

The background features a dense arrangement of tropical plants. In the foreground, there are bright green palm fronds, long yellow banana leaves, and clusters of dark red leaves. A subtle, repeating pattern of a chain-link fence is overlaid on the entire scene. The text is centered in a white, serif font.

# THE BUTTERCROSS ROOM

THE IVY

WINCHESTER  
BRASSERIE



## The Buttercross Room

**The Buttercross Room at The Ivy Winchester Brasserie accommodates 16 guests on one long table, 24 across three rounds or 40 guests for a standing reception.**

The walls of The Buttercross Room are adorned with colourful vintage prints and locally referenced artwork inspired by the topographic and medieval scene of Winchester, surrounded by rich botanicals.

The ceiling has a metallic gold tile treatment, in a nod to the famous Winchester Cathedral floor; the wooden flooring, eclectic mix of vintage dining chairs, and antique bevelled mirror panels add a touch of glamour to the room.

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.

Our dedicated Events Manager is available to assist with any details to enhance your occasion whether that be music, floral arrangements or table design.





## MORE DETAILS

For The Buttercross 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 Buttercross Room.

### **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: Winchester

Parking - The Brooks Car Park  
41 Upper Brook St, Winchester SO23 8QY (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 14.30 with host's access from 11.30

**Dinner:** 18.30 until 00.30 Monday to Thursday, 18.30 until 01.30 Friday and Saturday, 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

£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**

**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**

**White onion soup with truffle mascarpone**

## SWEET CANAPÉS

*£2.75 per bite*

**Almond and lavender macarons**

**Salted caramel chocolate balls**



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 sun-dried pepper, tomato, olives and pesto**

**Seasonal risotto**

**Classic prawn cocktail**

**Crispy duck and five spice salad**

SWEET MINI DISHES

*£6.75*

**Classic crème brûlée**

**Chocolate profiterole**

**Red velvet cake**

**Chocolate shortbread slice**







AFTERNOON TEA

Available Monday to Friday only.  
Subject to seasonal change.



**WONDERLAND AFTERNOON TEA – £26.95**

*Savouries*

The Ivy cure smoked salmon and cream cheese finger sandwich  
Grilled chicken and truffle mayonnaise brioche roll  
Pickled cucumber, courgette and basil double decker

*Scones*

Warm fruited scones with clotted cream,  
fresh strawberries and strawberry preserve

*Sweet*

Red velvet raspberry Queen cake  
“Eat me” almond and lavender Macaroon  
Two of hearts chocolate shortbread slice  
Green wonderland juice bottle  
*Includes a choice of teas, infusions or coffees*



**Champagne Afternoon Tea – £35.95**

Afternoon tea with a glass of Champagne  
*Includes a choice of teas, infusions or coffees*



## DRINKS

### TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>The Ivy Collection Champagne</b> , <i>Champagne, France</i>	<b>NV</b>	<b>£64.00</b>
<b>Veuve Clicquot Yellow Label</b> , <i>Champagne, France</i>	<b>NV</b>	<b>£87.00</b>
<b>Veuve Clicquot Rosé</b> , <i>Champagne, France</i>	<b>NV</b>	<b>£97.00</b>
<b>Dom Perignon</b> , <i>Champagne, France</i>	<b>2010</b>	<b>£210.00</b>

### COCKTAILS

<b>The Ivy Royale</b> Our signature take on a classic Kir Royale cocktail	<b>£12.50</b>
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	<b>£9.50</b>
<b>Peach Bellini</b> Peach pulp and Prosecco	<b>£8.95</b>
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	<b>£9.95</b>
<b>Paloma Spritz</b> Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	<b>£10.85</b>
<b>Passionate Spritz</b> A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	<b>£10.95</b>

### GIN & TONIC SELECTION

<b>The Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	<b>£10.50</b>
<b>Pink G&amp;T</b> Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	<b>£9.95</b>
<b>Blood Orange G&amp;T</b> Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	<b>£10.50</b>
<b>Rhubarb &amp; Raspberry G&amp;G</b> Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	<b>£11.00</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>£9.95</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>£13.25</b>
<b>Single Estate G&amp;T</b> A classic, premium G&T served with Ramsbury Single Estate Gin from the heart of Wiltshire, 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

#### **Laverstoke Park Buffalo mozzarella**

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

#### **White onion and truffle soup**

Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

### 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 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**

**Honey-glazed almonds**  
Rosemary and sea salt  
**£3.50**

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

### **MENU A** **£43**

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

**White onion and truffle soup**  
Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

#### MAINS

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

**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**  
**£59**

**Salt-crusted sourdough bread**  
With salted butter

STARTERS

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

**White onion and truffle soup**  
Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

**Steak tartare**  
Hand-cut raw beef striploin with a Tabasco  
mustard dressing, cornichons, shallot, parsley,  
egg yolk

MAINS

**Chicken Milanese**  
Brioche-crumbed chicken breast with creamed potato, broccoli,  
Parmesan and truffle cream sauce

**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**

**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

£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**

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

### MAINS

#### **Fillet steak 7oz/198g**

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**

### **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 – £3.95**

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

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

### COGNAC

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

### DESSERT WINES, PORT & SWEET SHERRY

<b>Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy, 2020 (375ml <i>btl</i>)</b>	<b>£25.00</b>
<b>Maury, Lafage, Languedoc, France, 2019 (500ml <i>btl</i>)</b>	<b>£30.00</b>
<b>Ruby Port, Warre's, LBV, Douro, Portugal (750ml <i>btl</i>)</b>	<b>£46.00</b>
<b>10yr Tawny Port, Quinta do Vallado, Douro, Portugal (500ml <i>btl</i>)</b>	<b>£40.00</b>
<b>Sauternes, Clos Labelley, Bordeaux, France (375ml <i>btl</i>)</b>	<b>£28.00</b>
<b>Pedro Ximénez, Bodegas Alvear, Montilla-Moriles, Spain (375ml <i>btl</i>)</b>	<b>£31.00</b>
<b>Royal Tokaji, Gold Label, Tokaji, Hungary (500ml <i>btl</i>)</b>	<b>£80.00</b>

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



---

## DRINKS

---

### COCKTAILS

<b>The Ivy Royale</b> Our signature take on a classic Kir Royale cocktail	<b>£12.50</b>
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	<b>£9.50</b>
<b>Peach Bellini</b> Peach pulp and Prosecco	<b>£8.95</b>
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	<b>£9.95</b>
<b>Paloma Spritz</b> Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	<b>£10.85</b>
<b>Passionate Spritz</b> A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	<b>£10.95</b>
<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	<b>£10.50</b>

### COOLERS & NON-ALCOHOLIC COCKTAILS

<b>Peach &amp; Elderflower Iced Tea</b> With The Ivy 1917 & afternoon tea blends	<b>£4.75</b>	<b>Dry London Mule</b> Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	<b>£6.95</b>
<b>Virgin Bellini</b> A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	<b>£5.50</b>	<b>Angelic Amaretti Sour</b> Lyre's alcohol-free Amaretti shaken with egg white, lemon juice and a touch of sugar	<b>£5.75</b>
<b>Strawberry &amp; Vanilla Soda</b> A blend of strawberry, fruits & vanilla with Fever-Tree soda water	<b>£5.95</b>	<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	<b>£5.50</b>
<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	<b>£5.95</b>		
<b>Cos-no-politan</b> Seedlip Grove 42 alcohol-free citrus distillate shaken with cranberry, lime & sugar with an orange twist	<b>£5.75</b>		



## DRINKS

### TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>The Ivy Collection Champagne</b> , <i>Champagne, France</i>	NV	64
<b>Ferrari, Blanc de Blancs, Maximum Brut</b> , <i>Trento, Italy</i>	NV	60
<b>Coates &amp; Seely, Brut Rosé</b> , <i>Hampshire, England</i>	NV	76
<b>Veuve Clicquot Yellow Label</b> , <i>Champagne, France</i>	NV	87
<b>Nyetimber, Classic Cuvee</b> , <i>Sussex, England</i>	NV	89
<b>Veuve Clicquot Rosé</b> , <i>Champagne, France</i>	NV	97
<b>Ruinart, Blanc de Blancs</b> , <i>Champagne, France</i>	NV	135
<b>Perrier-Jouet, Blanc de Blancs</b> , <i>Champagne, France</i>	NV	135
<b>Perrier-Jouet Blason Rosé</b> , <i>Champagne, France</i>	NV	135
<b>Laurent-Perrier, Cuvee Rosé</b> , <i>Champagne, France</i>	NV	135
<b>Veuve Clicquot, Extra Brut, Extra Old</b> , <i>Champagne, France</i>	NV	170
<b>Perrier-Jouet, Belle Epoque</b> , <i>Champagne, France</i>	2012	190
<b>Veuve Clicquot, La Grande Dame</b> , <i>Champagne, France</i>	2008	190
<b>Dom Perignon</b> , <i>Champagne, France</i>	2010	210
<b>Krug, Grande Cuvee</b> , <i>Champagne, France</i>	NV	250
<b>Pol Roger, Cuvee Sir Winston Churchill</b> , <i>Champagne, France</i>	2008	285
<b>Nyetimber, 1086 Prestige Cuvee</b> , <i>Sussex, England</i>	2010	280

### MAGNUM

	<i>Vintage</i>	<i>Bottle 1.5l</i>
<b>Chablis, Domaine Jean Defaix</b> , <i>Burgundy, France</i>	2018	92
<b>Lady A, Chateau La Coste</b> , <i>Vin de Pays de Mediterranee, France</i>	2019	98
<b>Chateau Peyrabon, Haut Medoc</b> , <i>Bordeaux, France</i>	2016	110
<b>Veuve Clicquot Yellow Label</b> , <i>Champagne, France</i>	NV	160



## DRINKS

### ROSÉ

	Vintage	Bottle 75cl
<b>Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France</b>	2020	49
<b>Chateau Leoube, Love by Leoube, Provence, France</b>	2019	56
<b>Provence Rosé, Chateau d'Esclans, Whispering Angel, Cotes de Provence, France</b>	2019	57
<b>Provence Rosé Ultimate Provence, AOP, Cotes de Provence, France</b>	2019	59

### WHITE

	Vintage	Bottle 75cl
<b>Pinot Grigio, Organic, Riff, Alto Adige, Italy</b>	2019	29
<b>Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France</b>	2019	33
<b>Gruner Veltliner, Mantlerhof, Weitgasse, Kremstal, Austria</b>	2019	34
<b>Soave Classico, Suavia, Veneto, Italy</b>	2019	36
<b>Chardonnay, Journey's End, Cape 34, Western Cape, South Africa</b>	2019	38
<b>Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany</b>	2018	39
<b>Viognier, Valdivieso, Valley Selection, Maule Valley, Chile</b>	2018	39
<b>Albariño, Bodegas Castro Martín, A20, Rias Baixas, Spain</b>	2018	41
<b>Sauvignon Blanc, Craggy Range, Martinborough, New Zealand</b>	2019	42
<b>Macon, Domaine Fichet, Crepillone, Burgundy, France</b>	2019	42
<b>Vermentino, Funtanaliras, Sardinia, Italy</b>	2019	43
<b>Rioja Blanco, Bhilar, Rioja, Spain</b>	2018	45
<b>Sylvaner, Scheurebe &amp; Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany</b>	2018	46
<b>Chablis, La Chablisienne, Sereine, Burgundy, France</b>	2018	49
<b>Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy</b>	2018	51
<b>Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France</b>	2018	55
<b>Riesling, Millton, Opou, Gisborne, New Zealand</b>	2016	60
<b>Furmint, Royal Tokaji, Mezes Maly, Hungary</b>	2016	61
<b>Bacchus, Chardonnay, Litmus, Element 20, England</b>	2014	62
<b>Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France</b>	2018	67
<b>Sancerre Blanc, Domaine Fouassier, Clos Paradis, Loire, France</b>	2017	70
<b>Pinot Gris, Prophet's Rock, Central Otago, New Zealand</b>	2018	70
<b>Sauvignon Blanc, Mission Hill, Okanagan Valley, Canada</b>	2020	72
<b>Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France</b>	2018	73
<b>Chardonnay, Creation, Reserve, Walker Bay, South Africa</b>	2018	80
<b>Chardonnay, Morgan, Double L Vineyard, California, USA</b>	2016	90

## DRINKS

### WHITE

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Meursault Domaine Vincent Latour, Grands Charrons, Burgundy, France</b>	2018	95
<b>Condrieu, Saint Cosme, Rhone, France</b>	2018	110
<b>Fume Blanc, Robert Mondavi, Napa Valley, USA</b>	2015	125
<b>Chassagne-Montrachet 1er Cru, Maison Caroline l'Estime, Les Champs Gains, Burgundy, France</b>	2018	160
<b>Chateau Smith Haut Lafitte Blanc, Pessac-Leognan, Bordeaux, France</b>	2015	170
<b>Corton-Charlemagne Grand Cru, Domaine Roux, Burgundy, France</b>	2017	250

### RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Frappato, Nerello Mascalese, Terre di Giunara, Sicily, Italy</b>	2018	31
<b>Shiraz, Yering Station, Little Yering, Yarra Valley, Australia</b>	2017	33
<b>Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile</b>	2018	33
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	2018	35
<b>Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France</b>	2019	36
<b>Douro Tinto, Quinta do Vallado, Douro Valley, Portugal</b>	2018	36
<b>Brouilly, Selection du Baron de la Vauxonne, Beaujolais, France</b>	2018	37
<b>Primitivo Appassimento, Masseria Borgo Dei Trulli, Lucale, Puglia, Italy</b>	2019	37
<b>Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy</b>	2016	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>Pinot Noir, Spy Valley, Marlborough, New Zealand</b>	2017	46
<b>Morellino di Scansano, La Mozza, I Perazzi, Tuscany, Italy</b>	2016	47
<b>Cabernet Sauvignon, Battle of Bosworth, McLaren Vale, Australia</b>	2017	50
<b>Rioja Reserva, Dinastia Vivanco, Rioja, Spain</b>	2014	51
<b>Chianti Classico, Castellare di Castellina, Tuscany, Italy</b>	2018	52
<b>Zinfandel, Renwood, Premier Old Vine, Sonoma County, USA</b>	2017	55
<b>St Joseph, Paul Jaboulet Aine, Grand Pompee, Rhone, France</b>	2016	59
<b>Chateau Peyrabon, Haut Medoc, Bordeaux, France</b>	2006	60
<b>Cabernet Sauvignon, Truchard, California, USA</b>	2017	65
<b>Nebbiolo, Vietti, Perbacco, Piedmont, Italy</b>	2017	69
<b>Chateaufeuf du Pape, Domaine Grand Veneur, Rhone, France</b>	2018	76
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	2018	77
<b>Amarone, La Dama, Veneto, Italy</b>	2015	79
<b>Malbec, Bodega Catena, Alta, Mendoza, Argentina</b>	2017	82
<b>Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France</b>	2017	84
<b>Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy</b>	2015	85
<b>Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France</b>	2017	94

## DRINKS

### RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France</b>	2014	97
<b>Brunello di Montalcino, Talenti, Tuscany, Italy</b>	2015	110
<b>Hermitage, Paul Jaboulet Aine, La Maison Bleu, Rhone, France</b>	2017	120
<b>Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand</b>	2016	125
<b>Chateaufeuf du Pape, Chateau de Beaucastel, Rhone, France</b>	2009	180
<b>Vosne Romanee, Domaine Roux, Burgundy, France</b>	2017	188
<b>Chateau La Lagune, 3ème Cru Classe, Haut Medoc, Bordeaux, France</b>	2011	200
<b>Cabernet Sauvignon, Robert Mondavi, Oakville, Napa Valley, USA</b>	2016	220
<b>Barolo, Vietti, Ravera, Piedmont, Italy</b>	2012	360

### BEERS & CIDER

<b>The Ivy Craft Lager,</b> <i>Scotland, 4.4% abv, 330ml</i>	<b>£5.50</b>	<b>Harviestoun Old Engine Oil,</b> <i>Scotland, 4.4% abv, 330ml</i>	<b>£6.00</b>
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager		Rich, viscous and chocolatey dark ale	
<b>Menabrea Bionda,</b> <i>Italy, 4.8% abv, 330ml</i>	<b>£6.00</b>	<b>Lucky Saint,</b> <i>Germany, 0.5% abv, 330ml</i>	<b>£4.50</b>
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	

### 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>	<b>£3.50</b>
Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	
<b>Kingsdown Still mineral water 750ml</b>	<b>£3.95</b>
<b>Kingsdown Sparkling mineral water 750ml</b>	<b>£3.95</b>
<b>The Ivy home-made Ginger Beer</b>	<b>£4.75</b>
Freshly pressed ginger juice, lemon, sugar and soda water	
<b>Mixed Berry Smoothie</b>	<b>£4.75</b>
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Beet it</b>	<b>£4.50</b>
Beetroot, carrot, apple and ginger	
<b>Green Juice</b>	<b>£4.75</b>
Avocado, mint, spinach, apple, parsley	

## CONTACT US

0196 2790 709 | [events.ivywinchester@theivy-collection.com](mailto:events.ivywinchester@theivy-collection.com)



**103-104 High Street, Winchester, SO23 9AH**

[www.theivycafewinchester.com](http://www.theivycafewinchester.com)