

The background features a dense arrangement of tropical plants. In the foreground, there are bright green palm fronds and long, slender yellow leaves. In the upper right and lower left corners, there 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 DANBY ROOM

THE IVY
— CAFE —
WIMBLEDON



The Danby Room

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

With natural light flooding the room, The Danby Room seats up to 20 guests and is adorned with locally-referenced artwork and prints depicting Wimbledon House, the official residence of The Earl of Danby in 1678. The polished parquet floor, burnt orange leather, brass-studded dark wood chairs and Art Deco-style central brass lights add touches of glamour.

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

Audio Visual

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

Travel & Parking

Nearest tube - Wimbledon Overground

Parking - St George's Road
Wimbledon, London SW19 4DR (10 minute walk)

Timings

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

Lunch: 12.00 until 16:30 with host's access from 11.30

Dinner: 18.30 until 23.30 with host's access from 18.00 (Sunday guests' departure 23.00)

Food Allergen Disclaimer

Please always inform us of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

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







BREAKFAST

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

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



JUICES & SMOOTHIES

Mixed Berry Smoothie £4.75

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

Beet it £4.50

Beetroot, carrot, apple and ginger

Green Juice £4.75

Avocado, mint, spinach, apple, parsley



MENU A

£20

Toast and preserves

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

Oat and almond granola

Raspberries, coconut "yoghurt" and raisins

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg





BREAKFAST

MENU B

£25

Selection of mini pastries and preserves

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

Oat and almond granola

Raspberries, coconut "yoghurt" and raisins

Eggs Benedict

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

OR

Eggs Royale

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



MENU C

£32

Selection of mini pastries and preserves

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

Oat and almond granola

Raspberries, coconut "yoghurt" and raisins

The Ivy full English breakfast

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



CANAPÉS

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

Please choose from the options below.



Truffle arancini

Fried Arborio rice balls
with truffle cheese

£5.95

Salted smoked almonds

Hickory smoked
and lightly spiced

£3.25

Spiced green olives

Gordal olives with chilli,
coriander and lemon

£3.50



SAVOURY CANAPÉS

£2.50 per bite

Crunchy tempura prawns with matcha green tea sauce

White onion soup with black truffle

Grilled sirloin skewers with truffle mayonnaise

Duck liver parfait, hazelnut crumble on toasted brioche

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with avocado houmous

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

Truffle arancini

Lobster cocktail cornet with caviar

Ponzu marinated tuna tartare, avocado and sesame

Spiced green cucumber gazpacho shot with mint

Belgian endive with coconut “cheese” and hazelnuts

Mini smoked haddock and salmon fishcake with horseradish mayonnaise

SWEET CANAPÉS

£2.50 per bite

Raspberry Tarte Tropézienne

White chocolate and passion fruit ice cream balls

Macarons



— SMALL DISHES —

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



SAVOURY BOWLS

£6.50 per bowl

Tuna tartare, soy and sesame

The Ivy shepherd's pie

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

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

Seasonal risotto

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Classic crème brûlée

Vanilla panna cotta

Potted chocolate and caramel



DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
Prosecco, Bisol, Jeio , <i>Valdobbiadene, Italy</i>	NV	£39.00
Corpinnat, Llopart, Brut Reserva , <i>Catalonia, Spain</i>	2017	£45.00
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 Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
Pomme Spritz	£8.50
A simple, refreshing, low alcohol, low calorie mix of 30 & 40 Double Jus Cider Apple Liqueur with Fever-Tree White Grape & Apricot Soda	
Peach Bellini	£8.50
Peach pulp and Prosecco	
Aperol Spritz	£9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
The Ivy VLS	£9.25
Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
Aromatic Spritz	£8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	

GIN & TONIC SELECTION

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



— EXPRESS LUNCH MENU —

Available Monday - Friday

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

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

Two courses £22.95 | Three courses £26.95



STARTERS

Duck liver parfait

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

White onion soup

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

MAINS

Grilled chicken salad

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

Roast fillet of salmon

Grilled sprouting broccoli, crushed pink peppercorn hollandaise and lemon

Chargrilled halloumi

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

Sprouting broccoli and peas served sharing style to the table

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Vanilla ice cream

Pistachio and strawberry sauce



Tea & coffee available

£3.75 per person

Mini chocolate truffles – £3.50

With a liquid salted caramel centre





— PRIVATE DINING MENUS —

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

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

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



Truffle arancini
Fried Arborio rice balls
with truffle cheese
£5.95

Salted smoked almonds
Hickory smoked
and lightly spiced
£3.25

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



MENU A £38

STARTERS

Beetroot carpaccio

Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts

Duck liver parfait

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

White onion soup

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

MAINS

Chicken Milanese

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

Roast fillet of salmon

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

Keralan sweet potato curry

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

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Rich chocolate mousse

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

Frozen mixed berries

Yoghurt sorbet, lemon balm and a warm white chocolate sauce

Selection of teas and filter coffees

— PRIVATE DINING MENUS —

MENU B

£48

STARTERS

The Ivy Cure smoked salmon

Black pepper, lemon and dark rye bread

Buffalo mozzarella

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

Jackfruit and peanut bang bang salad

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

MAINS

The Ivy shepherd's pie

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

Roast fillet of salmon

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

Roasted butternut squash risotto

Grilled goat's cheese with sage and watercress

DESSERTS

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Frozen mixed berries

Yoghurt sorbet, lemon balm and a warm white chocolate sauce

Selection of teas and filter coffees



— PRIVATE DINING MENUS —

MENU C

£60

STARTERS

Crispy duck salad

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

The Ivy Cure smoked salmon

Black pepper, lemon and dark rye bread

Buffalo mozzarella

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

MAINS

Sirloin steak 8oz/227g

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

Blackened cod fillet

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

Chargrilled halloumi

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

DESSERTS

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Chocolate bombe

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

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffees



— POST DINNER TREATS —

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

Selection of cheeses – £9.95
Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers



SINGLE MALT SCOTCH

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

COGNAC

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

DESSERT WINES, PORT & SWEET SHERRY

Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy (375ml <i>btl</i>)	£25.00
Maury, Lafage, Languedoc, France, 2017 (500ml <i>btl</i>)	£30.00
Ruby Port, Warre's, LBV, Douro, Portugal (750ml <i>btl</i>)	£46.00
10yr Tawny Port, Quinta do Vallado, Douro, Portugal (500ml <i>btl</i>)	£40.00
Sauternes, Clos Labelley, 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 Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
Pomme Spritz	£8.50
A simple, refreshing, low alcohol, low calorie mix of 30 & 40 Double Jus Cider Apple Liqueur with Fever-Tree White Grape & Apricot Soda	
Peach Bellini	£8.50
Peach pulp and Prosecco	
Aperol Spritz	£9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
The Ivy VLS	£9.25
Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
Aromatic Spritz	£8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	

COOLERS & NON-ALCOHOLIC COCKTAILS

Rosemary Lemonade	£3.50	Dry London Mule	£6.95
Rosemary infusion, lemon and lime with sparkling water		Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	
Peach & Elderflower Iced Tea	£4.50	Nogroni	£7.95
With The Ivy 1917 & afternoon tea blends		An alcohol-free version of the classic Negroni with Seedlip Grove 42 and Æcorn Bitter & Sweet Aperitifs, stirred over ice and finished with fresh orange	
Virgin Bellini	£5.00	Virgin Spritz	£6.95
A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda		Seedlip Grove 42, Æcorn Bitter Aperitif and Fever-Tree White Grape & Apricot Soda finished with orange and olives	
Strawberry & Vanilla Soda	£5.95		
A blend of strawberry, fruits & vanilla with Fever-Tree soda water			
Elderflower Garden	£5.95		
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers			





DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
Prosecco, Bisol, Jeio , <i>Valdobbiadene, Italy</i>	NV	39
Corpinnat, Llopart, Brut Reserva , <i>Catalonia, Spain</i>	2017	45
The Ivy Collection Champagne , <i>Champagne, France</i>	NV	59
Veuve Clicquot Yellow Label , <i>Champagne, France</i>	NV	85
Nyetimber, Classic Cuvée, NV , <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
Laurent-Perrier, Cuvee Rosé , <i>Champagne, France</i>	NV	135
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



DRINKS

ROSÉ

	Vintage	Bottle 75cl
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France	2019	49
Chateau Leoube, Love by Leoube, Provence, France	2018	55
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
Chenin Blanc, Acacia Tree, Western Cape, South Africa	2019	25
Verdejo, Cuatro Rayas, Rueda, Spain	2018	26
Pinot Grigio, Organic, Riff, Alto Adige, Italy	2019	29
Gavi, Voltolino, Piedmont, Italy	2018	32
Chardonnay, Xanadu, Exmoor, Margaret River, Australia	2019	36
Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany	2018	39
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	2019	40
Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain	2018	41
Dry Tokaji, Royal Tokaji, The Oddity, Hungary	2016	41
Macon, Domaine Fichet, Crepillone, Burgundy, France	2018	42
Pinot Blanc, Marc Kreydenweiss, Alsace, France	2018	48
Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy	2018	49
Chardonnay, Creation, Walker Bay, South Africa	2019	54
Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France	2018	55
Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France	2018	67
Sancerre Blanc, Domaine Fouassier, Clos Paradis, Loire, France	2018	70
Pinot Gris, Prophet's Rock, Central Otago, New Zealand	2018	70
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France	2018	73
Chateauneuf-du-Pape Blanc, Domaine Grand Veneur, Rhone, France	2018	84
Meursault, Domaine Vincent Latour, Grands Charrons, Burgundy, France	2018	95
Chassagne-Montrachet 1er Cru, Domaine Roux, Macherelles, Burgundy, France	2016	150



DRINKS



RED

Vintage Bottle 75cl

Sangiovese di Romagna, Poderi dal Nespoli, Fico Grande, <i>Emilia-Romagna, Italy</i>	2018	24
Merlot, Santa Rita, Gran Hacienda, <i>Central Valley, Chile</i>	2018	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>	2019	35
Primitivo, Li Veli, Orion, <i>Puglia, Italy</i>	2018	38
Malbec, Bodega Catena, Appellation Vista Flores, <i>Mendoza, Argentina</i>	2018	44
Pinot Noir, Spy Valley, <i>Marlborough, New Zealand</i>	2017	46
Rioja Reserva, Dinastia Vivanco, <i>Rioja, Spain</i>	2014	51
Chianti Classico, Castellare di Castellina, <i>Tuscany, Italy</i>	2018	52
Chateau Peyrabon, Haut Medoc, <i>Bordeaux, France</i>	2006	60
Chateaneuf du Pape, Domaine Grand Veneur, <i>Rhone, France</i>	2018	76
Chassagne-Montrachet Rouge, Domaine Marc Morey, <i>Burgundy, France</i>	2017	84
Barolo, Paolo Conterno, Riva del Bric, <i>Piedmont, Italy</i>	2015	85
Chateau Kirwan, K de Kirwan, Margaux, <i>Bordeaux, France</i>	2014	90
Nuits-Saint-Georges, Domaine Jean Chauvenet, <i>Burgundy, France</i>	2017	94
Brunello di Montalcino, Talenti, <i>Tuscany, Italy</i>	2015	110
Hermitage, Paul Jaboulet Aine, La Petite Chapelle, <i>Rhone, France</i>	2014	120
Vougeot 1er Cru, Domaine Roux, Les Petits Vougeot, <i>Burgundy, France</i>	2017	140
Chateaneuf du Pape, Chateau de Beaucastel, <i>Rhone, France</i>	2009	180
Barolo, Vietti, Ravera, <i>Piedmont, Italy</i>	2014	360





DRINKS

BEERS & CIDER

The Ivy Craft Lager, <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	£4.95	Aspall Cyder, <i>Suffolk, England, 5.5% abv, 330ml</i> Thirst quenching, fruity, dry and sparkling	£5.75
Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i> Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	£6.00	Lucky Saint, <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	£4.50
Harviestoun Bitter & Twisted Golden Ale, <i>Scotland, 4.4% abv, 330ml</i> Zesty, aromatic ale with a citrus finish	£5.00		

SOFT DRINKS

Selection of juices	£3.95
Coca-Cola, Diet Coke, Coke Zero	£3.50
Fever-Tree Tonics & Sodas Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	£3.50
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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