

The background features a dense arrangement of tropical plants. In the center, a chain-link fence pattern is overlaid on a dark green background. The plants include long, thin green leaves, bright yellow leaves, and clusters of red leaves.

# THE TIDAL ROOM

THE IVY

IN THE LANES  
BRIGHTON

## The Tidal Room

**Tucked away towards the back of the main restaurant, The Tidal Room provides the perfect solace away from the bustle of The Lanes in lively Brighton.**

The private dining space accommodates 20 guests on one long table or across multiple tables and is available for breakfast, lunch and dinner, as well as for drinks and canapé receptions for up to 40 guests, making it ideal for all occasions including wedding receptions, corporate events and private parties.

The Tidal Room is adorned with colourful vintage prints and locally referenced artwork inspired by the heritage of The Royal Pavilion and the origin of Brighton as a fishing village.

The bespoke patterned white Carrara and grey Fior di Pesco marble tiled flooring and antiqued bevelled mirror panels add a touch of glamour to the room.

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 Tidal 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 - Brighton

Parking - NCP Brighton Centre  
Russell Road, Brighton, BN1 2DX (7 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 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

#### **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





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## BREAKFAST

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### 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, 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
<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>Veuve Clicquot Rosé</b> , <i>Champagne, France</i>	NV	97.00
<b>Dom Perignon</b> , <i>Champagne, France</i>	2010	225.00

### 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

### GIN & TONIC SELECTION

<b>The Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	£10.75
<b>Pink G&amp;T</b> Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	£10.50
<b>Blood Orange G&amp;T</b> Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	£10.75
<b>Rhubarb &amp; Raspberry G&amp;G</b> Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	£11.50
<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	£10.25
<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	£12.95
<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	£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

<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 (375ml btl)</b>	<b>£27.00</b>
<b>Maury, Lafage, Languedoc, France, 2017 (500ml btl)</b>	<b>£30.00</b>
<b>Pedro Ximénez, Bodegas Alvear, Montilla-Moriles, Spain (375ml btl)</b>	<b>£31.00</b>
<b>Sauternes, Petite Guiraud, Bordeaux, France (375ml btl)</b>	<b>£36.00</b>
<b>10yr Tawny Port, Quinta do Vallado, Douro, Portugal (500ml btl)</b>	<b>£40.00</b>
<b>Ruby Port, Warre's, LBV, Douro, Portugal (750ml btl)</b>	<b>£46.00</b>
<b>Royal Tokaji, Gold Label, Tokaji, Hungary (500ml btl)</b>	<b>£80.00</b>

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



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## DRINKS

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### 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>£9.25</b>
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	<b>£10.25</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>£10.95</b>

### COOLERS & NON-ALCOHOLIC COCKTAILS

<b>Peach &amp; Elderflower Iced Tea</b> With The Ivy 1917 & afternoon tea blends	<b>£5.50</b>	<b>Cos-no-politan</b> Seedlip Grove 42 alcohol-free citrus distillate shaken with cranberry, lime & sugar with an orange twist	<b>£6.50</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>£5.95</b>	<b>Dry London Mule</b> Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	<b>£6.95</b>
<b>Strawberry &amp; Vanilla Soda</b> A blend of strawberry, fruits & vanilla with Fever-Tree soda water	<b>£6.50</b>	<b>Angelic Amaretti Sour</b> Lyre's alcohol-free Amaretti shaken with egg white, lemon juice and a touch of sugar	<b>£6.50</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>£6.50</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>£6.50</b>





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## DRINKS

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### TRADITIONAL METHOD & SPARKLING

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

### MAGNUM

	<i>Vintage</i>	<i>Bottle 1.5l</i>
<b>Chablis, Domaine Jean Defaix, Burgundy, France</b>	<b>2018</b>	<b>92</b>
<b>Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France</b>	<b>2020</b>	<b>98</b>
<b>Chateau Peyrabon, Haut Medoc, Bordeaux, France</b>	<b>2016</b>	<b>110</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>	2019	40
<b>Viognier, Valdivieso, Valley Selection, Maule Valley, Chile</b>	2020	41
<b>Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany</b>	2019	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>Macon, Domaine Fichet, Crepillone, Burgundy, France</b>	2020	45
<b>Sylvaner, Scheurebe &amp; Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany</b>	2018	46
<b>Rioja Blanco, Bhilar, Rioja, Spain</b>	2019	47
<b>Chablis, La Chablisienne, Sereine, Burgundy, France</b>	2018	52
<b>Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy</b>	2018	54
<b>Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France</b>	2019	55
<b>Gewurztraminer, Milton, Riverpoint, Gisborne, New Zealand</b>	2015	58
<b>Furmint, Royal Tokaji, Mezes Maly, Hungary</b>	2018	61
<b>Bacchus, Chardonnay, Litmus, Element 20, England</b>	2014	62
<b>Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France</b>	2019	69
<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>Sancerre Blanc, Domaine Fouassier, Clos Paradis, Loire, France</b>	2019	74
<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>	2018	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>	2019	110
<b>Fume Blanc, Robert Mondavi, Napa Valley, USA</b>	2019	125
<b>Chassagne-Montrachet 1er Cru, Maison Caroline l'Estime, Les Champs Gains, Burgundy, France</b>	2018	165
<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>	2019	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>	2018	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>Primitivo Appassimento, Masseria Borgo Dei Trulli, Lucale, Puglia, Italy</b>	2020	37
<b>Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy</b>	2017	39
<b>Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France</b>	2018	40
<b>Brouilly, Selection du Baron de la Vauxonne, Beaujolais, France</b>	2020	41
<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>	2017	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>	2019	56
<b>St Joseph, Paul Jaboulet Aine, Grand Pompee, Rhone, France</b>	2017	59
<b>Chateau Peyrabon, Haut Medoc, Bordeaux, France</b>	2008	63
<b>Cabernet Sauvignon, Truchard, California, USA</b>	2017	65
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	2019	68
<b>Nebbiolo, Vietti, Perbacco, Piedmont, Italy</b>	2018	71
<b>Chateaneuf 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

## DRINKS

### RED

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

### 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 Still mineral water 750ml</b>	<b>£4.65</b>
<b>Eton Ridge Sparkling mineral water 750ml</b>	<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>Beet it</b> Beetroot, carrot, apple and ginger	<b>£4.95</b>
<b>Green Juice</b> Avocado, mint, spinach, apple, parsley	<b>£4.75</b>

## CONTACT US

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