

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: 08.30 until 10.30 Monday - Saturday,
09.00 until 10.30 Sunday

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

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

Food Allergen Disclaimer

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

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







BREAKFAST

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

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



JUICES & SMOOTHIES

Mixed Berry Smoothie £5.25

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

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





BREAKFAST

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

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

Classic crème brûlée (V)

Chocolate profiterole (V)

Red velvet cake (V)

Chocolate shortbread slice (V)



DRINKS

TRADITIONAL METHOD & SPARKLING

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

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
Salted Caramel Espresso Martini A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	10.95

DRINKS

GIN & TONIC SELECTION

The Ivy Special G&T Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	10.75
Pink Raspberry G&T Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	10.50
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
Blood Orange G&T Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	10.75
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

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

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

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

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

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

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
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

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
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

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
Salted Caramel Espresso Martini 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

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





DRINKS

TRADITIONAL METHOD & SPARKLING

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



DRINKS

ROSÉ

	Vintage	Bottle 75cl
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

	Vintage	Bottle 75cl
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	2020	40
Viognier, Valdivieso, Valley Selection, Maule Valley, Chile	2020	41
Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany	2020	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
Sylvaner, Scheurebe & Riesling, Joh. Bapt. Schafer, Schafestundchen, Burg Layen, Germany	2018	46
Rioja Blanco, B hilar, Rioja, Spain	2019	47
Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy	2018	54
Furmint, Royal Tokaji, Mezes Maly, Hungary	2018	61
Pinot Gris, Prophet's Rock, Central Otago, New Zealand	2019	70
Sauvignon Blanc, Mission Hill, Okanagan Valley, Canada	2020	72
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	2020	90
Meursault Domaine Vincent Latour, Grands Charrons, Burgundy, France	2019	95
Condrieu, Saint Cosme, Rhone, France	2019	110
Fume Blanc, Robert Mondavi, Napa Valley, USA	2019	125
Chateau Smith Haut Lafitte Blanc, Pessac-Leognan, Bordeaux, France	2015	170
Corton-Charlemagne Grand Cru, Domaine Roux, Burgundy, France	2018	250

DRINKS

RED

	Vintage	Bottle 75cl
Frappato, Nerello Mascalese, Terre di Giunara, Sicily, Italy	2020	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	2020	36
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	2020	38
Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France	2019	38
Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy	2018	39
Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France	2018	40
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	2018	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	2020	56
Chateau Peyraron, Haut Medoc, Bordeaux, France	2008	63
Cabernet Sauvignon, Truchard, California, USA	2018	65
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	2019	68
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
Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France	2015	97
Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand	2016	125

DRINKS

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 <i>750ml</i>	4.65
Eton Ridge Sparkling mineral water <i>750ml</i>	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
Immunity Smoothie Orange, lemon, ginger, turmeric, cayenne, banana, avocado	5.50
Green Juice Kale, spinach, celery, romaine, cucumber, apple & lemon	4.75

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