

The background features a dense arrangement of tropical plants. In the center, a chain-link fence pattern is overlaid on a dark green background. The plants include long, thin green leaves, bright yellow leaves, and clusters of red leaves.

# THE PELICAN ROOM

THE IVY



RESTAURANT & BAR

## The Pelican Room

**Located on the first floor of the restaurant, The Pelican Room at The Ivy Victoria seats 20 guests on one long table or 30 guests for a standing reception and is available for breakfast, lunch and dinner, seven days a week.**

Featuring decorative artwork referencing St James's Park's scarlet geraniums, which match the tunics of the Queen's Guard at Buckingham Palace, the beautiful private dining space is perfect for both celebrations and corporate entertaining.

Our dedicated Event Manager is available to assist with any details to enhance your occasion.





## MORE DETAILS

For The Pelican 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. Screen 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 and Parking**

Nearest tube - Victoria

Parking - ParkBee Westminster Abbey Orchard Street,  
Luke House, 3 Abbey Orchard St, Westminster, London SW1P 2JJ. (6 minute walk)

### **Timings**

**Breakfast:** 09.00 until 10.30 with host's access from 07.45 Monday to Saturday,  
09.30 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.*









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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

£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

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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

£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 (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**
- Butternut squash soup with black truffle (V)**
- Smoked salmon and chive cream cheese on rye bread**
- Halloumi fritters, red pepper tapenade (V)**
- Farro grains, red pepper puree, deep-fried artichoke (VG)**
- Potato rösti with truffle cream sauce (V)**

### SWEET CANAPÉS

*£2.75 per bite*

- Almond and lavender macarons (V)**
- Salted caramel chocolate balls (V)**

## TASTING DISHES

We recommend 6 bowl food options  
per person for a drinks party.



### SAVOURY BOWLS

*£6.75 per bowl*

**Salt and pepper squid with wasabi mayonnaise**

**The Ivy shepherd's pie**

**Buffalo mozzarella with 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

*£6.75*

**Classic crème brûlée (V)**

**Chocolate profiteroles (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>Dom Perignon</b> , <i>Champagne, France</i>	<b>2010</b>	<b>210.00</b>

### COCKTAILS

<b>The Ivy Royale</b> Our signature take on a classic Kir Royale cocktail	<b>12.50</b>
<b>Peach Bellini</b> Peach pulp and Prosecco	<b>9.25</b>
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	<b>10.25</b>
<b>Paloma Spritz</b> Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	<b>10.85</b>
<b>Passionate Spritz</b> A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	<b>10.95</b>

### GIN & TONIC SELECTION

<b>The Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	<b>10.75</b>
<b>Pink G&amp;T</b> Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	<b>10.50</b>
<b>Blood Orange G&amp;T</b> Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	<b>10.75</b>
<b>Rhubarb &amp; Raspberry G&amp;G</b> Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	<b>11.50</b>
<b>Hemingway G&amp;T</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>10.25</b>
<b>Black Forest G&amp;T</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>12.95</b>
<b>Apple Blossom G&amp;T</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	<b>10.95</b>



— 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  
£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**  
£46

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

STARTER

**Laverstoke Park Farm buffalo mozzarella**  
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

**Crème brûlée**  
Classic set vanilla custard with a caramelised sugar crust

**Selection of teas and filter coffee**

**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 —

**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**  
£56

**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 berries**  
Mixed berries with yoghurt sorbet and warm white chocolate sauce

**Selection of teas and filter coffee**

**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 —

**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**  
£67

**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 – £3.75**  
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

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
£5.95

**Honey-glazed almonds**  
Rosemary and sea salt  
£3.50

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
£3.75

### MENU D £78

**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

#### MAINS

**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 – £3.75**  
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 —



**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
£5.95

**Honey-glazed almonds**  
Rosemary and sea salt  
£3.50

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
£3.75



MENU E  
£85

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

STARTER

**Prawn cocktail**

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

MAINS

**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 – £3.75**  
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



## CHOICE MENUS

We offer three choice menus to choose from but please note you must select one menu for the whole party.

### For groups of up to 15 guests

Your guests may order on the day from this menu.

### For groups of 15 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event.

#### Truffle arancini

Fried Arborio rice balls  
with truffle cheese

£5.95

#### Honey-glazed almonds

Rosemary and sea salt

£3.50

#### Spiced green olives

Gordal olives with chilli,  
coriander and lemon

£3.75

## VEGETARIAN AND VEGAN MENU F

£65

### 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 – £3.75

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

## CHOICE MENUS

We offer two choice menus to choose from but please note you must select one menu for the whole party.

### For groups of up to 15 guests

Your guests may order on the day from this menu.

### For groups of 15 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 G

£78

### Salt-crusted sourdough bread

With salted butter

### STARTERS

#### Laverstoke Park Farm buffalo mozzarella

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 and 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 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 – £3.75

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

## CHOICE 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 H £90

**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 and sesame 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 centread 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 – £3.75**  
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



## — POST DINNER TREATS —

### **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



### SINGLE MALT SCOTCH

<b>Laphroaig 10 year</b>	<b>£12.50</b>
<b>Lagavulin 16 year</b>	<b>£13.50</b>
<b>Macallan Double Cask 12 year</b>	<b>£16.00</b>
<b>Macallan Triple Cask 12 year</b>	<b>£18.50</b>
<b>Aberlour A'Bunadh Batch 61</b>	<b>£20.00</b>
<b>Glenfiddich 21 year</b>	<b>£30.00</b>
<b>Macallan Rare Cask</b>	<b>£55.00</b>

### COGNAC

<b>Courvoisier VSOP</b>	<b>£9.50</b>
<b>Maxime Trijol VSOP</b>	<b>£12.50</b>
<b>Leyrat XO Vieille Reserve</b>	<b>£22.50</b>
<b>Martell Cordon Bleu</b>	<b>£24.00</b>
<b>Courvoisier XO</b>	<b>£26.00</b>

### DESSERT WINES, PORT & SWEET SHERRY

<b>Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy (375ml btl)</b>	<b>£27.00</b>
<b>Maury, Lafage, Languedoc, France, 2017 (500ml btl)</b>	<b>£30.00</b>
<b>Pedro Ximénez, Bodegas Alvear, Montilla-Moriles, Spain (375ml btl)</b>	<b>£31.00</b>
<b>Sauternes, Petite Guiraud, Bordeaux, France (375ml btl)</b>	<b>£36.00</b>
<b>10yr Tawny Port, Quinta do Vallado, Douro, Portugal (500ml btl)</b>	<b>£40.00</b>
<b>Ruby Port, Warre's, LBV, Douro, Portugal (750ml btl)</b>	<b>£46.00</b>
<b>Royal Tokaji, Gold Label, Tokaji, Hungary (500ml btl)</b>	<b>£80.00</b>

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





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## DRINKS

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### COCKTAILS

<b>The Ivy Royale</b> Our signature take on a classic Kir Royale cocktail	12.50
<b>Peach Bellini</b> Peach pulp and Prosecco	9.25
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	10.25
<b>Paloma Spritz</b> Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	10.85
<b>Passionate Spritz</b> A light & fruity fizz made with Aperol, Sky Passion Fruit Vodka and Prosecco	10.95

### COOLERS & NON-ALCOHOLIC COCKTAILS

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





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## DRINKS

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### TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>The Ivy Collection Champagne, Champagne, France</b>	<b>NV</b>	<b>67</b>
<b>Coates &amp; Seely, Brut Rose, Hampshire, England</b>	<b>NV</b>	<b>78</b>
<b>Veuve Clicquot Yellow Label, Champagne, France</b>	<b>NV</b>	<b>89</b>
<b>Nyetimber, Classic Cuvee, Sussex, England</b>	<b>NV</b>	<b>89</b>
<b>Veuve Clicquot Rosé, Champagne, France</b>	<b>NV</b>	<b>97</b>
<b>Palmer, Blanc de Blancs, Champagne, France</b>	<b>NV</b>	<b>130</b>
<b>Laurent-Perrier, Cuvee Rosé, Champagne, France</b>	<b>NV</b>	<b>135</b>
<b>Perrier-Jouet Blason Rosé, Champagne, France</b>	<b>NV</b>	<b>135</b>
<b>Veuve Clicquot, Extra Brut, Extra Old, Champagne, France</b>	<b>NV</b>	<b>170</b>
<b>Perrier-Jouet, Belle Epoque, Champagne, France</b>	<b>2012</b>	<b>190</b>
<b>Veuve Clicquot, La Grande Dame, Champagne, France</b>	<b>2008</b>	<b>190</b>
<b>Dom Perignon, Champagne, France</b>	<b>2010</b>	<b>225</b>
<b>Krug, Grande Cuvee, Champagne, France</b>	<b>NV</b>	<b>250</b>
<b>Nyetimber, 1086 Prestige Cuvee, Sussex, England</b>	<b>2010</b>	<b>280</b>

### MAGNUM

	<i>Vintage</i>	<i>Bottle 1.5l</i>
<b>Chablis, Domaine Jean Defaix, Burgundy, France</b>	<b>2018</b>	<b>92</b>
<b>Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France</b>	<b>2020</b>	<b>98</b>
<b>Chateau Peyrabon, Haut Medoc, Bordeaux, France</b>	<b>2016</b>	<b>110</b>



## DRINKS

### ROSÉ

	Vintage	Bottle 75cl
<b>Rosé, Lierre, Carinena, Spain</b>	2020	25
<b>Sangiovese Rosé, Poderi Dal Nespoli, Filarino, Emilia-Romagna, Italy</b>	2020	36
<b>Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France</b>	2020	52
<b>Chateau Leoube, Love by Leoube, Provence, France</b>	2019	56
<b>Provence Rosé, Chateau d'Esclans, Whispering Angel, Cotes de Provence, France</b>	2020	59
<b>Provence Rosé Ultimate Provence, AOP Côtes de Provence, France</b>	2020	59

### WHITE

	Vintage	Bottle 75cl
<b>Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France</b>	2020	33
<b>Gruner Veldliner, Mantlerhof, Weitgasse, Kremstal, Austria</b>	2020	34
<b>Soave Classico, Suavia, Veneto, Italy</b>	2020	37
<b>Chardonnay, Journey's End, Cape 34, Western Cape, South Africa</b>	2019	40
<b>Viognier, Valdivieso, Valley Selection, Maule Valley, Chile</b>	2020	41
<b>Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany</b>	2019	43
<b>Vermentino, Funtanaliras, Sardinia, Italy</b>	2020	43
<b>Sauvignon Blanc, Craggy Range, Martinborough, New Zealand</b>	2019	44
<b>Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain</b>	2020	44
<b>Macon, Domaine Fichet, Crepillone, Burgundy, France</b>	2020	45
<b>Sylvaner, Scheurebe &amp; Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany</b>	2018	46
<b>Rioja Blanco, Bhilar, Rioja, Spain</b>	2019	47
<b>Chablis, La Chablisienne, Sereine, Burgundy, France</b>	2018	52
<b>Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy</b>	2018	54
<b>Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France</b>	2019	55
<b>Gewurztraminer, Milton, Riverpoint, Gisborne, New Zealand</b>	2015	58
<b>Furmint, Royal Tokaji, Mezes Maly, Hungary</b>	2018	61
<b>Bacchus, Chardonnay, Litmus, Element 20, England</b>	2014	62
<b>Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France</b>	2019	69
<b>Pinot Gris, Prophet's Rock, Central Otago, New Zealand</b>	2019	70
<b>Sauvignon Blanc, Mission Hill, Okanagan Valley, Canada</b>	2020	72
<b>Sancerre Blanc, Domaine Fouassier, Clos Paradis, Loire, France</b>	2019	74
<b>Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France</b>	2020	75
<b>Chardonnay, Creation, Reserve, Walker Bay, South Africa</b>	2020	80
<b>Chardonnay, Morgan, Double L Vineyard, California, USA</b>	2018	90

## DRINKS

### WHITE

	Vintage	Bottle 75cl
<b>Meursault Domaine Vincent Latour, Grands Charrons, Burgundy, France</b>	2018	95
<b>Condrieu, Saint Cosme, Rhone, France</b>	2019	110
<b>Fume Blanc, Robert Mondavi, Napa Valley, USA</b>	2019	125
<b>Chassagne-Montrachet 1er Cru, Maison Caroline l'Estime, Les Champs Gains, Burgundy, France</b>	2018	165
<b>Chateau Smith Haut Lafitte Blanc, Pessac-Leognan, Bordeaux, France</b>	2015	170
<b>Corton-Charlemagne Grand Cru, Domaine Roux, Burgundy, France</b>	2017	250

### RED

	Vintage	Bottle 75cl
<b>Frappato, Nerello Mascalese, Terre di Giunara, Sicily, Italy</b>	2019	31
<b>Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile</b>	2020	33
<b>Shiraz, Yering Station, Little Yering, Yarra Valley, Australia</b>	2018	35
<b>Douro Tinto, Quinta do Vallado, Douro Valley, Portugal</b>	2018	36
<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>Primitivo Appassimento, Masseria Borgo Dei Trulli, Lucale, Puglia, Italy</b>	2020	37
<b>Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy</b>	2017	39
<b>Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France</b>	2018	40
<b>Brouilly, Selection du Baron de la Vauxonne, Beaujolais, France</b>	2020	41
<b>Malbec, Bodega Catena, Appellation Vista Flores, Mendoza, Argentina</b>	2018	44
<b>Shiraz, Journey's End, Single Vineyard, Western Cape, South Africa</b>	2017	44
<b>Morellino di Scansano, La Mozza, I Perazzi, Tuscany, Italy</b>	2019	47
<b>Cinsault, Cabernet Sauvignon, Syrah, Domaine Wardy, Bekaa Valley, Lebanon</b>	2018	48
<b>Pinot Noir, Spy Valley, Marlborough, New Zealand</b>	2019	49
<b>Cabernet Sauvignon, Battle of Bosworth, McLaren Vale, Australia</b>	2017	53
<b>Rioja Reserva, Dinastia Vivanco, Rioja, Spain</b>	2014	54
<b>Zinfandel, Renwood, Premier Old Vine, Sonoma County, USA</b>	2018	55
<b>Chianti Classico, Castellare di Castellina, Tuscany, Italy</b>	2019	56
<b>St Joseph, Paul Jaboulet Aine, Grand Pompee, Rhone, France</b>	2017	59
<b>Chateau Peyrabon, Haut Medoc, Bordeaux, France</b>	2008	63
<b>Cabernet Sauvignon, Truchard, California, USA</b>	2017	65
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	2019	68
<b>Nebbiolo, Vietti, Perbacco, Piedmont, Italy</b>	2018	71
<b>Chateaufeuf du Pape, Domaine Grand Veneur, Rhone, France</b>	2019	76
<b>Amarone, La Dama, Veneto, Italy</b>	2016	79
<b>Malbec, Bodega Catena, Alta, Mendoza, Argentina</b>	2017	82
<b>Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy</b>	2017	85
<b>Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France</b>	2017	86
<b>Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France</b>	2018	96

## DRINKS

### RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France</b>	<b>2015</b>	<b>97</b>
<b>Brunello di Montalcino, Talenti, Tuscany, Italy</b>	<b>2016</b>	<b>110</b>
<b>Hermitage, Paul Jaboulet Aine, La Maison Bleu, Rhone, France</b>	<b>2017</b>	<b>120</b>
<b>Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand</b>	<b>2016</b>	<b>125</b>
<b>Chateaufeuf du Pape, Chateau de Beaucastel, Rhone, France</b>	<b>2009</b>	<b>185</b>

### BEERS & CIDER

<b>The Ivy Craft Lager,</b>	<b>£5.95</b>	<b>Aspall Cyder,</b>	<b>£5.95</b>
<i>Scotland, 4.4% abv, 330ml</i>		<i>Suffolk, England, 5.5% abv, 330ml</i>	
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager		Thirst quenching, fruity, dry and sparkling	
<b>Menabrea Bionda,</b>	<b>£6.50</b>	<b>Lucky Saint,</b>	<b>£4.95</b>
<i>Italy, 4.8% abv, 330ml</i>		<i>Germany, 0.5% abv, 330ml</i>	
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>	<b>£6.00</b>		
<i>Scotland, 4.4% abv, 330ml</i>			
Rich, viscous and chocolatey dark ale			

### SOFT DRINKS

<b>Selection of juices</b>	<b>£3.95</b>
<b>Coca-Cola, Diet Coke, Coke Zero</b>	<b>£3.75</b>
<b>Fever-Tree Tonics &amp; Sodas</b>	<b>£3.75</b>
Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	
<b>Eton Ridge still mineral water 750ml</b>	<b>£4.65</b>
<b>Eton Ridge sparkling mineral water 750ml</b>	<b>£4.65</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, carrot, apple and ginger	
<b>Green Juice</b>	<b>£4.75</b>
Avocado, mint, spinach, apple, parsley	

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