

The background features a dense arrangement of tropical plants. In the foreground, there are bright green palm fronds and long, slender yellow leaves. Interspersed are clusters of deep red leaves. A silver chain-link fence pattern is overlaid on the entire scene, creating a grid-like texture. The overall color palette is dominated by greens, yellows, and reds.

THE KINGFISHER ROOM

THE IVY
NORWICH BRASSERIE



The Kingfisher Room

The Kingfisher Room at The Ivy Norwich Brasserie is a beautiful private space, located on the first floor of the brasserie.

Accommodating up to 24 guests on one long table or 40 guests for standing canapé receptions, The Kingfisher Room is available seven days a week for breakfast, lunch and dinner and is perfect for all occasions including Christmas parties, wedding receptions, corporate events and private parties.

The walls of the private dining room are adorned with colourful vintage prints, inspired by the local area. The eclectic mix of vintage dining chairs upholstered with bold floral and palm printed fabric and warm lighting adds 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 experience.



MORE DETAILS

For use of The Kingfisher 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 Kingfisher Room.

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 - Norwich

Parking - St Andrews Car Park
2 Duke St, Norwich NR3 3AJ (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 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>
The Ivy Collection Champagne , <i>Champagne, France</i>	NV	£64.00
Veuve Clicquot Yellow Label , <i>Champagne, France</i>	NV	£87.00
Veuve Clicquot Rosé , <i>Champagne, France</i>	NV	£97.00
Dom Perignon , <i>Champagne, France</i>	2010	£210.00

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	£8.95
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	£9.95
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	£10.50
Pink G&T Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	£9.95
Blood Orange G&T Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	£10.50
Rhubarb & Raspberry G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	£11.00
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	£9.95
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	£13.25
Single Estate G&T 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	£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

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 Marzano 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

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, 2020 (375ml <i>btl</i>)	£25.00
Maury, Lafage, Languedoc, France, 2019 (500ml <i>btl</i>)	£30.00
Ruby Port, Warre's, LBV, Douro, Portugal (750ml <i>btl</i>)	£46.00
10yr Tawny Port, Quinta do Vallado, Douro, Portugal (500ml <i>btl</i>)	£40.00
Sauternes, Clos Labelley, Bordeaux, France (375ml <i>btl</i>)	£28.00
Pedro Ximénez, Bodegas Alvear, Montilla-Moriles, Spain (375ml <i>btl</i>)	£31.00
Royal Tokaji, Gold Label, Tokaji, Hungary (500ml <i>btl</i>)	£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	£8.95
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	£9.95
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	£10.50

COOLERS & NON-ALCOHOLIC COCKTAILS

Peach & Elderflower Iced Tea With The Ivy 1917 & afternoon tea blends	£4.75	Dry London Mule Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	£6.95
Virgin Bellini A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	£5.50	Angelic Amaretti Sour Lyre's alcohol-free Amaretti shaken with egg white, lemon juice and a touch of sugar	£5.75
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	£5.95	Movie Star Martini Pineapple juice, lime juice, fresh passion fruit, passion fruit syrup and a shot of Fever-Tree White Grape & Apricot Soda	£5.50
Elderflower Garden Seedlip Garden 108, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	£5.95		
Cos-no-politan Seedlip Grove 42 alcohol-free citrus distillate shaken with cranberry, lime & sugar with an orange twist	£5.75		



DRINKS

TRADITIONAL METHOD & SPARKLING

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

MAGNUM

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



DRINKS

ROSÉ

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

WHITE

	Vintage	Bottle 75cl
Pinot Grigio, Organic, Riff, Alto Adige, Italy	2019	29
Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France	2019	33
Gruner Veltliner, Manderhof, Weitgasse, Kremstal, Austria	2019	34
Soave Classico, Suavia, Veneto, Italy	2019	36
Chardonnay, Journey's End, Cape 34, Western Cape, South Africa	2019	38
Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany	2018	39
Viognier, Valdivieso, Valley Selection, Maule Valley, Chile	2018	39
Albariño, Bodegas Castro Martín, A20, Rias Baixas, Spain	2018	41
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	2019	42
Macon, Domaine Fichet, Crepillone, Burgundy, France	2019	42
Vermentino, Funtanaliras, Sardinia, Italy	2019	43
Rioja Blanco, Bhilar, Rioja, Spain	2018	45
Sylvaner, Scheurebe & Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany	2018	46
Chablis, La Chablisienne, Sereine, Burgundy, France	2018	49
Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy	2018	51
Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France	2018	55
Riesling, Millton, Opou, Gisborne, New Zealand	2016	60
Furmint, Royal Tokaji, Mezes Maly, Hungary	2016	61
Bacchus, Chardonnay, Litmus, Element 20, England	2014	62
Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France	2018	67
Sancerre Blanc, Domaine Fouassier, Clos Paradis, Loire, France	2017	70
Pinot Gris, Prophet's Rock, Central Otago, New Zealand	2018	70
Sauvignon Blanc, Mission Hill, Okanagan Valley, Canada	2020	72
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France	2018	73
Chardonnay, Creation, Reserve, Walker Bay, South Africa	2018	80
Chardonnay, Morgan, Double L Vineyard, California, USA	2016	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	2018	110
Fume Blanc, Robert Mondavi, Napa Valley, USA	2015	125
Chassagne-Montrachet 1er Cru, Maison Caroline l'Estime, Les Champs Gains, Burgundy, France	2018	160
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	2018	31
Shiraz, Yering Station, Little Yering, Yarra Valley, Australia	2017	33
Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile	2018	33
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	2018	35
Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France	2019	36
Douro Tinto, Quinta do Vallado, Douro Valley, Portugal	2018	36
Brouilly, Selection du Baron de la Vauxonne, Beaujolais, France	2018	37
Primitivo Appassimento, Masseria Borgo Dei Trulli, Lucale, Puglia, Italy	2019	37
Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy	2016	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
Pinot Noir, Spy Valley, Marlborough, New Zealand	2017	46
Morellino di Scansano, La Mozza, I Perazzi, Tuscany, Italy	2016	47
Cabernet Sauvignon, Battle of Bosworth, McLaren Vale, Australia	2017	50
Rioja Reserva, Dinastia Vivanco, Rioja, Spain	2014	51
Chianti Classico, Castellare di Castellina, Tuscany, Italy	2018	52
Zinfandel, Renwood, Premier Old Vine, Sonoma County, USA	2017	55
St Joseph, Paul Jaboulet Aine, Grand Pompee, Rhone, France	2016	59
Chateau Peyrabon, Haut Medoc, Bordeaux, France	2006	60
Cabernet Sauvignon, Truchard, California, USA	2017	65
Nebbiolo, Vietti, Perbacco, Piedmont, Italy	2017	69
Chateaufeuf du Pape, Domaine Grand Veneur, Rhone, France	2018	76
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	2018	77
Amarone, La Dama, Veneto, Italy	2015	79
Malbec, Bodega Catena, Alta, Mendoza, Argentina	2017	82
Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France	2017	84
Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy	2015	85
Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France	2017	94

DRINKS

RED

	Vintage	Bottle 75cl
Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France	2014	97
Brunello di Montalcino, Talenti, Tuscany, Italy	2015	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	180
Vosne Romanee, Domaine Roux, Burgundy, France	2017	188
Chateau La Lagune, 3ème Cru Classe, Haut Medoc, Bordeaux, France	2011	200
Cabernet Sauvignon, Robert Mondavi, Oakville, Napa Valley, USA	2016	220
Barolo, Vietti, Ravera, Piedmont, Italy	2012	360

BEERS & CIDER

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

Selection of juices	£3.95
Coca-Cola, Diet Coke, Coke Zero	£3.50
Fever-Tree Tonics & Sodas	£3.50
Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	
Kingsdown Still mineral water 750ml	£3.95
Kingsdown Sparkling mineral water 750ml	£3.95
The Ivy home-made Ginger Beer	£4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
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	

CONTACT US

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