

THE
GEISHA ROOM

THE IVY

SPINNINGFIELDS

THE GEISHA ROOM

THE GEISHA ROOM IS LOCATED WITHIN IVY ASIA - OUR EMERALD GEM OF THE IVY SPINNINGFIELDS. SITUATED ON LEVEL TWO OF THE RESTAURANT, THE GEISHA ROOM IS AVAILABLE FOR BOTH LUNCH AND DINNER SEVEN DAYS A WEEK. THE STUNNING PRIVATE DINING ROOMS ACCOMMODATES A MAXIMUM OF 20 GUESTS ON ONE LONG TABLE AND 22 GUESTS ACROSS TWO ROUNDS OF 11.

THE STRIKING ROOM FEATURES A BEAUTIFUL PINK ONYX BAR, SUMPTUOUS FURNISHINGS, COLOURFUL ASIAN-INSPIRED FABRICS AND A GOLD LEAF CEILING ALL SET AGAINST BREATH-TAKING ARTWORK AND FLOOR-TO-CEILING MIRRORS.

AT THE IVY ASIA SPINNINGFIELDS, OUR MENUS TAKE INSPIRATION FROM A NUMBER OF DIFFERENT ASIAN CUISINES USING A BLEND OF LOCAL AND INTERNATIONAL INGREDIENTS.

OUR SHARING MENUS FEATURE SCOTTISH SALMON FROM LOCH DUART IN THE SCOTTISH HIGHLANDS AND WARRENDALE WAGYU FROM THEIR FARM IN THE YORKSHIRE WOLDS.

HIGHLIGHTS INCLUDE OUR BUTTERMILK CHICKEN FINISHED WITH A GOCHUJANG GLAZE, YELLOWTAIL SASHIMI WITH BLACK SUMMER TRUFFLE SALAD AND OUR PRAWN TOAST WITH SESAME AND SWEET CHILLI JAM. LARGER PLATES INCLUDE BLACK COD WITH MISO, SESAME GLAZED ROBATA CHICKEN AND OUR DELICIOUS WAGYU BEEF COOKED ON THE CHARCOAL ROBATA GRILL.

TO FINISH WHY NOT TRY OUR SPHERE WITH WHITE CHOCOLATE, PASSION FRUIT AND YUZU FOAM.

WE ALSO HAVE A BESPOKE VEGETARIAN/VEGAN SHARING MENU, WHETHER IT'S WILD MUSHROOMS, FINISHED WITH BLACK TRUFFLE AND PICKLES OR BEAUTIFUL SWEET POTATO WONTONS WITH SAKE AND LIME.

OUR DEDICATED EVENTS MANAGER IS AVAILABLE TO ASSIST WITH ANY DETAILS TO ENHANCE YOUR OCCASION WHETHER THAT BE MUSIC, FLORAL ARRANGEMENT OR TABLE DESIGN TO CREATE A TRULY MEMORABLE EVENT.

[CONTACT US](#)

0161 503 3220 | EVENTS.IVYMANCHESTER@THEIVY-COLLECTION.COM

MORE DETAILS

ALL OF OUR PRICING IS INCLUSIVE OF COMPLIMENTARY MENUS. PLACE CARDS AND TABLES WILL BE DECORATED WITH SEASONAL FLOWERS.

AUDIO VISUAL

PLEASE NOTE NON-AMPLIFIED LIVE MUSIC IS PERMITTED AND RESTAURANT BACKGROUND MUSIC IS AVAILABLE. WE ALSO OFFER A WIDESCREEN TV FOR GUEST USAGE

TRAVEL & PARKING

THE NEAREST TRAIN STATIONS ARE MANCHESTER PICCADILLY TRAIN STATION AND/OR MANCHESTER VICTORIA STATION.

PARKING: NCP MANCHESTER SPINNINGFIELDS, NEW QUAY STREET, MANCHESTER M3 3BE (5 MINUTE WALK)

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.



P
L
A
T
E
D

L
U
N
C
H

M
E
N
U

NIBBLES TO START, THEN A CHOICE OF STARTERS,
MAINS AND DESSERTS, WITH SIDES TO SHARE.
AVAILABLE FOR LUNCH ONLY, MONDAY - THURSDAY

£50

FLAMED AND STEAMED EDAMAME |
MATCHA SALT AND SPICY DIP

NORI TEMPURA | SESAME VEGAN MAYO

PRAWN TOAST | SESAME | SWEET CHILLI

POPCORN SHRIMP | SPICY CREAMY SAUCE

MIXED YASAI ROLL | PICKLED RADISH (6)

AVOCADO CRISPY TOFU | LIME AND
GINGER DRESSING

SCALLOPS | STICKY BARBECUE PORK BELLY

GRILLED SALMON FILLET | TERIYAKI

SESAME ROBATA CHICKEN | SPICED AVOCADO
& CRISPY SHALLOTS

WILD MUSHROOMS | PICKLED SHIMEJI | BLACK
TRUFFLE | MUSHROOM TEA

STEAMED RICE | STEAMED BROCCOLI |
CHILLI DRAGON FRIES | CHILLI | SESAME |
BLACK GARLIC MAYO

RED DRAGON
DARK CHOCOLATE | SALTED CARAMEL
AND HONEYCOMB

WARM PASSION FRUIT & COCONUT DOUGHNUTS
WITH YOGHURT DIPPING SAUCE

COCONUT PANNACOTTA
CHILLI | PINEAPPLE | MALTED MISO & COCONUT

S
H
A
R
I
N
G

M
E
N
U

A

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£55

FLAMED EDAMAME WITH SPICY DIP

PRAWN TOAST | SESAME | SWEET CHILLI

BUTTERMILK FRIED CHICKEN | GOCHUJANG GLAZE &
WASABI MAYO

SALMON SASHIMI | SPICED YUZU
& AVOCADO SALSA

POPCORN SHRIMP | SPICY CREAMY SAUCE

AVOCADO CRISPY TOFU |
LIME AND GINGER DRESSING

SLOW-COOKED PORK BELLY |
ASIAN BARBECUE SAUCE

SEARED PAK CHOI | GINGER SOY

WARM PASSION FRUIT & COCONUT DOUGHNUTS
WITH YOGHURT DIPPING SAUCE

SELECTION OF TEAS AND FILTER COFFEE

S
H
A
R
I
N
G

M
E
N
U

B

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£65

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE

SALMON SASHIMI | SPICED YUZU
& AVOCADO SALSA

SESAME CRUSTED PRAWN DUMPLINGS |
PONZU & DAIKON

FRIED CHICKEN GYOZA | TRUFFLE SOY

YASIA TEMPURA | PONZU DIP & SHISO

WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY

KIMCHI EGG-FRIED RICE

WILD MUSHROOMS | PICKLED SHIMEJI |
BLACK TRUFFLE | MUSHROOM TEA

RED DRAGON | DARK CHOCOLATE |
SALTED CARAMEL AND HONEYCOMB

SELECTION OF TEAS AND FILTER COFFEE

S
H
A
R
I
N
G

M
E
N
U

C

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£75

FLAMED EDAMAME WITH SPICY DIP

PRAWN TOAST | SESAME | SWEET CHILLI

CHAR SUI BRAISED PORK WONTON |
SAKE | LIME & CHILLI

YELLOWFIN TUNA | WASABI | SOY AND YUZU

POPCORN CAULIFLOWER BAO | PICKLED TAKUAN |
GOCHUJANG VEGAN MAYO

CLAYPOT PRAWN & TAMARIND CURRY

SESAME ROBATA CHICKEN | SPICED AVOCADO
& CRISPY SHALLOTS

KIMCHI EGG-FRIED RICE

SPHERE
WHITE CHOCOLATE | PASSION FRUIT | YUZU
FOAM & CARAMEL SAUCE

SELECTION OF TEAS AND FILTER COFFEE

S
H
A
R
I
N
G

M
E
N
U

D

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£90

FLAMED EDAMAME WITH SPICY DIP

YELLOWFIN TUNA | WASABI | SOY AND YUZU

BUTTERMILK FRIED CHICKEN | GOCHUJANG
GLAZE & WASABI MAYO

POPCORN SHRIMP | SPICY CREAMY SAUCE

WAGYU DENVER STEAK | SWEET SOY DRESSING |
CRISPY GARLIC

BLACK COD | MISO

AVOCADO CRISPY TOFU | LIME AND
GINGER DRESSING

KIMCHI EGG-FRIED RICE

STICKY TOFFEE | BURNT CARAMEL ICE CREAM |
PLUM SAKE BUTTERSCOTCH | SPUN SUGAR

SELECTION OF TEAS AND FILTER COFFEE

S
H
A
R
I
N
G

M
E
N
U

PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£100

FLAMED EDAMAME WITH SPICY DIP

YELLOWFIN TUNA | WASABI | SOY AND YUZU

SALMON SASHIMI | SPICED YUZU
& AVOCADO SALSA

PRAWN TEMPURA | CHILLI, LIME & CORIANDER

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL

SCALLOPS | STICKY BARBECUE PORK BELLY

WAGYU SIRLOIN | BLACK GARLIC

BLACK COD | MISO

SEARED PAK CHOI | GINGER SOY
KIMCHI EGG FRIED RICE

RED DRAGON
DARK CHOCOLATE | SALTED CARAMEL
AND HONEYCOMB

SELECTION OF TEAS AND FILTER COFFEE

S
H
A
R
I
N
G

M
E
N
U



PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY.

ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE.

£150

ROYAL IMPERIAL CAVIAR | BUCKWHEAT BLINIS |
SOUR CREAM AND CHIVE

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD

SEARED WAGYU BEEF BARBECUE GLAZED ROLL

SCALLOPS | STICKY BARBEQUE PORK BELLY

YELLOWFIN TUNA | WASABI | SOY AND YUZU

BLACK COD | MISO

WARRENDALE WAGYU RIBEYE SAKU | TRUFFLE SAUCE |
BLACK SUMMER TRUFFLE

(CARVED IN THE CENTRE OF THE TABLE)

SEARED PAK CHOI & GINGER SOY
KIMCHI EGG FRIED RICE
DRAGON FRIES & BLACK GARLIC MAYO

STICKY TOFFEE | BURNT CARAMEL ICE CREAM |
PLUM SAKE BUTTERSCOTCH | SPUN SUGAR

INFUSED TEAS, SELECTION OF COFFEES
AND PETIT FOURS



WE RECOMMEND 4 CANAPÉS PER PERSON
FOR A PRE-DINNER OR PRE-LUNCH RECEPTION.
PLEASE CHOOSE FROM THE OPTIONS BELOW.

C
A
N
A
P
É
S

PRAWN TEMPURA £3.50

TUNA SASHIMI CRISP £2.50

PRAWN TOAST | SESAME | SWEET CHILLI £2.50

GLAZED PORK BELLY | KOREAN BBQ £3.00

WAGYU DENVER STEAK | SEA SALT | TRUFFLE SAUCE £4.00

MIXED YASAI ROLL £2.50

ROBATA GRILLED ASPARAGUS SKEWER |
WAFU DRESSING £2.50

MUSHROOM YAKATORI | SWEET SOY £2.50

TEMPURA AVOCADO £2.50

CRISPY TOFU SKEWERS | MISO MAYO £2.50

RED DRAGON SKEWER | CHOCOLATE BROWNIE |
YUZU CARAMEL £3.00

ASSORTED MOCHI £3.00

WARM PASSION FRUIT & COCONUT DOUGHNUT £3.00



SMALL PLATES VG = VEGAN AND V = VEGETARIAN

£60

FLAMED EDAMAME | SPICY DIP **VG**

MIXED YASAI ROLL | PICKLED RADISH

NORI TEMPURA | SESAME VEGAN MAYO **VG**

SWEET POTATO WONTON | SAKE | CHILLI & LIME **V**

SPICED CHEESE | CURRY LEAVES | TOMATO |
PEANUTS | PADRON PEPPERS **V**

AVOCADO CRISPY TOFU | LIME AND GINGER DRESSING **VG**

GLAZED CHINESE CABBAGE | SPICED CELERIAC |
PICKLES | SEEDS **VG**

BROCCOLI & SWEET POTATO MASSAMAN CURRY |
CHOI SUM | LOTUS ROOT **VG**

WILD MUSHROOMS | PICKLED SHIMEJI |
BLACK TRUFFLE | MUSHROOM TEA **V**

STEAMED RICE **VG**

STEAMED PAK CHOI | GINGER SOY **VG**

RED DRAGON | DARK CHOCOLATE | SALTED CARAMEL
AND HONEYCOMB **V**

COCONUT PANNACOTTA |
CHILLI | PINEAPPLE | MALTED MISO & COCONUT **VG**

STICKY TOFFEE | BURNT CARAMEL ICE CREAM PLUM
SAKE BUTTERSCOTCH | SPUN SUGAR **V**

V
E
G
E
T
A
R
I
A
N
&
V
E
G
E
T
A
R
I
A
N



CHINESE
COCKTAILS
ZODIAC

*Ivy Asia Spinningfields present the Chinese Zodiac cocktail menu.
A tantalising selection of drinks inspired by the different creatures
each year is allocated.*

THE MANCHESTER RAT 10.25

*Olmecca Altos Plata Tequila infused with ginger and kaffir
lime, Quaglia Camomile, lemon bitters & Fever-Tree*

White Grape & Apricot Soda

1948, 1960, 1972, 1984, 1996

HONEST OX 10.75

*Jinzu Gin infused with shiso, Rinquiquin a la Pêche,
Italicus Bergamot Liqueur, Changyu Moser White
Cabernet Sauvignon, Orgeat & Mount Fuji Bitters*

1949, 1961, 1973, 1985, 1997

TIGER KING 12.5

*Chivas Regal Mizunara Cask Aged Whisky, Rhubarb
Liqueur, lemon juice, egg white, chocolate bitters, fresh
raspberries, cardomom syrup & topped with Rhubarb
& Cardamom soda*

1950, 1962, 1974, 1986, 1998

IMPERIAL RABBIT 13.5

*Olmecca Altos Blanco Tequila, Empirical Spirits
"The Plum, I Suppose", Muyu Jasmine Verte,
Akashi-Tai Honjozo Kuro Sake, pistachio*

& Fever-Tree Soda Water 1951, 1963, 1975, 1987, 1999

SMOKING DRAGON 14

*Bottle smoked blend of Courvoisier VSOP Cognac, Nine
Leaves American Cask Rum, Apricot Liqueur, pistachio
& Angostura Bitters* 1952, 1964, 1976, 1988, 2000

MIDNIGHT COBRA 10.5

*Suntory Toki Japanese Whisky, Dry Orange Curacao,
Amaro Montenegro, Fernet Branca, espresso & Tonka
Bean bitters* 1953, 1965, 1977, 1989, 2001



C
H
I
N
E
S
E
Z
O
D
I
A
C
C
O
C
K
T
A
I
L
S

JASMINE PONY 9.75
Wyborowa Vodka, Grahams White Port, lychee juice, jasmine, rose, lemon juice, Akashi-Tai Junmai Ginjo Sparkling Sake, Fever-Tree Soda Water, Pineapple & Anise Bitters 1954, 1966, 1978, 1990, 2002

SHEEP...ISH 12.75
Dolin Chamberyzette infused with Thai Basil and Pink Pepper, Muyu Chinotto Nero, Strawberry Man Kwan Bitters & Akashi-tai Junmai Ginjo Sparkling Sake 1955, 1967, 1979, 1991, 2003

GOLDEN MONKEY 11.25
Diplomatico Planas Rum with toasted coconut, The Kings Ginger Liqueur, Pineapple Rum, miso & ginger syrup, lime juice, pineapple juice 1944, 1956, 1968, 1980, 1992

CLEVER COCKEREL 9.75
Ampersand Mango & Chilli Gin, Yellow Chartreuse, mango, lemongrass, lime juice & fresh mint 1945, 1957, 1969, 1981, 1993

BIG DOG 9.75
Beefeater Gin, Lanique Rose, Rinquinquin a la Pêche, Suze Gentian Liqueur, grapefruit sherbet & Sumac and Kiwi Bitters 1946, 1958, 1970, 1982, 1994

GREEDY PIG 9.5
Roku Japanese Gin, Absinthe, Maraschino Cherry, Chambord Black Raspberry Liqueur, Briottet Creme de Menthe Blanc, Jax Coco Water & double cream 1947, 1959, 1971, 1983, 1995



I
V
Y
A
S
I
A

L
E
G
E
N
D
S

LYCHEE SPRITZ 9.75

Beefeater Gin, Kwai Feh Lychee liqueur, rose liqueur, aloe vera, jasmine & lychee juice topped with Prosecco & soda

PHILIPPINE FIZZ 10.5

Koko Kanu Coconut Rum, ENTER. Sake Black Dot Honjozo, coconut cream, pineapple juice and Prosecco

SUMMER IN SAIGON 11

Slingsby Rhubarb Gin, crème de pêche, lemon, yuzu juice, egg white and plum bitters. Topped with white peach and jasmine soda

THAI BAMBOO CUTTER 10.25

Beefeater Gin, Thai lemongrass syrup, pineapple, lime and ginger ale

BEIJING SLING 10.25

Wyborowa vodka, Kishinamien Umeshu plum sake, jasmine, vanilla, lime, apple juice and plum bitters



C
O
O
L
E
R
S
&
S
O
F
T
D
R
I
N
K
S

GROVE SOUR	5.95
<i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white</i>	
JAX COCO	3.75
<i>Pure coconut water from the Philippines</i>	
VIRGIN ASIA MOJITO	5.95
<i>Pineapple, lime, mango & lemongrass churned with mint and topped with soda</i>	
HOMEMADE YUZU LEMONADE	4.50
<i>Yuzu juice, soda, sugar & an elderflower mist</i>	
GREEN JUICE	4.75
<i>Avocado, mint, spinach, apple, parsley</i>	
BONSAI SPRITZ	6.50
<i>Seedlip Garden, Aloe Vera, elderflower & Fever-Tree</i>	
COCA-COLA, DIET COKE, COKE ZERO	3.50
FEVER-TREE SOFT DRINKS	3.50
KINGSDOWN STILL MINERAL WATER 750ML	3.95
KINGSDOWN SPARKLING MINERAL WATER 750ML	3.95



B
E
E
R
S

ASAHI SUPER DRY. 5.2% ABV. 330ML, JAPAN 4.95

A beer that compliments all occasions.

Its distinctive taste is known as Karakuchi (dry)

JAM BY FIRST CHOP BREWING ARM. 5.75

GLUTEN FREE MANGO PALE,
4% ABV. 330ML, MANCHESTER

Sweetness from malt complements the infused mangos

Chinook and Cascade hops then add bitterness and

balance and finally the beer is dry hopped with Citra

COALITION BREWING CO. ZEN PALE ALE. 5.50

4.5% ABV. 330ML, LONDON

An enticing blend of british pale ale brewed

with Japanese Okumidori Kabusecha green tea.



S
A
K
E

UMENYOYADO TSUKI USAGI
 'MOON RABBIT' SPARKLING 330ml
 30
*Aromatic, sparkling sake with a low
 alcohol content for freshness*

AKASHI-TAI JUNMAI 100ml 375ml
 GINJO SPARKLING 15 45
Sweet with Moscato-like flavours

AKASHI-TAI 50ml 300ml BOTTLE
 HONJOZO KURO 5 25 55
*Mellow, light and crisp, a favourite of the
 Akashi-Tai Toji (master brewers) themselves*

ENTER.SAKE BLACK 6 34 64
 DOT HONJOZO
Clean and pure with hints of peach and pineapples

AKASHI-TAI UMESHU PLUM 7 40 78
*Macerated with ume plums to impart rich
 sweetness with plum and almond flavours*

AKASHI-TAI JUNMAI 7 40 78
 TOKUBETSU YAMADANISHIKI
*Handcrafted through every step of the process,
 from making Koji rice to hand bottling. Yamadanishiki
 rice is polished until only 60% of the grain is left*

NAGURAYAMA NAGURAYAMA 7 40 78
 YOKIKANA GINJO
*Delicate floral and citrus notes with
 dragon fruit and kiwi flavours on the palate*



S
A
K
E

BOTTLE

ENTER.SAKE GOLD JUNMAI DAIGINJO 125
Elegant, with tropical notes on the nose. Completely dry, with a slight minerality and smooth finish.

TOYONAGA HONKAKU RICE SHOCHU 135
Made from organic rice, this is a proper Honkaku Shochu – very clean with hints of honeydew melon

ZEN SAKE DAIGINJO 250
Sophisticated with notes of lily, hyacinth and herbs

ZANKYO 'SUPER 7' JUNMAI DAIGINJO NV 325
Super-low-polished sake. Strikingly aromatic with tropical fruit notes

C
O
G
N
A
C

COURVOISIER VSOP 9.5

REMY MARTIN 1738 ACCORD ROYAL 12

MAXIME TRIJOL VSOP 12.5

MARTELL CORDON BLEU 24

COURVOISIER XO 26

HENNESSY XO 28

HENNESSY PARADIS 150

	15ml	25ml	50ml
LOUIS XIII BY REMY MARTIN	80	120	230

Think a century ahead. Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and most precious eaux-de-vie for Louis XIII.

Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors for the coming century. Louis XIII is a fragrance.



TR
A
D
I
T
I
O
N
A
L
M
E
T
H
O
D
&
S
P
A
R
K
L
I
N
G

THE IVY COLLECTION CHAMPAGNE. <i>Champagne, France</i>	NV	64
VEUVE CLICQUOT. YELLOW LABEL. <i>Champagne, France</i>	NV	87
NYETIMBER. CUVÉE CHÉRIE. DEMI SEC. <i>Sussex, England</i>	NV	96
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
LAURENT-PERRIER. CUVÉE 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	225
KRUG. GRANDE CUVÉE. <i>Champagne, France</i>	NV	250
POL ROGER. CUVÉE SIR WINSTON CHURCHILL. <i>Champagne, France</i>	2008	285
LOUIS ROEDERER. CRISTAL. <i>Champagne, France</i>	2008	350



LAFABULEUSE BLANC, DOMAINE LAFAGE, MIRAFLORES, <i>Cotes Catalanes, France</i>	2019	33
CHARDONNAY, JOURNEY'S END, CAPE 34, <i>Western Cape, South Africa</i>	2019	38
VOIGNIER, VALDIVIESO, VALLEY SELECTION, <i>Maule Valley, Chile</i>	2019	39
RIESLING, MARKUS MOLITOR, HAUS KLOSTERBERG, <i>Mosel, Germany</i>	2018	39
SAUVIGNON BLANC, CRAGGY RANGE, <i>Martinborough, New Zealand</i>	2019	42
WHITE CABERNET, CHATEAU CHANGYU MOSER XV, HELAN MOUNTAIN RANGE, <i>Ningxia, China</i>	2018	43
SYLVANER, SCHEUREBE & RIESLING, JOH. BAPT. SCHAFFER, SCHAFFERSTUNDCHEN, <i>Burg Layen, Germany</i>	2018	45
CHABLIS, LA CHABLISIENNE, SEREINE, <i>Burgundy, France</i>	2018	49
GAVI DI GAVI, MORGASSI SUPERIORE, VOLO RISERVA, <i>Piedmont, Italy</i>	2018	51
RIESLING, MILLTON, OPOU, GISBORNE, <i>New Zealand</i>	2020	60
FURMINT, ROYAL TOKAJI, <i>Mezes Maly, Hungary</i>	2018	61
PINOT GRIS, BOLNEY ESTATE, <i>Sussex, England</i>	2019	62
GEWURTZTRAMINER, ALOIS LAGEDER, AM SAND, <i>Alto Adige</i>	2017	67
CHABLIS TER CRU, DOMAINE PAUL NICOLLE, LES FOURNEAUX, <i>Burgundy, France</i>	2018	67
PINOT GRIS, PROPHET'S ROCK, CENTRAL OTAGO, <i>New Zealand</i>	2019	70
ALBARINO, NEUDORF, MOUTERE, <i>Nelson, New Zealand</i>	2020	72



CROZES-HERMITAGE BLANC, PAUL JABOULET AINE, MULE BLANCHE, <i>Rhone, France</i>	2018	73
RIESLING, ROBERT WEIL, KIEDRICHER, TROCKEN, <i>Rheingau, Germany</i>	2019	74
SANCERRE BLANC, DOMAINE THOMAS, GRAND CHAILLE, <i>Loire, France</i>	2020	79
SOAVE CLASSICO SUPERIORE, SUAVIA, LE RIVE, <i>Veneto, Italy</i>	2016	79
CHARDONNAY, MORGAN, DOUBLE L VINEYARD, <i>California, USA</i>	2018	90
MEURSAULT DOMAINE VINCENT LATOUR, GRANDS CHARRONS, <i>Burgundy, France</i>	2018	95
CONDRIEU, SAINT COSME, <i>Rhone, France</i>	2019	110
CHABLIS GRAND CRU, LA CHABLISIENNE, LES GRENOUILLES, <i>Burgundy, France</i>	2016	120
CHARDONNAY, CATENA ZAPATA, WHITE BONES, <i>Mendoza, Argentina</i>	2017	127
CHARDONNAY, CHECKMATE, FOOLS MATE, <i>Okanagan Valley, Canada</i>	2014	154
POUILLY-FUME, BARON DE L LADOUCETTE, <i>Loire, France</i>	2016	155
CHASSAGNE-MONTRACHET TIER CRU, MAISON CAROLINE LESTIME, LES CHAMPS GAINS, <i>Burgundy, France</i>	2018	160
CHATEAU SMITH HAUT LAFITTE BLANC, PESSAC-LEOGNAN, <i>Bordeaux, France</i>	2015	170
CORTON-CHARLEMAGNE GRAND CRU, DOMAINE ROUX, <i>Burgundy, France</i>	2017	250
GAJA & REY, GAJA, <i>Piemonte, Italy</i>	2014	390



R
E
D

FRAPPATO, NERELLO MASCALESE. TERRE DI GIUMARA. <i>Sicily, Italy</i>	2019	31
MERLOT, SANTA RITA, GRAND HACIENDA. <i>Central Valley, Chile</i>	2019	33
TEMPRANILLO, TABULA, DAMANA 5. <i>Ribera del Duero, Spain</i>	2019	35
COTES DU RHONE, ALAIN JAUME. HAUT DE BRUN. <i>Rhone, France</i>	2019	36
CABERNET SAUVIGNON, CHATEAU CHANGYU MOSER XV. <i>Ningxia, China</i>	2017	37
MALBEC, BODEGA CATENA, APPELLATION VISTA FLORES. <i>Mendoza, Argentina</i>	2018	44
SHIRAZ, JOURNEY'S END, SINGLE VINEYARD. <i>Western Cape, South Africa</i>	2017	44
PRIMITIVO APPASIMENTO, MASSERIA BORGO DEI TRULLI, LUCALE. <i>Puglia, Italy</i>	2019	45
PINOT NOIR, PETH WETZ ESTATE. SPATBURGUNDER. <i>Rheinessen, Germany</i>	2019	48
RIOJA RESERVA, DINASTIA VIVANCO. <i>Rioja, Spain</i>	2014	51
CHATEAU GARDEGAN, BORDEAUX SUPERIEUR. <i>Bordeaux, France</i>	2016	52
GRENACHE & SYRAH, MORGAN. COTES DU CROWS <i>Monterey Country, USA</i>	2018	65
AMARONE, LA DAMA. <i>Veneto, Italy</i>	2015	79
CHASSAGNE-MONTRACHET ROUGE. DOMAINE MARC MOREY. <i>Burgundy, France</i>	2017	84
BAROLO, PAOLO CONTERNO, RIVA DEL BRIC. <i>Piedmont, Italy</i>	2017	85



R
E
D

BRUNELLO DI MONTALCINO. TALENTI. <i>Tuscany, Italy</i>	2016	110
HERMITAGE. PAUL JABOULET AINE. LA MAISON BLEU. <i>Rhone, France</i>	2017	120
SYRAH. CRAGGY RANGE. LE SOL. <i>Hawke's Bay, New Zealand</i>	2016	125
VINO NOBILE DI MONTEPULCIANO. BOSCARELLI. SOTTO CASA. RISERVA. <i>Tuscany, Italy</i>	2014	132
PINOT NOIR. PROPHET'S ROCK. CUVEE AUX ANTIPODES. <i>Central Otago, New Zealand</i>	2016	150
CHATEAUNEUF DU PAPE. CHATEAU DE BEAUCASTEL. <i>Rhone, France</i>	2009	180
VOSNE ROMANEE. DOMAINE ROUX. <i>Burgundy, France</i>	2017	188
SHIRAZ. MOUNT LANGI. LANGI GHIRAN SHIRAZ. <i>Victoria, Australia</i>	2017	190
CHATEAU LA LAGUNE. 3EME CRU CLASSE. HAUT MEDOC. <i>Bordeaux, France</i>	2011	200
CABERNET SAUVIGNON. ROBERT MONDAVI. OAKVILLE. <i>Napa Valley, USA</i>	2018	220
CLOS DE LA ROCHE. COLLECTION BELLENUM. <i>Burgundy, France</i>	2006	320
CHATEAU CHNGYU MOSER XV. CABERNET SAUVIGNON. PURPLE AIR COMES FROM THE EAST. <i>Ningxia, China</i>	2016	350
BAROLO. VIETTI. LAZZARITO. <i>Piedmont, Italy</i>	2012	360
CHATEAU PICHON LONGUEVILLE. COMTESSE DE LALANDE. PAUILLAC. <i>Bordeaux, France</i>	2004	400
COS D'ESTOURNEL. ST. ESTEPHE. 2EME CRU CLASSE. <i>Bordeaux, France</i>	2008	400



R
E
D

COLORE. BIBI GRAETZE "COLORES" <i>Tuscany, Italy</i>	2010	550
OPUS ONE. NAPA VALLEY. <i>California, USA</i>	2016	800
MASSETINO. <i>Tuscany, Italy</i>	2018	855
CHATEAU MOUTON ROTHSCHILD. PAUILLAC. <i>Bordeaux, France</i>	2004	1300

R
O
S
É

WANDERING BEAR ROSÉ. <i>Western Cape, South Africa</i>	2020	27
LADY A. CHATEAU LA COSTE. <i>Vin de Pays de Méditerranée, France</i>	2020	49
CHATEAU LEOUBE. LOVE BY LEOUBE. <i>Cotes de Provence, France</i>	2020	56
PROVENCE ROSÉ. CHATEAU D'ESCLANS. WHISPERING ANGEL. <i>Cotes de Provence, France</i>	2020	57
PROVENCE ROSÉ ULTIMATE PROVENCE. AOP. <i>Cotes de Provence, France</i>	2020	59

S
W
E
E
T
&
F
O
R
T
I
F
I
E
D

MOSCATO D'ASTI.VIETTI. CASCINETTA. <i>Piedmont, Italy 37.5cl</i>	2019	25
SAUTERNES. CLOS L'ABEILLEY. <i>Bordeaux, France 37.5cl</i>	2017	28
MAURY. DOMAINE LAFAGE. <i>Languedoc, France 50.cl</i>	2018	30
PEDRO XIMENEZ. BODEGASALVEAR. SOLERA 1927. <i>Montilla-Moriles, Spain 37.5cl</i>	NV	31
TOYR TAWNY PORT. QUINTA DO VALLADO. <i>Douro Valley, Portugal 50cl</i>	NV	40
PORT. WARRE'S. LATE BOTTLED VINTAGE. <i>Douro Valley, Portugal 75cl</i>	2014	46
ROYAL TOKAJI. GOLD LABEL. <i>Tokaji, Hungary 50cl</i>	2016	80

CONTACT US

0161 5033 220 | EVENTS.IVYMANCHESTER@THEIVY-COLLECTION.COM



THE PAVILION, BYROM ST. MANCHESTER M3 3HG
WWW.THEIVYMANCHESTER.COM