

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 ROOM 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.





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

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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

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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
WITH MATCHA SALT & SPICY DIP

NORI TEMPURA | SESAME VEGAN MAYO

PRAWN TOAST | SESAME | SWEET CHILLI

POPCORN SHRIMP | SPICY CREAMY SAUCE

AVOCADO | CUCUMBER & ASPARAGUS ROLL (6)

AVOCADO SILKEN TOFU | LIME & GINGER DRESSING

SCALLOPS | STICKY BARBECUE PORK BELLY

GRILLED SALMON FILLET | TERIYAKI

ROBATAYAKI CHICKEN | HOT & SOUR PLUM SAUCE
AVOCADO & FRAGRANT SALAD

WILD MUSHROOMS | PICKLED SHIMEJI | BLACK
TRUFFLE | MUSHROOM TEA

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

WARM PASSION FRUIT & COCONUT DOUGHNUTS
WITH YOGHURT DIPPING SAUCE

COCONUT PANNA COTTA
CHILLI | PINEAPPLE | LIME & COCONUT

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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

GOCHUJANG GLAZED FRIED CHICKEN
PICKLED CUCUMBER

SALMON SASHIMI | SPICED YUZU
& AVOCADO SALSA

POPCORN SHRIMP | SPICY CREAMY SAUCE

AVOCADO SILKEN TOFU | LIME & 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

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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

AVOCADO | CUCUMBER & ASPARAGUS ROLL (6)

WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY

KIMCHI EGG FRIED RICE

GRILLED ASPARAGUS & WHITE WAFU DRESSING
BLACK SESAME & NORI

RED DRAGON
DARK CHOCOLATE | SALTED CARAMEL
AND HONEYCOMB

SELECTION OF TEAS AND FILTER COFFEE

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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

TUNA TARTARE | SPICED AVOCADO
PONZU & NORI CRISPS

POPCORN SHRIMP | SPICY CREAMY SAUCE

CLAYPOT PRAWN & TAMARIND CURRY

ROBATAYAKI CHICKEN | HOT & SOUR PLUM SAUCE
AVOCADO & FRAGRANT SALAD

STEAMED RICE

SPHERE
WHITE CHOCOLATE | PASSION FRUIT
YUZU FOAM & CARAMEL SAUCE

SELECTION OF TEAS AND FILTER COFFEE

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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

SALMON SASHIMI | SPICED YUZU
& AVOCADO SALSA

GOCHUJANG GLAZED FRIED CHICKEN
PICKLED CUCUMBER

POPCORN SHRIMP | SPICY CREAMY SAUCE

WAGYU DENVER STEAK | SWEET SOY DRESSING
CRISPY GARLIC

BLACK COD | MISO

AVOCADO SILKEN TOFU | LIME & GINGER DRESSING

KIMCHI EGG FRIED RICE

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

SELECTION OF TEAS AND FILTER COFFEE

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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

TUNA TARTARE | SPICED AVOCADO
PONZU & NORI CRISPS

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

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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

TUNA TARTARE | SPICED AVOCADO
PONZU & NORI CRISPS

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



£60

FLAMED EDAMAME | SPICY DIP

AVOCADO | CUCUMBER & ASPARAGUS ROLL (6)

SWEET POTATO WONTON | SAKE | CHILLI & LIME

WILD MUSHROOMS | PICKLED SHIMEJI | BLACK TRUFFLE
MUSHROOM TEA

GRILLED ASPARAGUS & WHITE WAFU DRESSING
BLACK SESAME & NORI

KIMCHI EGG FRIED RICE

STEAMED BROCCOLI | CHILLI

RED DRAGON
DARK CHOCOLATE | SALTED CARAMEL
AND HONEYCOMB

SELECTION OF TEAS AND FILTER COFFEE

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£60

FLAMED EDAMAME | SPICY DIP

NORI TEMPURA | SESAME VEGAN MAYO

AVOCADO | CUCUMBER & ASPARAGUS ROLL (6)

AVOCADO SILKEN TOFU | LIME & GINGER DRESSING

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

STEAMED RICE

STEAMED PAK CHOI | GINGER SOY

COCONUT PANNA COTTA
CHILLI | PINEAPPLE | LIME & COCONUT

SELECTION OF TEAS AND FILTER COFFEE

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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



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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



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LYCHEE SPRITZ	9.75
<i>Beefeater Gin, Kwai Feh Lychee liqueur, rose liqueur, aloe vera, jasmine & lychee juice topped with Prosecco & soda</i>	
PHILIPPINE FIZZ	10.5
<i>Koko Kanu Coconut Rum, ENTER. Sake Black Dot Honjozo, coconut cream, pineapple juice and Prosecco</i>	
THAI BAMBOO CUTTER	10.25
<i>Beefeater Gin, Thai lemongrass syrup, pineapple, lime and ginger ale</i>	
BEIJING SLING	10.25
<i>Wyborowa vodka, Kishinamien Umesu plum sake, jasmine, vanilla, lime, apple juice and plum bitters</i>	
SWEET HARMONY	14
<i>An Ivy Asia exclusive. A marriage of Hibiki Harmony Whisky, blackberry liqueur, maraschino cherry liqueur, lime, sugar and a vegan foam</i>	



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JAX COCO	3.75
<i>Pure coconut water from the Philippines</i>	
HOMEMADE YUZU LEMONADE	6.5
<i>Yuzu, Mint, Fever-Tree Soda Water, Citrus</i>	
GREEN JUICE	4.75
<i>Kale, spinach, celery, romaine, cucumber, apple & lemon</i>	
COCA-COLA. DIET COKE. COKE ZERO	3.5
FEVER-TREE SOFT DRINKS	3.5
ETON RIDGE STILL WATER 75CL	4.65
ETON RIDGE SPARKLING WATER 75CL	4.65



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ASAHI SUPER DRY. 5.2% ABV. 330ML. JAPAN 5.95

A beer that compliments all occasions.

Its distinctive taste is known as Karakuchi (dry)

JAM BY FIRST CHOP BREWING ARM. 6.25

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

SINGHA BEER 6% ABV. 6.50 330ML. 6.50
THAILAND

Premium Thai beer brewed using 100% barley malts

and double saaz hops. Floral, peppery aromas and sweet

spice with hop bitterness make this the perfect beer for spicy food



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AKASHI-TAI JUNMAI	100ml	375ml	
GINJO SPARKLING	15	45	
<i>Sweet with Moscato-like flavours</i>			
AWASHIZUKU SPARKLING SAKE		300ml	28
<i>A delightful sweet sparkling sake from the Kuichi Brewery, the makers of Hitachino Nest Beer</i>			
	50ml	300ml	BOTTLE
AKASHI-TAI	5	25	55
HONJOZO KURO			
<i>Mellow, light and crisp, a favourite of the Akashi-Tai Toji (master brewers) themselves</i>			
ENTER.SAKE BLACK	6	34	64
DOT HONJOZO			
<i>Clean and pure with hints of peach and pineapples</i>			
AKASHI-TAI UMESHU PLUM	7	40	78
<i>Macerated with ume plums to impart rich sweetness with plum and almond flavours</i>			
AKASHI-TAI JUNMAI	7	40	78
TOKUBETSU YAMADANISHIKI			
<i>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</i>			
KOSHI NO KANBAI SAI GINJO	10	49	
<i>Sake from the Niigata region, sweet and sour notes with umami and watermelon hints. A perfect pairing with Salmon Sashimi</i>			
'SOHOMARE KIMOTO	21	100	
JUNMAI DAIGINJO			
<i>Complex yet subtle with notes of stone fruit, liquorice and mushroom with a creamy texture. The Kimoto brewing method gives it a fuller body and a soft and pleasantly oily texture. Best served with umami rich dishes such as tuna</i>			



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	BOTTLE
ENTER.SAKE GOLD JUNMAI DAIGINJO	125
<i>Elegant, with tropical notes on the nose. Completely dry, with a slight minerality and smooth finish.</i>	
TOYONAGA HONKAKU RICE SHOCHU	135
<i>Made from organic rice, this is a proper Honkaku Shochu – very clean with hints of honeydew melon</i>	

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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.



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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
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>	2012	225
KRUG. GRANDE CUVÉE. <i>Champagne, France</i>	NV	250
LOUIS ROEDERER. CRISTAL. <i>Champagne, France</i>	2008	350



AROMATIC

	Vintage	Bottle 75cl
LAFABULEUSE FRISANT BLANC. DOMAINE LAFAGE. MIRAFLORES. COTES CATALANES. FRANCE <i>Roses and exotic fruit with a light fizz</i>	2020	33
VIIGNIER. VALDIVIESO VALLEY SELECTION. MAULE VALLEY. CHILE <i>Apricot, peach and hints of vanilla and spice</i>	2020	39
RIESLING. MARKUS MOLITOR. HAUS KLOSTERBERG. MOSEL. GERMANY <i>Perfect balance of fruit, acidity and minerality great with spicy dishes</i>	2020	43
SAUVIGNON BLANC. CRAGGY RANGE. MARTINBOROUGH. NEW ZEALAND <i>Passion fruit, white peach and lime</i>	2019	44
GRUNER-VELTLINER. LAURENZ V. KAMPTAL. AUSTRIA <i>Peach, apple and peppery notes</i>	2020	48
RIESLING. MILLTON. OPOU. GISBORNE. NEW ZEALAND <i>Mandarin, lime and green tea notes, great with Thai spices</i>	2020	60
GEWURZTRAMINER. ALOIS LAGEDER. AM SAND. ALTO ADIGE. ITALY <i>Tropical notes of quince, passion fruit and mango. Perfect for Asian spice and grilled fish and chicken</i>	2018	67
RIESLING. ROBERT WEIL. KIEDRICHER. TROCKEN. RHEINGAU. GERMANY. <i>Bright stone fruit and citrus with great balance</i>	2020	74
SANCERRE BLANC. DOMAINE THOMAS. GRAND CHAILLE. LOIRE. FRANCE. <i>Elegant, fresh and rich Old World Sauvignon</i>	2020	79
CONDRIEU. SAINT COSME. RHONE. FRANCE <i>Stone fruit, honey and hints of oak make this a perfect match for salmon & tuna</i>	2019	110
POUILLY-FUME. BARON DE L LADOUCETTE. LOIRE. FRANCE <i>Hints of smoke with this dry Sauvignon are perfect with dishes from the Robata grill</i>	2017	155
CHATEAU SMITH HAUT LAFITTE BLANC. PESSAC-LEOGNAN. BORDEAUX. FRANCE <i>Serious wine that is perfect for lobster and salmon</i>	2015	170



FRESH & CRISP

	<i>Vintage</i>	<i>Bottle 75cl</i>
CHENIN BLANC, ACACIA TREE, WESTERN CAPE, SOUTH AFRICA <i>Citrus, peach and zippy, fresh finish</i>	2019	29
PINOT GRIGIO, ORGANIC, RIFE, ALTO ADIGE, ITALY <i>Green apple, citrus and a hint of honey</i>	2020	34
GAVI DI GAVI, MORGASSI SUPERIORE, VOLO RISERVA, PIEDMONT, ITALY <i>Melon, creamy notes and perfect with shellfish</i>	2018	54
PINOT GRIS, BOLNEY ESTATE, SUSSEX, ENGLAND <i>Crisp citrus with hints of apple</i>	2018	62
PINOT GRIS, PROPHET'S ROCK, CENTRAL OTAGO, NEW ZEALAND <i>Stone fruits, honey and citrus, great with slow cooked pork belly and spicy dishes</i>	2019	70
SOAVE CLASSICO SUPERIORE, SUAVIA, LE RIVE, VENETO, ITALY <i>Wonderfully fresh, try with lean fish and vegetarian dishes</i>	2017	79



BOLD & BEAUTIFUL

	<i>Vintage</i>	<i>Bottle 75cl</i>
CHARDONNAY, JOURNEY'S END, WESTERN CAPE, SOUTH AFRICA <i>Buttery notes from oak make this perfect for fatty tuna and salmon</i>	2019	40
WHITE CABERNET, CHATEAU CHANGYU MOSER XV, HELAN MOUNTAIN RANGE, NINGXIA, CHINA <i>Unique White Cabernet, light pink in colour with hints of strawberry and exotic fruits</i>	2018	45
CHABLIS, LA CHABLISIENNE, SEREINE, BURGUNDY, FRANCE <i>Floral aroma and hints of toast and butter on the palate, matches well with pork and rich fish</i>	2018	52
CHABLIS TER CRU, DOMAINE PAUL NICOLLE, LES FOURNEAUX, BURGUNDY, FRANCE <i>Minerality and complexity are evident, perfect for shellfish</i>	2019	69
CROZES-HERMITAGE BLANC, PAUL JABOULET AINE, MULE BLANCHE, RHONE, FRANCE <i>Marsanne grape with stone fruit and honey notes</i>	2020	75
CHARDONNAY, MORGAN, DOUBLE L VINEYARD, CALIFORNIA, USA <i>Rich, buttery, vanilla notes. Great with pork belly</i>	2020	90
MEURSAULT DOMAINE VINCENT LATOUR, GRANDS CHARRONS, BURGUNDY, FRANCE <i>Bold oak and nutmeg flavours, pairs well with tuna and salmon</i>	2019	95
CHABLIS GRAND CRU, LA CHABLISIENNE, LES GRENOUILLES BURGUNDY, FRANCE <i>Classic Burgundy Chablis with a lot of oak character</i>	2018	120
CHARDONNAY, CATENA ZAPATA, WHITE BONES, MENDOZA, ARGENTINA <i>Outstanding Mendoza Chardonnay, white berries, herbal notes and perfect balance</i>	2018	127
CORTON-CHARLEMAGNE GRAND CRU, DOMAINE ROUX, BURGUNDY, FRANCE <i>A wine of great finesse, perfect with shellfish</i>	2018	250
GAIA & REY, GAJA, PIEMONTE, ITALY <i>Pear, honey and hints of lychee. Delicate oak notes and superb balance</i>	2017	390



PINOT NOIR

	<i>Vintage</i>	<i>Bottle 75cl</i>
PINOT NOIR, PETH WETZ ESTATE, SPATBURGUNDER, RHEINHESSEN, GERMANY <i>Cherry, blueberry and green tea notes</i>	2019	48
PINOT NOIR, MILLTON, LA COTE, GISBORNE, NEW ZEALAND <i>Dark cherry and hints of smoke, great with grilled meats</i>	2019	75
CHASSAGNE-MONTRACHET ROUGE, DOMAINE MARC MOREY, BURGUNDY, FRANCE <i>Hints of pepper and vanilla with strawberry on the palate</i>	2017	86
PINOT NOIR, PROPHET'S ROCK, CUVÉE AUX ANTIPODES, CENTRAL OTAGO, NEW ZEALAND <i>Red fruits, plum and earthy notes make this a triumph with Shitake mushrooms</i>	2016	150
VOSNE ROMANÉE, DOMAINE ROUX, BURGUNDY, FRANCE <i>Complex and elegant with vanilla and chocolate notes</i>	2019	188



SPICE AND PEPPER

	<i>Vintage</i>	<i>Bottle 75cl</i>
COTES DU RHONE, ALAIN JAUME, HAUT DE BRUN, RHONE, FRANCE <i>Raspberry, blackcurrant and blackberry with hints of white pepper</i>	2019	38
SHIRAZ, JOURNEY'S END, SINGLE VINEYARD, STELLENBOSCH, SOUTH AFRICA <i>Smoke, pepper and nutmeg spices balance strawberry and black cherry fruit</i>	2017	44
GRENACHE AND SYRAH, MORGAN, COTES DU CROWS, MONTEREY COUNTY, USA <i>Bold red fruits and black pepper make this great for spiced beef dishes</i>	2018	65
HERMITAGE, PAUL JABOULET AINE, LA MAISON BLEU, RHONE, FRANCE <i>Fantastic Northern Rhone red with earthy notes and a great pairing for Wagyu or peppered steak</i>	2017	120
SYRAH, CRAGGY RANGE, LE SOL, HAWKE'S BAY, NEW ZEALAND <i>Great balance of white pepper and oak notes. A superior wine that works across poultry and meat dishes</i>	2016	125
CHATEAUNEUF DU PAPE, CHATEAU DE BEAUCASTEL, RHONE, FRANCE <i>Legendary producer and a superb wine, notes of leather vanilla, tobacco and smoke pair beautifully with pork from the grill</i>	2009	185
SHIRAZ, MOUNT LANGI, LANGI GHIRAN SHIRAZ, VICTORIA, AUSTRALIA <i>Chocolate, liquorice & plum suits lamb and beef dishes</i>	2017	190
HERMITAGE, PAUL JABOULET AINE, LA CHAPELLE, RHONE, FRANCE <i>A gem from the Rhone with warm spices, dark fruit and oak hints. A treat with Wagyu Beef</i>	2016	320



ITALIAN VARIETALS

	<i>Vintage</i>	<i>Bottle 75cl</i>
SANGIOVESE, PODERI NESPOLI, FICO GRANDE, EMILIA-ROMAGNA, ITALY <i>Soft and supple with red fruit flavours</i>	2019	28
FRAPPATO, NERELLO MASCALESE, TERRE DI GIUMARA, SICILY, ITALY <i>Raspberry and strawberry with vanilla and cinnamon spice. Perfect with curry and stir fry</i>	2020	37
PRIMITIVO APPASIMENTO, MASSERIA, BORGO DEI TRULLI, LUCALE, PUGLIA, ITALY <i>Blackcurrant, vanilla and chocolate. Delicious with slow cooked pork belly</i>	2016	45
AMARONE, LA DAMA, VENETO, ITALY <i>A revelation with Asian spices the raisin flavour, smoothness and full flavour are a perfect match</i>	2016	79
BAROLO, PAOLO CONTERNO, RIVA DEL BRIC, PIEDMONT, ITALY <i>Aroma of red roses followed by earthy, leather with cherry</i>	2017	85
VINO NOBILE DI MONTEPULCIANO, BOSCARELLI, SOTTO CASA, RISERVA, TUSCANY, ITALY <i>Red berries, vanilla & pepper</i>	2014	132
BAROLO, VIETTI, SINGLE VINEYARD CRU, PIEDMONT, ITALY <i>Complex with floral notes followed by bold cherry, rich spices, leather and tobacco. All balanced to perfection</i>	2017	360
COLORE, BIBI GRAETZ "COLORES", TUSCANY, ITALY <i>Unique and superb Tuscan with hints of cinnamon alongside cherry, plum and pepper</i>	2010	550
MASSETINO, TUSCANY, ITALY <i>Silky plum and cassis with cedar and cigar box spices</i>	2018	855



BORDEAUX STYLES

	<i>Vintage</i>	<i>Bottle 75cl</i>
CABERNET SAUVIGNON, CHATEAU CHANGYU MOSER XV, NINGXIA, CHINA <i>Full bodied with notes of black tea, spices and black cherry</i>	2017	39
CHATEAU GARDEGAN, BORDEAUX SUPERIEUR, BORDEAUX, FRANCE <i>Classic Bordeaux, great with beef and chicken</i>	2018	52
CHATEAU LA LAGUNE, 3EME CRU CLASSE, HAUT MEDOC, BORDEAUX, FRANCE <i>Plum, cherry, dried flowers and hints of leather</i>	2011	200
CHATEAU CHANGYU MOSER XV, CABERNET SAUVIGNON, PURPLE AIR COMES FROM THE EAST, NINGXIA, CHINA <i>Full bodied, silky and complex. Oak, dried flowers, vanilla and chocolate</i>	2016	350
CHATEAU COS D'ESTOURNEL, ST-STEPHE, 2EME CRU CLASSE, BORDEAUX, FRANCE <i>Rich, earthy and full of oak character</i>	2008	400
CHATEAU PICHON-LONGUEVILLE BARON, PAUILLAC, 2EME CRU CLASSE, BORDEAUX, FRANCE <i>Velvety soft with warm spices and red fruits</i>	2010	450
OPUS ONE, NAPA VALLEY, CALIFORNIA, USA <i>Iconic producer, silky in the mouth with dark stewed fruits and vanilla spices. A treat with Wagyu beef</i>	2018	840
CHATEAU MOUTON ROTHSCHILD, PAUILLAC, BORDEAUX, FRANCE <i>Velvety yet powerful with huge fruit giving way to complex spices and tertiary notes. Truly spectacular</i>	2001	1300



SPAIN AND SOUTHERN HEMISPHERE

	<i>Vintage</i>	<i>Bottle 75cl</i>
MERLOT, SANTA RITA, GRAN HACIENDA, CENTRAL VALLEY, CHILE <i>Plum and peppery hints, great with lamb and beef</i>	2020	33
TEMPRANILLO, TABULA, DAMANA 5, RIBERA DEL DUERO, SPAIN <i>Great all rounder with meat dishes, dark fruits and oak notes</i>	2020	38
MALBEC, BODEGA CATENA, APPELLATION VISTA FLORES, MENDOZA, ARGENTINA <i>Classic bold Malbec that is made for steak</i>	2018	44
RIOJA RESERVA, DINASTIA VIVANCO, RIOJA, SPAIN <i>Rich flavours of vanilla, oak and tobacco. Perfect for lamb cutlets</i>	2014	54

ROSE

	<i>Vintage</i>	<i>Bottle 75cl</i>
WANDERING BEAR ROSÉ, WESTERN CAPE, SOUTH AFRICA <i>Vibrant strawberry flavours, these sweeter notes make this a great wine with spicy dishes</i>	2020	29
LADY A, CHATEAU LA COSTE, VIN DE PAYS DE MEDITERRANEE, FRANCE <i>Light citrus with strawberry and peach. Try with shellfish and spicy chicken</i>	2020	52
CHATEAU LEOUBE, LOVE BY LEOUBE, COTES DE PROVENCE, FRANCE <i>Red berries, citrus and a touch of grapefruit freshness</i>	2020	56
PROVENCE ROSÉ ULTIMATE PROVENCE, AOP COTES DE PROVENCE, FRANCE <i>Apricot, pear and roses. Perfect with salmon</i>	2020	59



DESSERT WINE

	<i>Vintage</i>	
MOSCATO D'ASTI, VIETTI, CASCINETTA, PIEMONTE, ITALY 37.5cl <i>A match made in heaven for our Lychee dessert or Panna Cotta</i>	2020	25
SAUTERNES, PETIT GUIRAUD, BORDEAUX, FRANCE 37.5cl <i>Try with savoury dishes with BBQ sauces for a rare treat</i>	2017	36
10YR TAWNY PORT, QUINTA DO VALLADO, DOURO VALLEY, PORTUGAL 50cl <i>Rich and nutty, great with chocolate dessert</i>	NV	40
ROYAL TOKAJI, GOLD LABEL, TOKAJI, HUNGARY 50cl <i>Honey, apricot and pear, this sweet wine pairs amazingly with Asian glazed savoury dishes</i>	2016	80

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