

The background features a dense arrangement of tropical plants. In the foreground, there are bright yellow banana-like leaves and clusters of dark red, glossy leaves. Behind these, a pattern of green palm fronds is visible. A semi-transparent chain-link fence pattern is overlaid on the entire scene, creating a textured effect.

THE ARCHER ROOM

THE IVY
TEMPLE ROW
BIRMINGHAM

The Archer Room

The Archer Room at The Ivy Temple Row is a beautiful private dining space located on the brasserie's first floor. Accommodating 20 guests on one long table or across two rounds, the room is also perfect for drinks and canapé receptions for up to 40 guests.

Available seven days a week for breakfast, lunch and dinner, The Archer Room is ideal for entertaining clients, corporate events, wedding receptions and private parties.

The beautiful space is adorned with colourful vintage prints and locally referenced artwork. The dark timber flooring, atmospheric lighting and Art-Deco inspired interiors adds a touch of glamour to the space.

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 Archer 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. Screen 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 Train Station: Birmingham New Street

Parking – New Street Station Car Park

Birmingham New Street Station, Queens Drive, Birmingham B2 4ND (5 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 17.00 with host's access from 11.30

Dinner: 18.30 until 00.00 Monday to Thursday, 18.30 until 01.00 Friday and Saturday, 18.30 until 23.00
Sunday 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

Classic crème brûlée (V)

Chocolate profiterole (V)

Red velvet cake (V)

Chocolate shortbread slice (V)



DRINKS

TRADITIONAL METHOD & SPARKLING

| | Vintage | Bottle 75cl |
|--|---------|-------------|
| 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 |
| The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Wyborowa Vodka | £9.50 |
| 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 |
| Single Estate 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

Classic 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



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

Crème brûlée (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

Classic crème brûlée
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

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

COOLERS & NON-ALCOHOLIC COCKTAILS

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





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, <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager | £5.95 | Harviestoun Old Engine Oil, <i>Scotland, 4.4% abv, 330ml</i> Rich, viscous and chocolatey dark ale | £6.00 |
| 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 | £4.95 |

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 |
| Eton Ridge Still mineral water 750ml | £4.65 |
| Eton Ridge Sparkling mineral water 750ml | £4.65 |
| 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 | £5.25 |
| Beet it Beetroot, carrot, apple and ginger | £4.95 |
| Green Juice Avocado, mint, spinach, apple, parsley | £4.75 |

CONTACT US

0121 725 2113 | events.ivybirmingham@theivy-collection.com



67-71 Temple Row, Birmingham, B2 5LS
www.theivybirmingham.com