

The background features a dense arrangement of tropical plants, including long, slender green leaves, bright yellow banana-like leaves, and clusters of dark red leaves. A semi-transparent chain-link fence pattern is overlaid on the foliage, creating a textured, grid-like effect.

THE BOAT ROOM

THE IVY

CAMBRIDGE
BRASSERIE

The Boat Room

The Boat Room at The Ivy Cambridge Brasserie accommodates up to 16 guests on one long table or 40 guests for drinks and canapé receptions.

The walls of The Boat Room are adorned with colourful vintage prints and locally referenced artwork inspired by Cambridge academic and scientific heritage, alongside its punting and rowing history. The polished oak tiled floor and brass pendant lighting add a touch of glamour to the space, and the colourful vintage botanical print chairs and Art Deco-style make the room suitable for both seated and standing receptions.

The room is versatile, and as equally suited to private parties and celebrations as it is to corporate breakfasts, lunches and dinners. The space provides the ideal setting for entertaining friends, family and clients in Cambridge.

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 Boat 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 - Cambridge

Parking - Park Street Car Park
13 Park St, Cambridge CB5 8AS (4 minute walk)

Timings

Breakfast: 09.00 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.







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 £5.25

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

Beet it £4.95

Beetroot, carrot, apple and ginger

Green Juice £4.75

Avocado, mint, spinach, apple, parsley



MENU A

£22

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

£27

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

£34

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 bacon, Cumberland herbed sausages, fried hen's eggs, black pudding, roast plum tomato, grilled flat mushroom 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

Honey-glazed almonds
Rosemary and sea salt
£3.50

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.75



SAVOURY CANAPÉS

£2.75 per bite

- Truffle arancini (V)
- Lobster cocktail cornet with caviar
- Crunchy tempura prawns with kimchi sauce
- Mini smoked haddock and salmon fishcake
with horseradish mayonnaise
- Grilled sirloin skewers with truffle mayonnaise
- Crispy duck, hoisin, ginger and chilli
- Grilled chicken skewers with chilli, mint and lime dip
- Mini roast beef Yorkshire pudding with shaved horseradish
- Smoked salmon and chive cream cheese on rye bread
- Butternut squash soup with black truffle (V)
- Halloumi fritters, red pepper tapenade (V)
- Farro grains, red pepper puree, deep-fried artichoke (VG)
- Potato rösti with truffle cream sauce (V)

SWEET CANAPÉS

£2.75 per bite

- Almond and lavender macarons (V)
- Salted caramel chocolate balls (V)



— TASTING DISHES —

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



SAVOURY BOWLS

£6.75 per bowl

Salt and pepper squid with wasabi mayonnaise

The Ivy shepherd's pie

Buffalo mozzarella with crispy artichokes, pear and truffle honey (V)

Seasonal risotto (V)

Classic prawn cocktail

Crispy duck and five spice salad

**Tossed Asian salad with beansprouts, pak choi, watermelon,
broccoli and Hoi sin sauce (VG)**

**Avocado and tomato cocktail with red pepper, lettuce,
pomegranate and harissa sauce (VG)**

**Keralan sweet potato curry with choi sum,
broccoli and coconut (VG)**

SWEET MINI DISHES

£6.75

Trinity College burnt cream (V)

Chocolate profiterole (V)

Red velvet cake (V)

Chocolate shortbread slice (V)



DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
The Ivy Collection Champagne , <i>Champagne, France</i>	NV	67.00
Veuve Clicquot Yellow Label , <i>Champagne, France</i>	NV	89.00
Veuve Clicquot Rosé , <i>Champagne, France</i>	NV	97.00
Dom Perignon , <i>Champagne, France</i>	2010	225.00

COCKTAILS

The Ivy Royale Our signature take on a classic Kir Royale cocktail	12.50
Peach Bellini Peach pulp and Prosecco	9.25
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	10.25
Paloma Spritz Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	10.85
Passionate Spritz A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	10.95

GIN & TONIC SELECTION

The Ivy Special G&T Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	10.75
Pink G&T Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	10.50
Blood Orange G&T Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	10.75
Rhubarb & Raspberry G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.50
Hemingway G&T Flavours inspired by a classic Hemingway Daiquiri cocktail using Plymouth Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	10.25
Black Forest G&T Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	12.95
Apple Blossom G&T Served with Ramsbury Single Estate Gin from the heart of Wiltshire, 30/40 Double Jus Apple Cider Liqueur and Fever-Tree Naturally Light Tonic Water and finished with apple & lime	10.95



— EXPRESS LUNCH MENU —

*Available Monday - Friday
11am - 5pm*

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 £24.95 | Three courses £28.95



STARTERS

Laverstoke Park Buffalo mozzarella

Crispy artichokes, pear and truffle honey

Roast pumpkin and butternut squash soup

Creamed pumpkin and butternut squash with truffle ricotta, pine nuts, crispy sage

MAINS

Chicken Milanese

Brioche-crumbed chicken breast with a fried egg,
Parmesan and truffle cream sauce

Chargrilled halloumi

Farro grains with crushed artichoke, sprouting broccoli, hazelnuts,
mushrooms, black truffle and a plant-based sauce

Peas and sugar snaps served sharing style to the table

DESSERTS

Trinity College burnt cream

Classic set vanilla bean custard with a caramelised sugar crust

Frozen mixed berries

Yoghurt sorbet, lemon balm and a warm white chocolate sauce



Tea & coffee available £3.75 per person

Mini chocolate truffles – £3.75

With a liquid salted caramel centre

Selection of cheeses - £10.50

Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese
and Camembert from Normandy with pear chutney and wholegrain crackers



PRIVATE DINING MENUS

We offer a selection of four 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

Honey-glazed almonds

Rosemary and sea salt

£3.50

Spiced green olives

Gordal olives with chilli,
coriander and lemon

£3.75

VEGETARIAN AND VEGAN MENU A

£43

STARTERS

Truffled wild mushrooms (V)

Potato rösti, creamed mushroom, fried quail's egg and grated truffle

Laverstoke Park Farm buffalo mozzarella (V)

Crispy artichokes, pear and truffle honey

Avocado and tomato cocktail (VG)

Red pepper, lettuce and pomegranate dressed with a spicy harissa sauce

MAINS

Roast butternut squash with grains (V)

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate
with crumbled feta cheese, harissa sauce, coriander dressing

Chargrilled halloumi (V)

Farro grains with crushed artichoke, hazelnuts, mushrooms,
black truffle and a plant-based sauce

Keralan sweet potato curry (VG)

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

DESSERTS

Trinity College burnt cream (V)

Classic set vanilla custard with a caramelised sugar crust

Frozen berries (V)

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of fresh fruits (VG)

Fruit plate with coconut "yoghurt" and chia seeds

Selection of teas and filter coffee

Mini chocolate truffles – £3.75

With a liquid salted caramel centre

Selection of cheeses - £10.50

Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese
and Camembert from Normandy with pear chutney and wholegrain crackers

— PRIVATE DINING MENUS —

Truffle arancini
Fried Arborio rice balls
with truffle cheese
£5.95

Honey-glazed almonds
Rosemary and sea salt
£3.50

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.75



MENU B
£45

Salt-crusted sourdough bread
With salted butter

STARTERS

Avocado and tomato cocktail
Red pepper, lettuce and pomegranate dressed with a spicy harissa sauce

Laverstoke Park Farm Buffalo mozzarella
Crispy artichokes, pear and truffle honey

Roast pumpkin and butternut squash soup
Creamed pumpkin and butternut squash with truffle ricotta, pine nuts, crispy sage

MAINS

The Ivy shepherd's pie
Slow-braised lamb leg and beef, Cheddar potato mash with peas,
sugar snaps, baby shoots

Salmon and smoked haddock fish cake
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Chargrilled halloumi
Farro grains with crushed artichoke, sprouting broccoli, hazelnuts,
mushrooms, black truffle and a plant-based sauce

DESSERTS

Trinity College burnt cream
Classic set vanilla custard with a caramelised sugar crust

Profiteroles
Vanilla ice cream, warm chocolate sauce and gold flakes

Frozen mixed berries
Yoghurt sorbet, lemon balm and a warm white chocolate sauce

Selection of teas and filter coffees

Mini chocolate truffles – £3.75
With a liquid salted caramel centre

Selection of cheeses - £10.50
Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese
and Camembert from Normandy with pear chutney and wholegrain crackers

— PRIVATE DINING MENUS —

Truffle arancini
Fried Arborio rice balls
with truffle cheese
£5.95

Honey-glazed almonds
Rosemary and sea salt
£3.50

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.75



MENU C
£59

Salt-crusted sourdough bread
With salted butter

STARTERS

The Ivy Cure smoked salmon
Black pepper, lemon, and dark rye bread

Roast pumpkin and butternut squash soup
Creamed pumpkin and butternut squash with truffle ricotta, pine nuts, crispy sage

Duck liver mandarin parfait
Orange chutney and toasted brioche

MAINS

Roast chicken
Roasted half chicken (off the bone) with creamed potato,
wild mushroom sauce, green beans and rocket

Roast salmon fillet
Green beans, creamed potato, flaked almonds, smoked aubergine purée,
lemon and a ras el hanout spiced tomato sauce

Roast butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate
with crumbled feta cheese, harissa sauce, coriander dressing

DESSERTS

Sticky toffee pudding
Salted caramel sauce, dates, clotted cream and gold flakes

Trinity College burnt cream
Classic set vanilla 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

Mini chocolate truffles – £3.75
With a liquid salted caramel centre

Selection of cheeses - £10.50
Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese
and Camembert from Normandy with pear chutney and wholegrain crackers

PRIVATE DINING MENUS

Truffle arancini

Fried Arborio rice balls
with truffle cheese

£5.95

Honey-glazed almonds

Rosemary and sea salt

£3.50

Spiced green olives

Gordal olives with chilli,
coriander and lemon

£3.75



MENU D

£68

Salt-crusted sourdough bread

With salted butter

STARTERS

Crispy duck salad

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

Prawn cocktail

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

Laverstoke Park Farm Buffalo mozzarella

Crispy artichokes, pear and truffle honey

MAINS

Fillet steak

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

Blackened cod fillet

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

Keralan sweet potato curry

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

DESSERTS

Sticky toffee pudding

Salted caramel sauce, dates, clotted cream and gold flakes

Chocolate bombe

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

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffees

Mini chocolate truffles – £3.75

With a liquid salted caramel centre

Selection of cheeses - £10.50

Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese
and Camembert from Normandy with pear chutney and wholegrain crackers

— POST DINNER TREATS —

Mini chocolate truffle – £3.75
With a liquid salted caramel centre

Selection of cheeses - £10.50
Oglesfield Cheddar, Bleu D' Auvergne, Rutland 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 btl)	£27.00
Maury, Lafage, Languedoc, France, 2017 (500ml btl)	£30.00
Pedro Ximénez, Bodegas Alvear, Montilla-Moriles, Spain (375ml btl)	£31.00
Sauternes, Petite Guiraud, Bordeaux, France (375ml btl)	£36.00
10yr Tawny Port, Quinta do Vallado, Douro, Portugal (500ml btl)	£40.00
Ruby Port, Warre's, LBV, Douro, Portugal (750ml btl)	£46.00
Royal Tokaji, Gold Label, Tokaji, Hungary (500ml btl)	£80.00

Spirits served at 50ml (25ml on request).

DRINKS

COCKTAILS

The Ivy Royale Our signature take on a classic Kir Royale cocktail	12.50
Peach Bellini Peach pulp and Prosecco	9.25
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	10.25
Paloma Spritz Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	10.85
Passionate Spritz A light & fruity fizz made with Aperol, Sky Passion Fruit Vodka and Prosecco	10.95

COOLERS & NON-ALCOHOLIC COCKTAILS

Peach & Elderflower Iced Tea With The Ivy 1917 & afternoon tea blends	£5.50	Dry London Mule Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	£6.95
Virgin Bellini A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	£5.95	Angelic Amaretti Sour Lyre's alcohol-free Amaretti shaken with egg white, lemon juice and a touch of sugar	£6.50
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	£6.50	Cos-no-politan Seedlip Grove 42 alcohol-free citrus distillate shaken with cranberry, lime & sugar with an orange twist	£6.50
Elderflower Garden Seedlip Garden 108, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	£6.50	Movie Star Martini Pineapple juice, lime juice, fresh passion fruit, passion fruit syrup and a shot of Fever-Tree White Grape & Apricot Soda	£6.50





DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
The Ivy Collection Champagne, Champagne, France	NV	67
Coates & Seely, Brut Rose, Hampshire, England	NV	78
Veuve Clicquot Yellow Label, Champagne, France	NV	89
Nyetimber, Classic Cuvee, Sussex, England	NV	89
Veuve Clicquot Rosé, Champagne, France	NV	97
Palmer, Blanc de Blancs, Champagne, France	NV	130
Laurent-Perrier, Cuvee Rosé, Champagne, France	NV	135
Perrier-Jouet Blason Rosé, Champagne, France	NV	135
Veuve Clicquot, Extra Brut, Extra Old, Champagne, France	NV	170
Perrier-Jouet, Belle Epoque, Champagne, France	2012	190
Veuve Clicquot, La Grande Dame, Champagne, France	2008	190
Dom Perignon, Champagne, France	2010	225
Krug, Grande Cuvee, Champagne, France	NV	250
Nyetimber, 1086 Prestige Cuvee, Sussex, England	2010	280

MAGNUM

	<i>Vintage</i>	<i>Bottle 1.5l</i>
Chablis, Domaine Jean Defaix, Burgundy, France	2018	92
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France	2020	98
Chateau Peyrabon, Haut Medoc, Bordeaux, France	2016	110



DRINKS

ROSÉ

	<i>Vintage</i>	<i>Bottle 75cl</i>
Rosé, Lierre, Carinena, Spain	2020	25
Sangiovese Rosé, Poderi Dal Nespoli, Filarino, Emilia-Romagna, Italy	2020	36
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France	2020	52
Chateau Leoube, Love by Leoube, Provence, France	2019	56
Provence Rosé, Chateau d'Esclans, Whispering Angel, Cotes de Provence, France	2020	59
Provence Rosé Ultimate Provence, AOP Côtes de Provence, France	2020	59

WHITE

	<i>Vintage</i>	<i>Bottle 75cl</i>
Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France	2020	33
Gruner Veldliner, Mantlerhof, Weitgasse, Kremstal, Austria	2020	34
Soave Classico, Suavia, Veneto, Italy	2020	37
Chardonnay, Journey's End, Cape 34, Western Cape, South Africa	2019	40
Viognier, Valdivieso, Valley Selection, Maule Valley, Chile	2020	41
Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany	2019	43
Vermentino, Funtanaliras, Sardinia, Italy	2020	43
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	2019	44
Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain	2020	44
Macon, Domaine Fichet, Crepillone, Burgundy, France	2020	45
Sylvaner, Scheurebe & Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany	2018	46
Rioja Blanco, Bhilar, Rioja, Spain	2019	47
Chablis, La Chablisienne, Sereine, Burgundy, France	2018	52
Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy	2018	54
Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France	2019	55
Gewurztraminer, Milton, Riverpoint, Gisborne, New Zealand	2015	58
Furmint, Royal Tokaji, Mezes Maly, Hungary	2018	61
Bacchus, Chardonnay, Litmus, Element 20, England	2014	62
Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France	2019	69
Pinot Gris, Prophet's Rock, Central Otago, New Zealand	2019	70
Sauvignon Blanc, Mission Hill, Okanagan Valley, Canada	2020	72
Sancerre Blanc, Domaine Fouassier, Clos Paradis, Loire, France	2019	74
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France	2020	75
Chardonnay, Creation, Reserve, Walker Bay, South Africa	2020	80
Chardonnay, Morgan, Double L Vineyard, California, USA	2018	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	2019	110
Fume Blanc, Robert Mondavi, Napa Valley, USA	2019	125
Chassagne-Montrachet 1er Cru, Maison Caroline l'Estime, Les Champs Gains, Burgundy, France	2018	165
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	2019	31
Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile	2020	33
Shiraz, Yering Station, Little Yering, Yarra Valley, Australia	2018	35
Douro Tinto, Quinta do Vallado, Douro Valley, Portugal	2018	36
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	2020	38
Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France	2019	38
Primitivo Appassimento, Masseria Borgo Dei Trulli, Lucale, Puglia, Italy	2020	37
Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy	2017	39
Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France	2018	40
Brouilly, Selection du Baron de la Vauxonne, Beaujolais, France	2020	41
Malbec, Bodega Catena, Appellation Vista Flores, Mendoza, Argentina	2018	44
Shiraz, Journey's End, Single Vineyard, Western Cape, South Africa	2017	44
Morellino di Scansano, La Mozza, I Perazzi, Tuscany, Italy	2019	47
Cinsault, Cabernet Sauvignon, Syrah, Domaine Wardy, Bekaa Valley, Lebanon	2018	48
Pinot Noir, Spy Valley, Marlborough, New Zealand	2019	49
Cabernet Sauvignon, Battle of Bosworth, McLaren Vale, Australia	2017	53
Rioja Reserva, Dinastia Vivanco, Rioja, Spain	2014	54
Zinfandel, Renwood, Premier Old Vine, Sonoma County, USA	2018	55
Chianti Classico, Castellare di Castellina, Tuscany, Italy	2019	56
St Joseph, Paul Jaboulet Aine, Grand Pompee, Rhone, France	2017	59
Chateau Peyraron, Haut Medoc, Bordeaux, France	2008	63
Cabernet Sauvignon, Truchard, California, USA	2017	65
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	2019	68
Nebbiolo, Vietti, Perbacco, Piedmont, Italy	2018	71
Chateaufeuf du Pape, Domaine Grand Veneur, Rhone, France	2019	76
Amarone, La Dama, Veneto, Italy	2016	79
Malbec, Bodega Catena, Alta, Mendoza, Argentina	2017	82
Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy	2017	85
Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France	2017	86
Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France	2018	96

DRINKS

RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France	2015	97
Brunello di Montalcino, Talenti, Tuscany, Italy	2016	110
Hermitage, Paul Jaboulet Aine, La Maison Bleu, Rhone, France	2017	120
Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand	2016	125
Chateaufeuf du Pape, Chateau de Beaucastel, Rhone, France	2009	185

BEERS & CIDER

The Ivy Craft Lager,	£5.95	Aspall Cyder,	£5.95
<i>Scotland, 4.4% abv, 330ml</i>		<i>Suffolk, England, 5.5% abv, 330ml</i>	
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager		Thirst quenching, fruity, dry and sparkling	
Menabrea Bionda,	£6.50	Lucky Saint,	£4.95
<i>Italy, 4.8% abv, 330ml</i>		<i>Germany, 0.5% abv, 330ml</i>	
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour		Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	
Harviestoun Old Engine Oil,	£6.00		
<i>Scotland, 4.4% abv, 330ml</i>			
Rich, viscous and chocolatey dark ale			

SOFT DRINKS

Selection of juices	£3.95
Coca-Cola, Diet Coke, Coke Zero	£3.75
Fever-Tree Tonics & Sodas	£3.75
Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	
Eton Ridge Still mineral water 750ml	£4.65
Eton Ridge Sparkling mineral water 750ml	£4.65
The Ivy home-made Ginger Beer	£4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
Mixed Berry Smoothie	£5.25
Strawberry, raspberrry, blueberry, banana, coconut milk and lime	
Beet it	£4.95
Beetroot, carrot, apple and ginger	
Green Juice	£4.75
Avocado, mint, spinach, apple, parsley	

CONTACT US

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