

The background features a dense arrangement of tropical plants. In the foreground, there are bright green palm fronds and long, slender yellow leaves. In the upper right and lower left corners, there are clusters of dark red leaves. A subtle, repeating pattern of a chain-link fence is overlaid on the entire scene, creating a textured effect.

THE DANBY ROOM

THE IVY
— CAFE —
WIMBLEDON



The Danby Room

The Ivy Café, Wimbledon offers an intimate private space for events and functions which is available to book seven days a week for breakfast, lunch and dinner.

With natural light flooding the room, The Danby Room seats up to 20 guests and is adorned with locally-referenced artwork and prints depicting Wimbledon House, the official residence of The Earl of Danby in 1678. The polished parquet floor, burnt orange leather, brass-studded dark wood chairs and Art Deco-style central brass lights add touches of glamour.

Our dedicated Events Manager is available to assist with any details to enhance your occasion whether that be music, floral arrangements or table design to create a truly memorable event.





MORE DETAILS

For The Danby 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 Danby Room.

Audio Visual

Please note non-amplified live music is permitted and restaurant background music is available. 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. No screens are available.

Travel & Parking

Nearest tube - Wimbledon Overground
Parking - St George's Road
Wimbledon, London SW19 4DR (10 minute walk)

Timings

Breakfast: 08.00 until 10.30 with host's access from 07.45 Monday to Saturday,
09.00 until 10.30 with host's access from 09.15 Sunday

Lunch: 12.00 until 16:30 with host's access from 11.30

Dinner: 18.30 until 23.30 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>
Prosecco, Bisol, Jeio , <i>Valdobbiadene, Italy</i>	NV	£43.00
Corpinnat, Llopart, Brut Reserva , <i>Catalonia, Spain</i>	2018	£48.00
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	£12.50
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
Scruppers Special	£9.95
Hendrick's Gin, 30&40 Double Jus Cider Brandy Liqueur, lemon, apple, cucumber & Fever-Tree Ginger Beer	
Peach Bellini	£8.95
Peach pulp and Prosecco	
Aperol Spritz	£9.95
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
Paloma Spritz	£10.85
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	
Passionate Spritz	£10.95
A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	

GIN & TONIC SELECTION

The Ivy Special G&T	£10.50
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
Pink G&T	£9.95
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
Blood Orange G&T	£10.50
Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	£11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Hemingway G&T	£9.95
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	
Black Forest G&T	£12.75
Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	
Single Estate G&T	£10.95
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	



— 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

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 Labelley, 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	£12.50
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
Scumpers Special	£9.95
Hendrick's Gin, 30&40 Double Jus Cider Brandy Liqueur, lemon, apple, cucumber & Fever-Tree Ginger Beer	
Peach Bellini	£8.95
Peach pulp and Prosecco	
Aperol Spritz	£9.95
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
Paloma Spritz	£10.85
Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco	
Passionate Spritz	£10.95
A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	

COOLERS & NON-ALCOHOLIC COCKTAILS

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





DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
Prosecco, Bisol, Jeio, Valdobbiadene, Italy	NV	43
Corpinnat, Llopart, Brut Reserva, Catalonia, Spain	2017	48
The Ivy Collection Champagne, Champagne, France	NV	64
Veuve Clicquot Yellow Label, Champagne, France	NV	87
Nyetimber, Classic Cuvée, NV, Sussex, England	NV	89
Veuve Clicquot Rosé, Champagne, France	NV	97
Ruinart Blanc de Blancs, Champagne, France	NV	135
Laurent-Perrier, Cuvee Rosé, Champagne, France	NV	135
Dom Perignon, Champagne, France	2010	210
Krug, Grande Cuvee, Champagne, France	NV	250
Pol Roger, Cuvee Sir Winston Churchill, Champagne, France	2008	285



DRINKS

ROSÉ

	<i>Vintage</i>	<i>Bottle 75cl</i>
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France	2020	49
Chateau Leoube, Love by Leoube, Provence, France	2018	55
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

	<i>Vintage</i>	<i>Bottle 75cl</i>
Chenin Blanc, Acacia Tree, Western Cape, South Africa	2019	27
Verdejo, Cuatro Rayas, Rueda, Spain	2020	28
Pinot Grigio, Organic, Riff, Alto Adige, Italy	2019	32
Gavi, Voltolino, Piedmont, Italy	2018	32
Chardonnay, Xanadu, Exmoor, Margaret River, Australia	2019	36
Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany	2018	39
Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain	2019	41
Dry Tokaji, Royal Tokaji, The Oddity, Hungary	2018	41
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	2019	42
Macon, Domaine Fichet, Crepillionne, Burgundy, France	2019	42
Branco, Quinta de la Rosa, Douro, Portugal	2019	48
Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy	2018	49
Chardonnay, Creation, Walker Bay, South Africa	2020	54
Pouilly Fume, Domaine des Cassiers, Cuvée Prestige, Loire, France	2018	55
Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France	2018	67
Sancerre Blanc, Domaine Fouassier, Clos Paradis, Loire, France	2018	70
Pinot Gris, Prophet's Rock, Central Otago, New Zealand	2018	70
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France	2018	73
Chateauneuf-du-Pape Blanc, Domaine Grand Veneur, Rhone, France	2018	84
Meursault, Domaine Vincent Latour, Grands Charrons, Burgundy, France	2018	95
Chassagne-Montrachet 1er Cru, Domaine Roux, Macherelles, Burgundy, France	2016	150



DRINKS



RED

Vintage Bottle 75cl

Sangiovese di Romagna, Poderi dal Nespole, Fico Grande, <i>Emilia-Romagna, Italy</i>	2018	27
Merlot, Santa Rita, Gran Hacienda, <i>Central Valley, Chile</i>	2018	33
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	2018	35
Cotes du Rhone, Alain Jaume, Haut de Brun, <i>Rhone, France</i>	2019	36
Primitivo, Li Veli, Orion, <i>Puglia, Italy</i>	2018	38
Malbec, Bodega Catena, Appellation Vista Flores, <i>Mendoza, Argentina</i>	2018	44
Pinot Noir, Spy Valley, <i>Marlborough, New Zealand</i>	2017	46
Rioja Reserva, Dinastia Vivanco, <i>Rioja, Spain</i>	2014	51
Chianti Classico, Castellare di Castellina, <i>Tuscany, Italy</i>	2018	52
Chateau Peyrabon, Haut Medoc, <i>Bordeaux, France</i>	2006	60
Chateaneuf du Pape, Domaine Grand Veneur, <i>Rhone, France</i>	2018	76
Chassagne-Montrachet Rouge, Domaine Marc Morey, <i>Burgundy, France</i>	2017	84
Barolo, Paolo Conterno, Riva del Bric, <i>Piedmont, Italy</i>	2015	85
Chateau Kirwan, K de Kirwan, Margaux, <i>Bordeaux, France</i>	2014	90
Nuits-Saint-Georges, Domaine Jean Chauvenet, <i>Burgundy, France</i>	2017	94
Brunello di Montalcino, Talenti, <i>Tuscany, Italy</i>	2015	110
Hermitage, Paul Jaboulet Aine, La Petite Chapelle, <i>Rhone, France</i>	2014	120
Vougeot 1er Cru, Domaine Roux, Les Petits Vougeot, <i>Burgundy, France</i>	2017	140
Chateaneuf du Pape, Chateau de Beaucastel, <i>Rhone, France</i>	2009	180
Barolo, Vietti, Ravera, <i>Piedmont, Italy</i>	2014	360



DRINKS

BEERS & CIDER

The Ivy Craft Lager, <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	£5.50	Aspall Cyder, <i>Suffolk, England, 5.5% abv, 330ml</i> Thirst quenching, fruity, dry and sparkling	£5.75
Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i> Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	£6.00	Lucky Saint, <i>Germany, 0.5% abv, 330ml</i> Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	£4.50
Harviestoun Bitter & Twisted Golden Ale, <i>Scotland, 4.4% abv, 330ml</i> Zesty, aromatic ale with a citrus finish	£5.50		

SOFT DRINKS

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



CONTACT US

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