



THE
BOTANICAL
ROOM

THE IVY
OXFORD BRASSERIE



The Botanical Room

The Ivy Oxford Brasserie offers a stunning private dining room available for breakfast, lunch and dinner, every day of the week.

Situated on the first floor, The Botanical Room is adorned with vibrant vintage prints and artwork inspired by the local area, and is finished with opulent details, creating a glamorous backdrop for all occasions including corporate events, meetings, private parties and weddings.

The room seats 24 guests on three round tables, 20 on one long table, or 35 for standing cocktail receptions. Featuring a striking private bar and eclectic mix of botanical print dining chairs.

Our dedicated Event Manager 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 The Botanical Room we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage. All tables will be decorated with seasonal flowers. Please note that there is no lift access to The Botanical Room.

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 & Parking

The Ivy Oxford Brasserie is conveniently placed in the heart of Oxford. Please note between the hours of 7:00am and 6:30pm a traffic restriction on the High Street is enforced. We do not have an onsite car park, instead we encourage guests to utilise public methods of transport, such as the Park & Ride, nearby carparks or on-street parking - the nearest is on Broad Street, OX1 3AZ or Westgate Oxford Car Park, OX1 1TR is a 10 min walk from us. By train Oxford Train Station is a 15 minute walk.

Timings

Breakfast: 08.00 until 10.30 with host's access from 07.45

Lunch: 12.00 until 16.30 with host's access from 11.30

Dinner: 18.30 until 00.00 Sunday to Thursday, 18.30 until 00.30 Friday and Saturday with host's access from 18.00 (Sunday guests' departure 23.00)

Food Allergen Disclaimer

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

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







BREAKFAST

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

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



JUICES & SMOOTHIES

Mixed Berry Smoothie £4.75

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

Beet it £4.50

Beetroot, carrot, apple and ginger

Green Juice £4.75

Avocado, mint, spinach, apple, parsley



MENU A

£22

Toast and preserves

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

Oat and almond granola

Raspberries, coconut "yoghurt" and raisins

Bacon and egg brioche roll

Smoked streaky bacon and fried hen's egg





BREAKFAST

MENU B

£27

Selection of mini pastries and preserves

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

Oat and almond granola

Raspberries, coconut “yoghurt” and raisins

Eggs Benedict

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

OR

Eggs Royale

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



MENU C

£34

Selection of mini pastries and preserves

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

Oat and almond granola

Raspberries, coconut “yoghurt” and raisins

The Ivy full English breakfast

Smoked streaky bacon, Cumberland herbed sausages, fried hen's eggs, black pudding, roast plum tomato, grilled flat mushroom and baked beans.

Served with sourdough toast



CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Please choose from the options below.



Truffle arancini

Fried Arborio rice balls
with truffle cheese

£5.95

Honey-glazed almonds

Rosemary and sea salt

£3.50

Spiced green olives

Gordal olives with chilli,
coriander and lemon

£3.75



SAVOURY CANAPÉS

£2.75 per bite

Truffle arancini

Lobster cocktail cornet with caviar

Crunchy tempura prawns with kimchi sauce

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

Grilled sirloin skewers with truffle mayonnaise

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with chilli, mint and lime dip

Mini roast beef Yorkshire pudding with shaved horseradish

Smoked salmon and chive cream cheese on rye bread

White onion soup with truffle mascarpone

SWEET CANAPÉS

£2.75 per bite

Almond and lavender macarons

Salted caramel chocolate balls



TASTING DISHES

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



SAVOURY BOWLS

£6.75 per bowl

Salt and pepper squid with wasabi mayonnaise

The Ivy shepherd's pie

Buffalo mozzarella with sun-dried pepper, tomato, olives and pesto

Seasonal risotto

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.75

Classic crème brûlée

Chocolate profiterole

Red velvet cake

Chocolate shortbread slice





AFTERNOON TEA

Available Monday to Friday only.
Subject to seasonal change.



WONDERLAND AFTERNOON TEA – £26.95

Savouries

The Ivy cure smoked salmon and cream cheese finger sandwich
Grilled chicken and truffle mayonnaise brioche roll
Pickled cucumber, courgette and basil double decker

Scones

Warm fruited scones with clotted cream,
fresh strawberries and strawberry preserve

Sweet

Red velvet raspberry Queen cake
“Eat me” almond and lavender Macaroon
Two of hearts chocolate shortbread slice
Green wonderland juice bottle
Includes a choice of teas, infusions or coffees



Champagne Afternoon Tea – £35.95

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees



DRINKS

TRADITIONAL METHOD & SPARKLING

| | <i>Vintage</i> | <i>Bottle 75cl</i> |
|--|----------------|--------------------|
| The Ivy Collection Champagne , <i>Champagne, France</i> | NV | £64.00 |
| Veuve Clicquot Yellow Label , <i>Champagne, France</i> | NV | £87.00 |
| Veuve Clicquot Rosé , <i>Champagne, France</i> | NV | £97.00 |
| Dom Perignon , <i>Champagne, France</i> | 2010 | £210.00 |

COCKTAILS

| | |
|--|---------------|
| The Ivy Royale Our signature take on a classic Kir Royale cocktail | £12.50 |
| The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Wyborowa Vodka | £9.50 |
| Peach Bellini Peach pulp and Prosecco | £8.95 |
| Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist | £9.95 |
| Paloma Spritz Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco | £10.85 |
| Passionate Spritz A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco | £10.95 |

GIN & TONIC SELECTION

| | |
|--|---------------|
| The Ivy Special G&T Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic | £10.50 |
| Pink G&T Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic | £9.95 |
| Blood Orange G&T Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic | £10.50 |
| Rhubarb & Raspberry G&G Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale | £11.00 |
| Hemingway G&T Flavours inspired by a classic Hemingway Daiquiri cocktail using Plymouth Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry | £9.95 |
| Black Forest G&T Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic | £13.25 |
| Single Estate G&T A classic, premium G&T served with Ramsbury Single Estate Gin from the heart of Wiltshire, Fever-Tree Naturally Light Tonic Water and finished with apple & lime | £10.95 |



— EXPRESS LUNCH MENU —

*Available Monday - Friday
11am - 5pm*

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event

Two courses £24.95 | Three courses £28.95



STARTERS

Laverstoke Park Buffalo mozzarella

San Marzanino tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

White onion and truffle soup

Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

MAINS

Chicken Milanese

Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

Chargrilled halloumi

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

Peas and sugar snaps served sharing style to the table

DESSERTS

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Frozen mixed berries

Yoghurt sorbet, lemon balm and a warm white chocolate sauce



Tea & coffee available £3.75 per person

Mini chocolate truffles – £3.75

With a liquid salted caramel centre

Selection of cheeses - £10.50

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



— PRIVATE DINING MENUS —

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

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

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

Truffle arancini
Fried Arborio rice balls
with truffle cheese
£5.95

Honey-glazed almonds
Rosemary and sea salt
£3.50

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

MENU A £43

Salt-crusted sourdough bread
With salted butter

STARTERS

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

Laverstoke Park Farm Buffalo mozzarella
San Marzano tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

White onion and truffle soup
Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

MAINS

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

Salmon and smoked haddock fish cake
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

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

DESSERTS

Classic crème brûlée
Classic set vanilla custard with a caramelised sugar crust

Profiteroles
Vanilla ice cream, warm chocolate sauce and gold flakes

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

Selection of teas and filter coffees

Selection of cheeses - £10.50
Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese
and Camembert from Normandy with pear chutney and wholegrain crackers

— PRIVATE DINING MENUS —

Truffle arancini
Fried Arborio rice balls
with truffle cheese
£5.95

Honey-glazed almonds
Rosemary and sea salt
£3.50

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



MENU B
£59

Salt-crusted sourdough bread
With salted butter

STARTERS

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

White onion and truffle soup
Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

Steak tartare
Hand-cut raw beef striploin with a Tabasco
mustard dressing, cornichons, shallot, parsley,
egg yolk

MAINS

Chicken Milanese
Brioche-crumbed chicken breast with creamed potato, broccoli,
Parmesan and truffle cream sauce

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

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

DESSERTS

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

Classic crème brûlée
Classic set vanilla custard with a caramelised sugar crust

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

Selection of teas and filter coffees

Selection of cheeses - £10.50
Oglesfield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese
and Camembert from Normandy with pear chutney and wholegrain crackers

PRIVATE DINING MENUS

Truffle arancini

Fried Arborio rice balls
with truffle cheese

£5.95

Honey-glazed almonds

Rosemary and sea salt

£3.50

Spiced green olives

Gordal olives with chilli,
coriander and lemon

£3.75



MENU C

£68

Salt-crusted sourdough bread

With salted butter

STARTERS

Crispy duck salad

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

Prawn cocktail

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

Laverstoke Park Farm Buffalo mozzarella

San Marzanino tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

MAINS

Fillet steak 7oz/198g

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

Blackened cod fillet

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

Keralan sweet potato curry

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

DESSERTS

Sticky toffee pudding

Salted caramel sauce, dates, clotted cream and gold flakes

Chocolate bombe

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

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffees

Selection of cheeses - £10.50

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

— POST DINNER TREATS —

Mini chocolate truffle – £3.95

With a liquid salted caramel centre

Selection of cheeses - £10.50

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



SINGLE MALT SCOTCH

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

COGNAC

| | |
|---------------------------|--------|
| Courvoisier VSOP | £9.50 |
| Maxime Trijol VSOP | £12.50 |
| Leyrat XO Vieille Reserve | £22.50 |
| Martell Cordon Bleu | £24.00 |
| Courvoisier XO | £26.00 |

DESSERT WINES, PORT & SWEET SHERRY

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|--|--------|
| Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy, 2020 (375ml <i>btl</i>) | £25.00 |
| Maury, Lafage, Languedoc, France, 2019 (500ml <i>btl</i>) | £30.00 |
| Ruby Port, Warre's, LBV, Douro, Portugal (750ml <i>btl</i>) | £46.00 |
| 10yr Tawny Port, Quinta do Vallado, Douro, Portugal (500ml <i>btl</i>) | £40.00 |
| Sauternes, Clos Labeille, Bordeaux, France (375ml <i>btl</i>) | £28.00 |
| Pedro Ximénez, Bodegas Alvear, Montilla-Moriles, Spain (375ml <i>btl</i>) | £31.00 |
| Royal Tokaji, Gold Label, Tokaji, Hungary (500ml <i>btl</i>) | £80.00 |

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



DRINKS

COCKTAILS

| | |
|--|---------------|
| The Ivy Royale Our signature take on a classic Kir Royale cocktail | £12.50 |
| The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Wyborowa Vodka | £9.50 |
| Peach Bellini Peach pulp and Prosecco | £8.95 |
| Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist | £9.95 |
| Paloma Spritz Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco | £10.85 |
| Passionate Spritz A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco | £10.95 |
| Salted Caramel Espresso Martini A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup | £10.50 |

COOLERS & NON-ALCOHOLIC COCKTAILS

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





DRINKS

TRADITIONAL METHOD & SPARKLING

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

MAGNUM

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



DRINKS

ROSÉ

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

WHITE

| | Vintage | Bottle 75cl |
|--|---------|-------------|
| Pinot Grigio, Organic, Riff, Alto Adige, Italy | 2019 | 29 |
| Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France | 2019 | 33 |
| Gruner Veltliner, Mantlerhof, Weitgasse, Kremstal, Austria | 2019 | 34 |
| Soave Classico, Suavia, Veneto, Italy | 2019 | 36 |
| Chardonnay, Journey's End, Cape 34, Western Cape, South Africa | 2019 | 38 |
| Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany | 2018 | 39 |
| Viognier, Valdivieso, Valley Selection, Maule Valley, Chile | 2018 | 39 |
| Albariño, Bodegas Castro Martín, A20, Rias Baixas, Spain | 2018 | 41 |
| Sauvignon Blanc, Craggy Range, Martinborough, New Zealand | 2019 | 42 |
| Macon, Domaine Fichet, Crepillone, Burgundy, France | 2019 | 42 |
| Vermentino, Funtanaliras, Sardinia, Italy | 2019 | 43 |
| Rioja Blanco, Bhilar, Rioja, Spain | 2018 | 45 |
| Sylvaner, Scheurebe & Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany | 2018 | 46 |
| Chablis, La Chablisienne, Sereine, Burgundy, France | 2018 | 49 |
| Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy | 2018 | 51 |
| Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France | 2018 | 55 |
| Riesling, Millton, Opou, Gisborne, New Zealand | 2016 | 60 |
| Furmint, Royal Tokaji, Mezes Maly, Hungary | 2016 | 61 |
| Bacchus, Chardonnay, Litmus, Element 20, England | 2014 | 62 |
| Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France | 2018 | 67 |
| Sancerre Blanc, Domaine Fouassier, Clos Paradis, Loire, France | 2017 | 70 |
| Pinot Gris, Prophet's Rock, Central Otago, New Zealand | 2018 | 70 |
| Sauvignon Blanc, Mission Hill, Okanagan Valley, Canada | 2020 | 72 |
| Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France | 2018 | 73 |
| Chardonnay, Creation, Reserve, Walker Bay, South Africa | 2018 | 80 |
| Chardonnay, Morgan, Double L Vineyard, California, USA | 2016 | 90 |

DRINKS

WHITE

| | <i>Vintage</i> | <i>Bottle 75cl</i> |
|---|----------------|--------------------|
| Meursault Domaine Vincent Latour, Grands Charrons, Burgundy, France | 2018 | 95 |
| Condrieu, Saint Cosme, Rhone, France | 2018 | 110 |
| Fume Blanc, Robert Mondavi, Napa Valley, USA | 2015 | 125 |
| Chassagne-Montrachet 1er Cru, Maison Caroline l'Estime, Les Champs Gains, Burgundy, France | 2018 | 160 |
| Chateau Smith Haut Lafitte Blanc, Pessac-Leognan, Bordeaux, France | 2015 | 170 |
| Corton-Charlemagne Grand Cru, Domaine Roux, Burgundy, France | 2017 | 250 |

RED

| | <i>Vintage</i> | <i>Bottle 75cl</i> |
|---|----------------|--------------------|
| Frappato, Nerello Mascalese, Terre di Giunara, Sicily, Italy | 2018 | 31 |
| Shiraz, Yering Station, Little Yering, Yarra Valley, Australia | 2017 | 33 |
| Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile | 2018 | 33 |
| Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain | 2018 | 35 |
| Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France | 2019 | 36 |
| Douro Tinto, Quinta do Vallado, Douro Valley, Portugal | 2018 | 36 |
| Brouilly, Selection du Baron de la Vauxonne, Beaujolais, France | 2018 | 37 |
| Primitivo Appassimento, Masseria Borgo Dei Trulli, Lucale, Puglia, Italy | 2019 | 37 |
| Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy | 2016 | 39 |
| Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France | 2018 | 40 |
| Malbec, Bodega Catena, Appellation Vista Flores, Mendoza, Argentina | 2018 | 44 |
| Shiraz, Journey's End, Single Vineyard, Western Cape, South Africa | 2017 | 44 |
| Pinot Noir, Spy Valley, Marlborough, New Zealand | 2017 | 46 |
| Morellino di Scansano, La Mozza, I Perazzi, Tuscany, Italy | 2016 | 47 |
| Cabernet Sauvignon, Battle of Bosworth, McLaren Vale, Australia | 2017 | 50 |
| Rioja Reserva, Dinastia Vivanco, Rioja, Spain | 2014 | 51 |
| Chianti Classico, Castellare di Castellina, Tuscany, Italy | 2018 | 52 |
| Zinfandel, Renwood, Premier Old Vine, Sonoma County, USA | 2017 | 55 |
| St Joseph, Paul Jaboulet Aine, Grand Pompee, Rhone, France | 2016 | 59 |
| Chateau Peyrabon, Haut Medoc, Bordeaux, France | 2006 | 60 |
| Cabernet Sauvignon, Truchard, California, USA | 2017 | 65 |
| Nebbiolo, Vietti, Perbacco, Piedmont, Italy | 2017 | 69 |
| Chateaufeuf du Pape, Domaine Grand Veneur, Rhone, France | 2018 | 76 |
| Pinot Noir, Cloudy Bay, Marlborough, New Zealand | 2018 | 77 |
| Amarone, La Dama, Veneto, Italy | 2015 | 79 |
| Malbec, Bodega Catena, Alta, Mendoza, Argentina | 2017 | 82 |
| Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France | 2017 | 84 |
| Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy | 2015 | 85 |
| Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France | 2017 | 94 |

DRINKS

RED

| | <i>Vintage</i> | <i>Bottle 75cl</i> |
|---|----------------|--------------------|
| Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France | 2014 | 97 |
| Brunello di Montalcino, Talenti, Tuscany, Italy | 2015 | 110 |
| Hermitage, Paul Jaboulet Aine, La Maison Bleu, Rhone, France | 2017 | 120 |
| Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand | 2016 | 125 |
| Chateaufeuf du Pape, Chateau de Beaucastel, Rhone, France | 2009 | 180 |
| Vosne Romanee, Domaine Roux, Burgundy, France | 2017 | 188 |
| Chateau La Lagune, 3ème Cru Classe, Haut Medoc, Bordeaux, France | 2011 | 200 |
| Cabernet Sauvignon, Robert Mondavi, Oakville, Napa Valley, USA | 2016 | 220 |
| Barolo, Vietti, Ravera, Piedmont, Italy | 2012 | 360 |

BEERS & CIDER

| | | | |
|--|--------------|--|--------------|
| The Ivy Craft Lager, <i>Scotland, 4.4% abv, 330ml</i> | £5.50 | Harviestoun Old Engine Oil, <i>Scotland, 4.4% abv, 330ml</i> | £6.00 |
| Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager | | Rich, viscous and chocolatey dark ale | |
| Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i> | £6.00 | Lucky Saint, <i>Germany, 0.5% abv, 330ml</i> | £4.50 |
| Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour | | Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol | |

SOFT DRINKS

| | |
|---|--------------|
| Selection of juices | £3.95 |
| Coca-Cola, Diet Coke, Coke Zero | £3.50 |
| Fever-Tree Tonics & Sodas | £3.50 |
| Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda | |
| Kingsdown Still mineral water 750ml | £3.95 |
| Kingsdown Sparkling mineral water 750ml | £3.95 |
| The Ivy home-made Ginger Beer | £4.75 |
| Freshly pressed ginger juice, lemon, sugar and soda water | |
| Mixed Berry Smoothie | £4.75 |
| Strawberry, raspberry, blueberry, banana, coconut milk and lime | |
| Beet it | £4.50 |
| Beetroot, carrot, apple and ginger | |
| Green Juice | £4.75 |
| Avocado, mint, spinach, apple, parsley | |

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