

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 accents of yellow and red.

THE SHEARWATER ROOM

THE IVY

CARDIFF

RESTAURANT & BAR



The Shearwater Room

The Ivy Cardiff Brasserie offers a stunning private dining room available for breakfast, lunch and dinner, every day of the week.

Located on the first floor of the restaurant, The Shearwater Room at The Ivy Cardiff seats up to 24 guests over three rounds of eight, 20 seated on one long table, or up to 40 for standing receptions, and is available for breakfast, lunch and dinner, seven days a week.

Featuring polished parquet floor and Art deco-style central brass lighting, The Shearwater Room is decorated with artwork referencing the local area, such as Cardiff Castle, St George's dragon and the Hayes, making the space perfect for both private celebrations and corporate entertaining.

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



MORE DETAILS

For use of The ShearwaterRoom 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. 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 & Parking

Nearest station is Cardiff Central Station

Parking is available at St David's Shopping Centre, Mary Ann Street, between The Motorpoint Arena And Cineworld, Cardiff CF10 1GA

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 Sunday to Wednesday, 18.30 until 01.00 Thursday to Saturday 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 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 | |
| The Ivy Bloody Mary | £8.50 |
| The Ivy vegan spice mix, tomato juice and Wyborowa Vodka | |
| 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 | |
| The Ivy Bloody Mary | £8.50 |
| The Ivy vegan spice mix, tomato juice and Wyborowa Vodka | |
| 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 | |

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 Aecorn Bitter & Sweet Aperitifs, stirred over ice and finished with fresh orange | |
| 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, Aecorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers | | | |
| Virgin Spritz | £6.95 | | |
| Seedlip Grove 42, Aecorn Bitter Aperitif & Fever-Tree White Grape & Apricot Soda finished with orange and olives | | | |





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 |
| Coates & Seely, Brut Rosé , <i>Hampshire, England</i> | NV | 76 |
| Veuve Clicquot Yellow Label , <i>Champagne, France</i> | NV | 85 |
| 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, Cuvee 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 |
|--|---------|-------------|
| Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France | 2019 | 49 |
| Chateau Leoubé, Love by Leoubé, 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

| | Vintage | Bottle 75cl |
|---|---------|-------------|
| 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 | Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i> | £5.75 |
| Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager | | Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour | |

SOFT DRINKS

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| 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, White Grape & Apricot Soda | £3.50 |
| 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

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