

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:** 08.30 until 10.30

**Lunch:** 12.00 until 17.00 with host's access from 11.30

**Dinner:** 18.30 until 00.00 with host's access from 18.00 (Sunday guests' departure 23.00)

### **Food Allergen Disclaimer**

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

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







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## BREAKFAST

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

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



### JUICES & SMOOTHIES

#### **Mixed Berry Smoothie £5.25**

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

#### **Immunity Smoothie £5.50**

Orange, lemon, ginger, turmeric, cayenne, banana, avocado

#### **Green Juice £4.75**

Kale, spinach, celery, romaine, cucumber, apple & lemon



### 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





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## BREAKFAST

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When choosing the below menu, we do require you to select one main course option for all guests in advance. Dietary requirements will be catered for separately.

### 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

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#### **Eggs Benedict**

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

**OR**

#### **Eggs Royale**

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



### 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, potato rösti, 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**
- Garden pea and nettle soup (VG)**
- Halloumi fritters, red pepper tapenade (V)**
- 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 pistachio, courgette and salsa verde (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>
<b>The Ivy Collection Champagne</b> , <i>Champagne, France</i>	NV	67.00
<b>Veuve Clicquot Yellow Label</b> , <i>Champagne, France</i>	NV	89.00
<b>Nyetimber, Classic Cuvee</b> , <i>Sussex, England</i>	NV	89.00
<b>Veuve Clicquot Rosé</b> , <i>Champagne, France</i>	NV	97.00
<b>Palmer, Blanc de Blancs</b> , <i>Champagne, France</i>	NV	130.00
<b>Laurent-Perrier, Cuvee Rosé</b> , <i>Champagne, France</i>	NV	135.00
<b>Veuve Clicquot, Extra Brut</b> , <i>Extra Old, Champagne, France</i>	NV	170.00
<b>Dom Perignon</b> , <i>Champagne, France</i>	2012	225.00
<b>Krug, Grande Cuvee</b> , <i>Champagne, France</i>	NV	250.00
<b>Nyetimber, 1086 Prestige Cuvee</b> , <i>Sussex, England</i>	2010	280.00

### COCKTAILS

<b>The Ivy Royale</b> Our signature take on a classic Kir Royale cocktail	12.50
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	9.50
<b>Peach Bellini</b> Peach pulp and Prosecco	9.25
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	10.25
<b>Paloma Spritz</b> Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	10.85
<b>Passionate Spritz</b> A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	10.95
<b>Salted Caramel Espresso Martini</b> A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	10.95



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## DRINKS

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### GIN & TONIC SELECTION

<b>The Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	<b>10.75</b>
<b>Pink Raspberry G&amp;T</b> Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	<b>10.50</b>
<b>Rhubarb &amp; Raspberry G&amp;G</b> Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	<b>11.50</b>
<b>Hemingway G&amp;T</b> 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	<b>10.25</b>
<b>Black Forest G&amp;T</b> Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	<b>12.95</b>
<b>Blood Orange G&amp;T</b> Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	<b>10.75</b>
<b>Single Estate G&amp;T</b> 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	<b>10.95</b>





## — 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

#### **Buffalo mozzarella with salsa verde**

Crushed pistachios, courgettes, basil and a green herb dressing

#### **Garden pea & nettle soup**

Crumbled Greek style "cheese" and crushed peas

### MAINS

#### **Chicken Milanese**

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

#### **Chargrilled halloumi**

Courgette tapenade, sprouting broccoli, Gordal olives  
with baby basil and rustic tomato 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**

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese  
and Pavé d'Affinois 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

#### Grilled asparagus (V)

Warm asparagus spears, Szechuan mayonnaise, capers,  
flaked almonds, fried quail's egg and watercress

#### Buffalo mozzarella with salsa verde (V)

Crushed pistachios, courgettes, basil and a green herb dressing

#### Avocado and tomato cocktail (VG)

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

### MAINS

#### Baked miso aubergine (VG)

Cracked durum wheat, cauliflower, red pepper, raisins,  
flaked almonds, coconut yoghurt and rocket

#### Chargrilled halloumi (V)

Courgette tapenade, sprouting broccoli, Gordal olives  
with baby basil and rustic tomato 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

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese  
and Pavé d'Affinois 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

**Buffalo mozzarella with salsa verde**  
Crushed pistachios, courgettes, basil and a green herb dressing

**Garden pea & nettle soup**  
Crumbled Greek style “cheese” and crushed peas

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**  
Courgette tapenade, sprouting broccoli, Gordal olives  
with baby basil and rustic tomato 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**  
Keen’s Cheddar, Stilton, Saint-Nectaire, truffled goat’s cheese  
and Pavé d’Affinois 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

**Garden pea & nettle soup**  
Crumbled Greek style “cheese” and crushed peas

**Duck liver parfait**  
Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

MAINS

**Korean glazed chicken**  
Pickled mooli, sprouting broccoli, sesame,  
avocado and jalapeño sauce, citrus mayonnaise

**The Ivy rabbit and langoustine pie**  
Parisienne carrots with a tarragon cream sauce, watercress and a puff pastry crust

**Keralan sweet potato curry**  
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

**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**  
Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese  
and Pavé d’Affinois 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

#### **Buffalo mozzarella with salsa verde**

Crushed pistachios, courgettes, basil and a green herb dressing

### MAINS

#### **Sirloin steak**

Creamed wild mushrooms with potato rösti,  
green beans, watercress and truffle sauce

#### **Blackened cod fillet**

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

#### **Baked miso aubergine**

Cracked durum wheat, cauliflower, red pepper, raisins,  
flaked almonds, coconut yoghurt and rocket

### 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**

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese  
and Pavé d'Affinois 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 E

£78

**Salt-crusted sourdough bread**

With salted butter

STARTERS

**Twice-baked cheese soufflé**

Gratinated Monterey Jack and mozzarella cheese  
with grated black truffle and a cream sauce

**Lobster and prawn cocktail**

Chilled lobster and prawn cocktail with baby gem, tomatoes and Marie Rose sauce

**Duck liver parfait**

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

MAINS

**Grilled sea bass**

Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce

**Baked miso aubergine**

Cracked durum wheat, cauliflower, red pepper, raisins,  
flaked almonds, coconut yoghurt and rocket

**Beef fillet**

Creamed wild mushrooms with potato rösti,  
green beans, watercress and truffle sauce

DESSERTS

**Chocolate bombe**

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

**Black Bee honey and white chocolate cheesecake**

Mango sorbet, honeycomb and edible flower

**Selection of cheeses**

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese  
and Pavé d'Affinois 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**

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese and Pavé d'Affinois with pear chutney and wholegrain crackers



SINGLE MALT SCOTCH

Laphroaig 10 year	12.50
Macallan Double Cask 12 year	16.00
Macallan Triple Cask 12 year	18.50
Aberlour A'Bunadh Batch 61	20.00
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

<b>The Ivy Royale</b> Our signature take on a classic Kir Royale cocktail	12.50
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	9.50
<b>Peach Bellini</b> Peach pulp and Prosecco	9.25
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	10.25
<b>Paloma Spritz</b> Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	10.85
<b>Passionate Spritz</b> A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	10.95
<b>Salted Caramel Espresso Martini</b> A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	10.95

### COOLERS & NON-ALCOHOLIC COCKTAILS

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





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## DRINKS

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### TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>The Ivy Collection Champagne</b> , <i>Champagne, France</i>	<b>NV</b>	<b>67.00</b>
<b>Veuve Clicquot Yellow Label</b> , <i>Champagne, France</i>	<b>NV</b>	<b>89.00</b>
<b>Nyetimber, Classic Cuvee</b> , <i>Sussex, England</i>	<b>NV</b>	<b>89.00</b>
<b>Veuve Clicquot Rosé</b> , <i>Champagne, France</i>	<b>NV</b>	<b>97.00</b>
<b>Palmer, Blanc de Blancs</b> , <i>Champagne, France</i>	<b>NV</b>	<b>130.00</b>
<b>Laurent-Perrier, Cuvee Rosé</b> , <i>Champagne, France</i>	<b>NV</b>	<b>135.00</b>
<b>Veuve Clicquot, Extra Brut</b> , <i>Extra Old, Champagne, France</i>	<b>NV</b>	<b>170.00</b>
<b>Dom Perignon</b> , <i>Champagne, France</i>	<b>2012</b>	<b>225.00</b>
<b>Krug, Grande Cuvee</b> , <i>Champagne, France</i>	<b>NV</b>	<b>250.00</b>
<b>Nyetimber, 1086 Prestige Cuvee</b> , <i>Sussex, England</i>	<b>2010</b>	<b>280.00</b>



## DRINKS

### ROSÉ

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

### WHITE

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France</b>	2020	33
<b>Gruner Veldliner, Mantlerhof, Weitgasse, Kremstal, Austria</b>	2020	34
<b>Soave Classico, Suavia, Veneto, Italy</b>	2020	37
<b>Chardonnay, Journey's End, Cape 34, Western Cape, South Africa</b>	2020	40
<b>Viognier, Valdivieso, Valley Selection, Maule Valley, Chile</b>	2020	41
<b>Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany</b>	2020	43
<b>Vermentino, Funtanaliras, Sardinia, Italy</b>	2020	43
<b>Sauvignon Blanc, Craggy Range, Martinborough, New Zealand</b>	2019	44
<b>Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain</b>	2020	44
<b>Sylvaner, Scheurebe &amp; Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany</b>	2018	46
<b>Rioja Blanco, B hilar, Rioja, Spain</b>	2019	47
<b>Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy</b>	2018	54
<b>Furmint, Royal Tokaji, Mezes Maly, Hungary</b>	2018	61
<b>Pinot Gris, Prophet's Rock, Central Otago, New Zealand</b>	2019	70
<b>Sauvignon Blanc, Mission Hill, Okanagan Valley, Canada</b>	2020	72
<b>Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France</b>	2020	75
<b>Chardonnay, Creation, Reserve, Walker Bay, South Africa</b>	2020	80
<b>Chardonnay, Morgan, Double L Vineyard, California, USA</b>	2020	90
<b>Meursault Domaine Vincent Latour, Grands Charrons, Burgundy, France</b>	2019	95
<b>Condrieu, Saint Cosme, Rhone, France</b>	2019	110
<b>Fume Blanc, Robert Mondavi, Napa Valley, USA</b>	2019	125
<b>Chateau Smith Haut Lafitte Blanc, Pessac-Leognan, Bordeaux, France</b>	2015	170
<b>Corton-Charlemagne Grand Cru, Domaine Roux, Burgundy, France</b>	2018	250

## DRINKS

### RED

	Vintage	Bottle 75cl
<b>Frappato, Nerello Mascalese, Terre di Giunara, Sicily, Italy</b>	2020	31
<b>Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile</b>	2020	33
<b>Shiraz, Yering Station, Little Yering, Yarra Valley, Australia</b>	2018	35
<b>Douro Tinto, Quinta do Vallado, Douro Valley, Portugal</b>	2020	36
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	2020	38
<b>Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France</b>	2019	38
<b>Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy</b>	2018	39
<b>Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France</b>	2018	40
<b>Malbec, Bodega Catena, Appellation Vista Flores, Mendoza, Argentina</b>	2018	44
<b>Shiraz, Journey's End, Single Vineyard, Western Cape, South Africa</b>	2017	44
<b>Morellino di Scansano, La Mozza, I Perazzi, Tuscany, Italy</b>	2019	47
<b>Cinsault, Cabernet Sauvignon, Syrah, Domaine Wardy, Bekaa Valley, Lebanon</b>	2018	48
<b>Pinot Noir, Spy Valley, Marlborough, New Zealand</b>	2019	49
<b>Cabernet Sauvignon, Battle of Bosworth, McLaren Vale, Australia</b>	2018	53
<b>Rioja Reserva, Dinastia Vivanco, Rioja, Spain</b>	2014	54
<b>Zinfandel, Renwood, Premier Old Vine, Sonoma County, USA</b>	2018	55
<b>Chianti Classico, Castellare di Castellina, Tuscany, Italy</b>	2020	56
<b>Chateau Peyrabon, Haut Medoc, Bordeaux, France</b>	2008	63
<b>Cabernet Sauvignon, Truchard, California, USA</b>	2018	65
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	2019	68
<b>Chateauneuf du Pape, Domaine Grand Veneur, Rhone, France</b>	2019	76
<b>Amarone, La Dama, Veneto, Italy</b>	2016	79
<b>Malbec, Bodega Catena, Alta, Mendoza, Argentina</b>	2017	82
<b>Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy</b>	2017	85
<b>Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France</b>	2017	86
<b>Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France</b>	2018	96
<b>Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France</b>	2015	97
<b>Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand</b>	2016	125

## DRINKS

### BEERS & CIDER

<b>The Ivy Craft Lager,</b> <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	<b>5.95</b>	<b>Harviestoun Old Engine Oil,</b> <i>Scotland, 4.4% abv, 330ml</i> Rich, viscous and chocolatey dark ale	<b>6.00</b>
<b>Menabrea Bionda,</b> <i>Italy, 4.8% abv, 330ml</i> Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	<b>6.00</b>	<b>Lucky Saint,</b> <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	<b>4.95</b>

### SOFT DRINKS

<b>Selection of juices</b>	<b>3.95</b>
<b>Coca-Cola, Diet Coke, Coke Zero</b>	<b>3.50</b>
<b>Fever-Tree Tonics &amp; Sodas</b> Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	<b>3.50</b>
<b>Eton Ridge</b> Still mineral water <i>750ml</i>	<b>4.65</b>
<b>Eton Ridge</b> Sparkling mineral water <i>750ml</i>	<b>4.65</b>
<b>The Ivy home-made Ginger Beer</b> Freshly pressed ginger juice, lemon, sugar and soda water	<b>4.75</b>
<b>Mixed Berry Smoothie</b> Strawberry, raspberry, blueberry, banana, coconut milk and lime	<b>5.25</b>
<b>Immunity Smoothie</b> Orange, lemon, ginger, turmeric, cayenne, banana, avocado	<b>5.50</b>
<b>Green Juice</b> Kale, spinach, celery, romaine, cucumber, apple & lemon	<b>4.75</b>



## CONTACT US

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