. BARON DE L LADOUCETTE. <i>Loire, France</i>	2016	155
CHASSAGNE-MONTRACHET TER CRU. MAISON CAROLINE LESTIME. LES CHAMPS GAINS. <i>Burgundy, France</i>	2017	160
CHATEAU SMITH HAUT LAFITTE BLANC. PESSAC-LEOGNAN. <i>Bordeaux, France</i>	2015	170
CORTON-CHARLEMAGNE GRAND CRU. DOMAINE ROUX. <i>Burgundy, France</i>	2017	250
BATARD-MONTRACHET GRAND CRU. DOMAINE LEFLAIVE. <i>Burgundy, France</i>	2014	750



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FRAPPATO. NERELLO MASCALESE. TERRE DI GIUMARA. <i>Sicily, Italy</i>	2016	31
MERLOT. SANTA RITA. GRAND HACIENDA. <i>Central Valley, Chile</i>	2017	33
TEMPRANILLO. TABULA. DAMANA 5. <i>Ribera del Duero, Spain</i>	2018	34
COTES DU RHONE. ALAIN JAUME. HAUT DE BRUN. <i>Rhone, France</i>	2018	35
PRIMITIVO APPASIMENTO. MASSERIA BORGO DEI TRULLI. LUCALE. <i>Puglia, Italy</i>	2017	36
CABERNET SAUVIGNON. CHATEAU CHANGYU MOSER XV. <i>Ningxia, China</i>	2016	37
MALBEC. BODEGA CATENA. APPELLATION VISTA FLORES. <i>Mendoza, Argentina</i>	2017	44
SHIRAZ. JOURNEY'S END. SINGLE VINEYARD. <i>Western Cape, South Africa</i>	2016	44
PINOT NOIR. SPY VALLEY. <i>Marlborough, New Zealand</i>	2016	46
RIOJA RESERVA. DINASTIA VIVANCO. <i>Rioja, Spain</i>	2014	51
CHATEAU GARDEGAN. BORDEAUX SUPERIEUR. <i>Bordeaux, France</i>	2017	52
CABERNET FRANC. GARAGE WINE CO. <i>Maipo, Chile</i>	2016	65
AMARONE. LA DAMA. <i>Veneto, Italy</i>	2015	79
CHASSAGNE-MONTRACHET ROUGE. DOMAINE MARC MOREY. <i>Burgundy, France</i>	2016	84
BAROLO. PAOLO CONTERNO. RIVA DEL BRIC. <i>Piedmont, Italy</i>	2015	85



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BRUNELLO DI MONTALCINO. TALENTI. <i>Tuscany, Italy</i>	2014	110
HERMITAGE. PAUL JABOULET AINE. LA PETITE CHAPELLE. <i>Rhone, France</i>	2014	120
CABERNET SAUVIGNON. CHATEAU CHANGYU MOSER XV. GRAND VIN. <i>Ningxia, China</i>	2016	120
SYRAH. CRAGGY RANGE. LE SOL. <i>Hawke's Bay, New Zealand</i>	2016	125
VINO NOBILE DI MONTEPULCIANO. BOSCARELLI. SOTTO CASA. RISERVA. <i>Tuscany, Italy</i>	2014	132
BARBARESCO. VIETTI. MASSERIA. <i>Piemonte, Italy</i>	2015	150
CHATEAUNEUF DU PAPE. CHATEAU DE BEAUCASTEL. <i>Rhone, France</i>	2009	180
VOSNE ROMANEE. DOMAINE ROUX. <i>Burgundy, France</i>	2017	188
SHIRAZ. RUSDEN ESTATE. BLACK GUTS. <i>Barossa, Australia</i>	2006	190
CHATEAU LA LAGUNE. 3EME CRU CLASSE. HAUT MEDOC. <i>Bordeaux, France</i>	2011	200
CABERNET SAUVIGNON. ROBERT MONDAVI. OAKVILLE. <i>Napa Valley, USA</i>	2017	220
CLOS DE LA ROCHE. COLLECTION BELLENUM. <i>Burgundy, France</i>	2006	320
BAROLO. VIETTI. RAVERA. <i>Piedmont, Italy</i>	2014	360
CHATEAU PICHON LONGUEVILLE. COMTESSE DE LALANDE. PAUILLAC. <i>Bordeaux, France</i>	2004	400
ORNELLAIA. TENUTA DELL'ORNELLAIA. <i>Tuscany, Italy</i>	2008	550



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OPUS ONE, NAPA VALLEY. <i>California, USA</i>	2016	800
MASSETO. <i>Tuscany, Italy</i>	2015	1150
CHATEAU MOUTON ROTHSCHILD. PAUILLAC. <i>Bordeaux, France</i>	1990	1300

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WANDERING BEAR ROSÉ. <i>Western Cape, South Africa</i>	2019	24
LADY A. CHATEAU LA COSTE. <i>Vin de Pays de Méditerranée, France</i>	2019	49
PROVENCE ROSÉ. CHATEAU D'ESCLANS. WHISPERING ANGEL. <i>Cotes de Provence, France</i>	2018	57

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MOSCATO D'ASTI.VIETTI. CASCINETTA. <i>Piedmont, Italy 37.5cl</i>	2019	25
SAUTERNES. CLOS L'ABELLEY. <i>Bordeaux, France 37.5cl</i>	2017	28
MAURY. DOMAINE LAFAGE. <i>Languedoc, France 50cl</i>	2018	30
PEDRO XIMENEZ. BODEGASALVEAR. SOLERA 1927. NV <i>Montilla-Moriles, Spain 37.5cl</i>		31
TOYR TAWNY PORT. QUINTA DO VALLADO. <i>Douro Valley, Portugal 50cl</i>	NV	40
PORT. WARRE'S. LATE BOTTLED VINTAGE. <i>Douro Valley, Portugal 75cl</i>	2014	46
ROYAL TOKAJI. GOLD LABEL. <i>Tokaji, Hungary 50cl</i>	2013	80

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