

The background is a lush, detailed illustration of a tropical jungle. It features large, vibrant green leaves with prominent veins, including Monstera and palm-like foliage. Several colorful butterflies are scattered throughout: a red and black butterfly in the top left, a yellow and black butterfly in the center, a yellow and black butterfly in the bottom left, and a red and black butterfly in the bottom right. The overall composition is dense and vibrant.

# THE BUTTERFLY ROOM

THE IVY  
IN THE PARK  
CANARY WHARF

## The Butterfly Room

**The Ivy in the Park offers a stunning private dining room available for breakfast, lunch and dinner, complete with its very own private outdoor area. The room can accommodate 24 guests on one long table or across three round tables of 8 guests, as well as drinks and canapé receptions for up to 40 guests. The room provides the perfect setting to host corporate events, business meetings and private parties.**

The walls of The Butterfly Room are adorned with tropical themed artwork, featuring a vibrant scene of African Grey parrots, Spix Macaws and Parrots of Paradise. The room features a beautiful gold tiled ceiling, alongside a striking private bar, creating a glamorous backdrop whatever the occasion.

Our dedicated Event Manger is available to assist with any detail to enhance your occasion, whether that be guidance with menu selection, music, floral arrangements, table design, AV support or more.





## MORE DETAILS

For use of The Butterfly 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. A screen is available in house and 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.

### **Travel & Parking**

Nearest tube - Canary Wharf  
Parking - Canada Square Car Park  
Montgomery Street, E14 5EW

### **Timings**

**Breakfast:** 08.00 until 10.30 with host's access from 07.45 Monday to Friday only

**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 Monday to Saturday only

### **Food Allergen Disclaimer**

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

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









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## BREAKFAST

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

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



### JUICES & SMOOTHIES

#### **Mixed Berry Smoothie £5.25**

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

#### **Beet it £4.95**

Beetroot, carrot, apple and ginger

#### **Green Juice £4.75**

Avocado, mint, spinach, apple, parsley



### MENU A

**£22**

#### **Toast and preserves**

A choice of white, granary and non-gluten bread, served with strawberry jam, apricot jam and marmalade

#### **Oat and almond granola**

Raspberries, coconut "yoghurt" and raisins

#### **Bacon and egg brioche roll**

Smoked streaky bacon and fried hen's egg





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## BREAKFAST

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### MENU B

£28

#### **Selection of mini pastries and preserves**

Mini croissant, chocolate twist, pain aux raisin and wild berry  
Danish, served with butter and preserves

#### **Oat and almond granola**

Raspberries, coconut “yoghurt” and raisins

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#### **Eggs Benedict**

Pulled honey roast ham, toasted muffins, two poached  
hen's eggs with hollandaise sauce and watercress

**OR**

#### **Eggs Royale**

The Ivy Cure smoked salmon, toasted muffins, two poached  
hen's eggs with hollandaise sauce and watercress



### MENU C

£35

#### **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  
**£6.95**

**Honey-glazed almonds**  
Rosemary and sea salt  
**£3.75**

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
**£3.95**



### SAVOURY CANAPÉS

*£2.95 per bite*

**Truffle arancini (V)**

**Lobster cocktail cornet with caviar**

**Crunchy tempura prawns with kimchi sauce**

**Mini smoked haddock and salmon fishcake  
with horseradish mayonnaise**

**Grilled sirloin skewers with truffle mayonnaise**

**Crispy duck, hoisin, ginger and chilli**

**Grilled chicken skewers with chilli, mint and lime dip**

**Mini roast beef Yorkshire pudding with shaved horseradish**

**Smoked salmon and chive cream cheese on rye bread**

**Butternut squash soup with black truffle (V)**

**Halloumi fritters, red pepper tapenade (V)**

**Farro grains, red pepper puree, deep-fried artichoke (VG)**

**Potato rösti with truffle cream sauce (V)**

### SWEET CANAPÉS

*£2.95 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

*£6.95 per bowl*

**Salt and pepper squid with wasabi mayonnaise**

**The Ivy shepherd's pie**

**Burrata with crispy artichokes, pear and truffle honey (V)**

**Seasonal risotto (V)**

**Classic prawn cocktail**

**Crispy duck and five spice salad**

**Tossed Asian salad with beansprouts, pak choi, watermelon,  
broccoli and Hoi sin sauce (VG)**

**Avocado and tomato cocktail with red pepper, lettuce,  
pomegranate and harissa sauce (VG)**

**Keralan sweet potato curry with choi sum,  
broccoli and coconut (VG)**

SWEET MINI DISHES

*£6.95*

**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>
<b>The Ivy Collection Champagne</b> , <i>Champagne, France</i>	<b>NV</b>	<b>£67.00</b>
<b>Veuve Clicquot Yellow Label</b> , <i>Champagne, France</i>	<b>NV</b>	<b>£89.00</b>
<b>Veuve Clicquot Rosé</b> , <i>Champagne, France</i>	<b>NV</b>	<b>£97.00</b>
<b>Nyetimber, 1086 Prestige Cuvee</b> , <i>Sussex, England</i>	<b>2010</b>	<b>£280.00</b>

### COCKTAILS

<b>The Ivy Royale</b>	<b>£12.95</b>
Our signature take on a classic Kir Royale cocktail	
<b>The Ivy Bloody Mary</b>	<b>£9.75</b>
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	<b>£9.50</b>
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	<b>£10.25</b>
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>Paloma Spritz</b>	<b>£10.85</b>
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	

### GIN & TONIC SELECTION

<b>The Ivy Special G&amp;T</b>	<b>£11.50</b>
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
<b>Pink Raspberry G&amp;T</b>	<b>£11.75</b>
Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	
<b>Sicilian G&amp;T</b>	<b>£11.25</b>
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;G</b>	<b>£11.50</b>
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Hemingway G&amp;T</b>	<b>£10.50</b>
Flavours inspired by a classic Hemingway Daiquiri cocktail using Plymouth Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	
<b>Black Forest G&amp;T</b>	<b>£12.75</b>
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	
<b>Apple Blossom G&amp;T</b>	<b>£10.95</b>
Served with Ramsbury Single Estate Gin from the heart of Wiltshire, 30/40 Double Jus Apple Cider Liqueur and Fever-Tree Naturally Light Tonic Water and finished with apple & lime	



## — PRIVATE DINING MENUS —

We offer a selection of five menus to choose from but please note you must select one menu for the whole party.



### **Truffle arancini**

Fried Arborio rice balls  
with truffle cheese

**£6.95**

### **Honey-glazed almonds**

Rosemary and sea salt

**£3.75**

### **Spiced green olives**

Gordal olives with chilli,  
coriander and lemon

**£3.95**



## **MENU A**

**£56**

### **Salt-crusted sourdough bread**

With salted butter

### STARTER

#### **Burrata from Campania**

Crispy artichokes, pear and truffle honey

### MAIN

#### **Roast salmon fillet**

Green beans, creamed potato, flaked almonds, smoked aubergine purée,  
lemon and a ras el hanout spiced tomato sauce

### DESSERT

#### **Classic crème brûlée**

Classic set vanilla bean custard with caramelised sugar crust

#### **Selection of teas and filter coffee**

#### **Mini chocolate truffles – £3.95**

With a liquid salted caramel centre

#### **Selection of cheeses £11.95**

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  
**£6.95**

**Honey-glazed almonds**  
Rosemary and sea salt  
**£3.75**

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
**£3.95**

**MENU B**  
**£67**

**Salt-crusted sourdough bread**  
With salted butter

STARTER

**Truffled wild mushrooms**  
Potato rösti, creamed mushroom, fried quail's egg and grated truffle

MAIN

**The Ivy shepherd's pie**  
Slow-braised lamb leg and beef, Cheddar potato mash  
with peas, sugar snaps and baby shoots

DESSERT

**Frozen mixed berries**  
Yoghurt sorbet, lemon balm and a warm white chocolate sauce

**Selection of teas and filter coffee**  
**Mini chocolate truffles – £3.95**  
With a liquid salted caramel centre

**Selection of cheeses £11.95**  
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  
£6.95

**Honey-glazed almonds**  
Rosemary and sea salt  
£3.75

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
£3.95

MENU C  
£76

**Salt-crusted sourdough bread**  
With salted butter

STARTER

**The Ivy Cure smoked salmon**  
Black pepper, lemon and dark rye bread

MAIN

**Roast chicken**  
Roasted half chicken (off the bone) with creamed potato,  
wild mushroom sauce, green beans and rocket

DESSERT

**Sticky toffee pudding**  
Salted caramel sauce, dates, clotted cream and gold flakes

**Selection of teas and filter coffee**

**Mini chocolate truffles – £3.95**  
With a liquid salted caramel centre

**Selection of cheeses £11.95**

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  
**£6.95**

**Honey-glazed almonds**  
Rosemary and sea salt  
**£3.75**

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
**£3.95**

**MENU D**  
**£85**

**Salt-crusted sourdough bread**  
With salted butter

STARTER

**Crispy duck salad**  
Warm crispy duck with five spice dressing, toasted cashews,  
watermelon, beansprouts, sesame seeds, coriander and ginger

MAIN

**Blackened cod fillet**  
Baked in a banana leaf with a soya marinade, citrus-pickled fennel,  
grilled broccoli, chilli and yuzu mayonnaise

DESSERT

**Apple tart fine**  
Baked apple tart with Calvados caramel  
and Madagascan vanilla ice cream

**Selection of teas and filter coffee**

**Mini chocolate truffles – £3.95**  
With a liquid salted caramel centre

**Selection of cheeses £11.95**  
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  
£6.95

**Honey-glazed almonds**  
Rosemary and sea salt  
£3.75

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
£3.95

**MENU E**  
£95

**Salt-crusted sourdough bread**  
With salted butter

STARTER

**Prawn cocktail**  
Classic prawn cocktail with baby gem, avocado,  
cherry tomatoes and Marie Rose sauce

MAIN

**Fillet steak**  
Chargrilled and served with dauphinoise potatoes,  
green beans and watercress, peppercorn or Béarnaise sauce

DESSERT

**Chocolate bombe**  
Melting chocolate bombe with a vanilla ice cream,  
honeycomb centre and hot salted caramel sauce

**Selection of teas and filter coffee**

**Mini chocolate truffles – £3.95**  
With a liquid salted caramel centre

**Selection of cheeses £11.95**

Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese  
and Camembert from Normandy with pear chutney and wholegrain crackers



## CHOICE MENUS

We offer three choice menus to choose from but please note you must select one menu for the whole party. We require all of your guests to order in advance from these menus and we require the final pre-orders two weeks prior to your event.

### **Truffle arancini**

Fried Arborio rice balls  
with truffle cheese

**£6.95**

### **Honey-glazed almonds**

Rosemary and sea salt

**£3.75**

### **Spiced green olives**

Gordal olives with chilli,  
coriander and lemon

**£3.95**

## VEGETARIAN AND VEGAN MENU F

**£72**

### STARTERS

#### **Truffled wild mushrooms (V)**

Potato rösti, creamed mushroom, fried quail's egg and grated truffle

#### **Laverstoke Park Farm buffalo mozzarella (V)**

Crispy artichokes, pear and truffle honey

#### **Avocado and tomato cocktail (VG)**

Red pepper, lettuce and pomegranate dressed with a spicy harissa sauce

### MAINS

#### **Roast butternut squash with grains (V)**

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate  
with crumbled feta cheese, harissa sauce, coriander dressing

#### **Chargrilled halloumi (V)**

Farro grains with crushed artichoke, sprouting broccoli, hazelnuts,  
mushrooms, black truffle and a plant-based sauce

#### **Keralan sweet potato curry (VG)**

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

### DESSERTS

#### **Crème brûlée (V)**

Classic set vanilla custard with a caramelised sugar crust

#### **Frozen berries (V)**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

#### **Selection of fresh fruits (VG)**

Fruit plate with coconut "yoghurt" and chia seeds

#### **Selection of teas and filter coffee**

#### **Mini chocolate truffles – £3.95**

With a liquid salted caramel centre

#### **Selection of cheeses - £11.95**

Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese  
and Camembert from Normandy with pear chutney and wholegrain crackers

## CHOICE MENUS

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
**£6.95**

**Honey-glazed almonds**  
Rosemary and sea salt  
**£3.75**

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
**£3.95**

### MENU G £82

**Salt-crusted sourdough bread**  
With salted butter

#### STARTERS

**Burrata from Campania**  
Crispy artichokes, pear and truffle honey

**The Ivy Cure smoked salmon**  
Black pepper, lemon and dark rye bread

**Crispy duck salad**  
Warm crispy duck with five spice dressing, toasted cashews,  
watermelon, beansprouts, sesame seeds, coriander and ginger

#### MAINS

**Roast salmon fillet**  
Green beans, creamed potato, flaked almonds, smoked aubergine purée,  
lemon and a ras el hanout spiced tomato sauce

**The Ivy shepherd's pie**  
Slow-braised lamb leg and beef, Cheddar potato mash  
with peas, sugar snaps, baby shoots

**Roast butternut squash with grains**  
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate  
with crumbled feta cheese, harissa sauce, coriander dressing

#### DESSERTS

**Classic crème brûlée**  
Classic set vanilla bean 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 coffee**

**Mini chocolate truffles – £3.95**  
With a liquid salted caramel centre

**Selection of cheeses £11.95**  
Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese  
and Camembert from Normandy with pear chutney and wholegrain crackers

## CHOICE MENUS

### **Truffle arancini**

Fried Arborio rice balls  
with truffle cheese

£6.95

### **Honey-glazed almonds**

Rosemary and sea salt

£3.75

### **Spiced green olives**

Gordal olives with chilli,  
coriander and lemon

£3.95

## MENU H

£98

### **Salt-crusted sourdough bread**

With salted butter

### STARTERS

#### **Duck liver mandarin parfait**

Orange chutney and toasted brioche

#### **Truffled wild mushrooms**

Potato rösti, creamed mushroom, fried quail's egg and grated truffle

#### **Prawn cocktail**

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

### MAINS

#### **Blackened cod fillet**

Baked in a banana leaf with a soya marinade, citrus-pickled fennel,  
grilled broccoli, chilli and yuzu mayonnaise

#### **Fillet steak**

Chargrilled and served with dauphinoise potatoes,  
green beans and watercress, peppercorn or Béarnaise sauce

#### **Chargrilled halloumi**

Farro grains with crushed artichoke, sprouting broccoli, hazelnuts,  
mushrooms, black truffle and a plant-based sauce

### DESSERTS

#### **Chocolate bombe**

Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce

#### **Sticky toffee pudding**

Salted caramel sauce, dates, clotted cream and gold flakes

#### **Apple tart fine**

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

#### **Selection of teas and filter coffee**

#### **Mini chocolate truffles – £3.95**

With a liquid salted caramel centre

#### **Selection of cheeses £11.95**

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 £11.95**

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> )	£27.00
Maury, Lafage, Languedoc, France, 2019 (500ml <i>btl</i> )	£30.00
Pedro Ximénez, Bodegas Alvear, Montilla-Moriles, Spain, NV (375ml <i>btl</i> )	£31.00
Sauternes, Petite Guiraud, Bordeaux, France 2018 (375ml <i>btl</i> )	£36.00
10yr Tawny Port, Quinta do Vallado, Douro, Portugal, NV (500ml <i>btl</i> )	£40.00
Ruby Port, Warre's, LBV, Douro, Portugal, 2014 (750ml <i>btl</i> )	£46.00
Champagne Palmer & Co, Nectar Reserve, Champagne, France, NV	£60.00
Royal Tokaji, Gold Label, Tokaji, Hungary, 2016 (500ml <i>btl</i> )	£80.00

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



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## DRINKS

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### COCKTAILS

<b>The Ivy Royale</b>	<b>£12.95</b>
Our signature take on a classic Kir Royale cocktail	
<b>The Ivy Bloody Mary</b>	<b>£9.75</b>
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	<b>£9.50</b>
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	<b>£10.25</b>
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>Paloma Spritz</b>	<b>£10.85</b>
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	



### COOLERS & NON-ALCOHOLIC COCKTAILS

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





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## DRINKS

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### TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Ferrari, Blanc de Blancs, Maximum Brut</b> , Trento, Italy	<b>NV</b>	<b>60</b>
<b>The Ivy Collection Champagne</b> , Champagne, France	<b>NV</b>	<b>67</b>
<b>Coates &amp; Seely, Brut Rosé</b> , Hampshire, England	<b>NV</b>	<b>78</b>
<b>Veuve Clicquot Yellow Label</b> , Champagne, France	<b>NV</b>	<b>89</b>
<b>Nyetimber, Classic Cuvee</b> , Sussex, England	<b>NV</b>	<b>89</b>
<b>Veuve Clicquot Rosé</b> , Champagne, France	<b>NV</b>	<b>97</b>
<b>Palmer, Blanc de Blancs</b> , Champagne, France	<b>NV</b>	<b>130</b>
<b>Veuve Clicquot, Extra Brut, Extra Old</b> , Champagne, France	<b>NV</b>	<b>170</b>
<b>Nyetimber, 1086 Prestige Cuvee</b> , Sussex, England	<b>2010</b>	<b>280</b>

### MAGNUM

	<i>Vintage</i>	<i>Bottle 1.5l</i>
<b>Lady A, Chateau La Coste</b> , Vin de Pays de Mediterranee, France	<b>2020</b>	<b>98</b>
<b>Chateau d'Esclans, Whispering Angel</b> , Cotes de Provence, France	<b>2020</b>	<b>110</b>
<b>Veuve Clicquot Yellow Label</b> , Champagne, France	<b>NV</b>	<b>160</b>
<b>Louis Roederer Cristal</b> , Champagne, France	<b>2009</b>	<b>600</b>
<b>Dom Perignon Rosé</b> , Champagne, France	<b>2006</b>	<b>900</b>

### ROSÉ

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Sangiovese Rosé, Poderi Dal Nespoli, Filarino</b> , Emilia-Romagna, Italy	<b>2020</b>	<b>36</b>
<b>Miraflores, Domaine Lafage</b> , Cotes de Roussillon, France	<b>2020</b>	<b>38</b>
<b>Lady A, Chateau La Coste</b> , Vin de Pays de Mediterranee, France	<b>2020</b>	<b>52</b>
<b>Chateau Leoube, Love by Leoube</b> , Provence, France	<b>2019</b>	<b>56</b>
<b>Cotes de Provence, Mirabeau, Pure</b> , Cotes de Provence, France	<b>2020</b>	<b>58</b>
<b>Provence Rosé Ultimate Provence</b> , AOP Côtes de Provence, France	<b>2020</b>	<b>59</b>
<b>Provence Rosé, Chateau d'Esclans, Whispering Angel</b> , Provence, France	<b>2020</b>	<b>80</b>
<b>Chateau d'Esclans, Garrus Rosé</b> , Cotes de Provence, France	<b>2019</b>	<b>150</b>



WHITE

Vintage

Bottle 75cl

<b>Gruner Veltliner, Mantlerhof, Weitgasse, Kremstal, Austria</b>	<b>2020</b>	<b>34</b>
<b>Verdejo, Bodega Protos, Rueda, Spain</b>	<b>2020</b>	<b>36</b>
<b>Lugana, Bulgarini, Lombardy, Italy</b>	<b>2020</b>	<b>37</b>
<b>Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany</b>	<b>2019</b>	<b>43</b>
<b>Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain</b>	<b>2020</b>	<b>44</b>
<b>Sauvignon Blanc, Craggy Range, Martinborough, New Zealand</b>	<b>2019</b>	<b>44</b>
<b>Macon, Domaine Fichet, Crepillionne, Burgundy, France</b>	<b>2020</b>	<b>43</b>
<b>Sylvaner, Scheurebe &amp; Riesling, Joh. Bapt. Schafer, Schafferstundchen, Burg Layen, Germany</b>	<b>2018</b>	<b>46</b>
<b>Douro Branco, Quinta do Vallado, Douro, Portugal</b>	<b>2020</b>	<b>46</b>
<b>Malvazija Istriana, Veralda, Istria, Croatia</b>	<b>2019</b>	<b>48</b>
<b>Chablis, La Chablisienne, Sereine, Burgundy, France</b>	<b>2018</b>	<b>52</b>
<b>Pinot Grigio, Alois Lageder, Terra Alpini Dolomiti, Alto Adige, Italy</b>	<b>2020</b>	<b>51</b>
<b>Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy</b>	<b>2018</b>	<b>54</b>
<b>Chardonnay, Journey's End Single Vineyard, Western Cape, South Africa</b>	<b>2019</b>	<b>55</b>
<b>Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France</b>	<b>2019</b>	<b>55</b>
<b>Pinot Grigio, Alois Lageder, Porer, Alto Adige, Italy</b>	<b>2019</b>	<b>56</b>
<b>Viognier, Millton, Riverpoint, Gisborne, New Zealand</b>	<b>2018</b>	<b>56</b>
<b>Sancerre, Domaine Thomas, Le Pierrier, Loire, France</b>	<b>2020</b>	<b>58</b>
<b>Dry Furmint, Royal Tokaji, Mezes Maly, Hungary</b>	<b>2019</b>	<b>61</b>
<b>Bacchus, Chardonnay, Litmus Element 20, England</b>	<b>2014</b>	<b>62</b>
<b>Etna Bianco, Tornatore, Pietrarizzo, Mount Etna, Sicily</b>	<b>2019</b>	<b>65</b>
<b>Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France</b>	<b>2019</b>	<b>69</b>
<b>Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France</b>	<b>2020</b>	<b>75</b>
<b>Riesling, Robert Weil, Rheingau, Germany</b>	<b>2020</b>	<b>74</b>
<b>Soave Classico Superiore, Suavia, Le Rive, Veneto, Italy</b>	<b>2017</b>	<b>79</b>
<b>Chardonnay, Creation, Reserve, Walker Bay, South Africa</b>	<b>2020</b>	<b>80</b>
<b>Pouilly Fuisse, Claude Denogent, Cuvee Les Croix, Burgundy, France</b>	<b>2017</b>	<b>82</b>
<b>Chardonnay, Morgan, Double L Vineyard, California, USA</b>	<b>2018</b>	<b>90</b>
<b>Chassagne-Montrachet 1er Cru, Virondot, Domaine Marc Morey, Burgundy, France</b>	<b>2017</b>	<b>105</b>
<b>Chablis Grand Cru, La Chablisienne, Les Grenouilles Burgundy, France</b>	<b>2018</b>	<b>106</b>
<b>Condrieu, Saint Cosme, Rhone, France</b>	<b>2019</b>	<b>110</b>
<b>Chardonnay, Catena Zapata, White Bones, Mendoza, Argentina</b>	<b>2017</b>	<b>127</b>
<b>Meursault Domaine Vincent Latour, Grands Charrons, Burgundy, France</b>	<b>2018</b>	<b>129</b>
<b>Ansonica, Bibi Graetz, Testamatta Bugia, Tuscany, Italy</b>	<b>2018</b>	<b>136</b>
<b>Puligny-Montrachet 1er Cru, Domaine Alain Chavy, Les Folatieres, Burgundy, France</b>	<b>2019</b>	<b>160</b>
<b>Chateau Smith Haut Lafitte Blanc, Pessac-Leognan, Bordeaux, France</b>	<b>2015</b>	<b>170</b>



## DRINKS

### RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Douro Tinto, Quinta do Vallado, Douro Valley, Portugal</b>	2018	36
<b>Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France</b>	2018	37
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	2020	38
<b>Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France</b>	2019	38
<b>Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy</b>	2017	41
<b>Malbec, Bodega Catena, Appellation Vista Flores, Mendoza, Argentina</b>	2018	44
<b>Primitivo Appassimento, Masseria Borgo Dei Trulli, Lucale, Puglia, Italy</b>	2020	45
<b>Cabernet Franc, Domaine de L'R, Canal de Grands Pieces, Loire, France</b>	2020	49
<b>Rioja Reserva, Dinastia Vivanco, Rioja, Spain</b>	2014	54
<b>Refosco, Verolda, Istria, Croatia</b>	2016	54
<b>Cabernet Sauvignon, Springfield Estate, Whole Berry, Robertson, South Africa</b>	2018	55
<b>Zinfandel, Renwood, Premier Old Vine, Sonoma County, USA</b>	2018	55
<b>Chateau Peyrabon, Haut Medoc, Bordeaux, France</b>	2008	63
<b>Grenache and Syrah, Morgan, Cotes du Crows, Monterey County, USA</b>	2018	65
<b>Morgon, Marcel Lapiere, Beaujolais, France</b>	2020	68
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	2019	68
<b>Chianti Classico Riserva, Castellare di Castellina, Tuscany, Italy</b>	2018	69
<b>Nebbiolo, Vietti, Perbacco, Piedmont, Italy</b>	2018	71
<b>Etna Rosso, Tornatore, Pietrarizzo, Mount Etna, Sicily</b>	2017	71
<b>Malbec, Bodega Catena, Alta, Mendoza, Argentina</b>	2017	82
<b>Chateau Lagrange, Les Fiefs de Lagrange, Saint Julien, Bordeaux, France</b>	2014	83
<b>Barolo, Giovanni Rosso, Piemonte, Italy</b>	2016	84
<b>Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France</b>	2017	86
<b>Amarone della Valpolicella Classico, Nicolis, Veneto, Italy</b>	2015	89
<b>Chateau Kirwan, K de Kirwan, Margaux, Bordeaux, France</b>	2015	90
<b>Rioja Alavesa, Phinca Lali, Bodegas B hilar, Rioja, Spain</b>	2017	90
<b>Rocca di Frassinello, Tuscany, Italy</b>	2016	96
<b>Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France</b>	2018	96
<b>Caballo Loco, Valdivieso, Chile</b>	NV18	100
<b>Brunello di Montalcino, Talenti, Tuscany, Italy</b>	2016	110
<b>Morey St Denis, Domaine Michel Magnien, Burgundy, France</b>	2014	115
<b>Hermitage, Paul Jaboulet Aine, La Maison Bleu, Rhone, France</b>	2017	120
<b>Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand</b>	2016	125
<b>Vino Nobile di Montepulciano, Boscarelli, Sotto Casa, Riserva, Tuscany, Italy</b>	2014	132
<b>Pinot Noir, Prophet's Rock, Cuvee Aux Antipodes, Central Otago, New Zealand</b>	2016	150

## DRINKS

### RED

Vintage      Bottle 75cl

<b>Gevrey Chambertain, 1er Cru, Domaine Gallois, Petits Cazetieres,</b> <i>Burgundy, France</i>	<b>2017</b>	<b>158</b>
<b>Chateauf-neuf-du-Pape, Chateau Beaucastel,</b> <i>Rhone, France</i>	<b>2009</b>	<b>180</b>
<b>Malbec Catena Zapata, Argentino, Mendoza, Argentina</b>	<b>2019</b>	<b>185</b>
<b>Vosne Romanee, Domaine Roux,</b> <i>Burgundy, France</i>	<b>2019</b>	<b>188</b>
<b>Shiraz, Mount Langi, Langi Chiran Shiraz,</b> <i>Victoria, Australia</i>	<b>2017</b>	<b>190</b>

### BEERS & CIDER

<b>The Ivy Craft Lager,</b> <i>Scotland, 4.4% abv, 330ml</i>	<b>£6.85</b>	<b>Aspall Cyder,</b> <i>Suffolk, England, 5.5% abv, 330ml</i>	<b>£5.95</b>
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager		Thirst quenching, fruity, dry and sparkling	
<b>Menabrea Bionda,</b> <i>Italy, 4.8% abv, 330ml</i>	<b>£6.95</b>	<b>Lucky Saint,</b> <i>Germany, 0.5% abv, 330ml</i>	<b>£4.95</b>
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	
<b>Harviestoun Old Engine Oil,</b> <i>Scotland, 4.4% abv, 330ml</i>	<b>£6.75</b>		
Rich, viscous and chocolatey dark ale		<i>In addition, we are able to offer our full spirit selection from our restaurant on the day.</i>	



### SOFT DRINKS

<b>Selection of juices</b>	<b>£4.25</b>
<b>Coca-Cola, Diet Coke, Coke Zero</b>	<b>£3.95</b>
<b>Fever-Tree Tonics &amp; Sodas</b> Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	<b>£3.95</b>
<b>Acqua Panna</b> Still mineral water <i>750ml</i>	<b>£4.95</b>
<b>San Pellegrino</b> Sparkling mineral water <i>750ml</i>	<b>£4.95</b>
<b>The Ivy home-made Ginger Beer</b>	<b>£4.75</b>
Freshly pressed ginger juice, lemon, sugar and soda water	
<b>Mixed Berry Smoothie</b>	<b>£5.25</b>
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
<b>Beet it</b>	<b>£4.95</b>
Beetroot, apple, lemon and ginger	
<b>Green Juice</b>	<b>£4.75</b>
Avocado, mint, spinach, apple, parsley	

## CONTACT US

0208 054 5388 | [events.ivycanarywharf@theivy-collection.com](mailto:events.ivycanarywharf@theivy-collection.com)



50 Canada Square Park, Canary Wharf, E14 5FW  
[www.theivycanarywharf.com](http://www.theivycanarywharf.com)