

The background features a dense arrangement of tropical plants. In the foreground, there are bright green palm fronds and long, slender leaves. Interspersed are vibrant yellow and orange leaves, and clusters of deep red leaves. A subtle, repeating pattern of a chain-link fence is overlaid on the entire scene, creating a textured, grid-like effect.

# THE PYGMALION & THE GALATEA ROOMS

THE IVY

MARKET GRILL

## The Pygmalion & Galatea Rooms

**Situated on the lower ground floor of the restaurant, The Ivy Market Grill offers two stunning private dining rooms available for breakfast, lunch and dinner, every day of the week.**

The Pygmalion Room seats up to 44 guests over 5 round tables, 26 guests on one long table or 50 guests for a standing reception. For more intimate events, there is the option of The Galatea Room which accommodates up to 24 guests seated over three round tables, 16 guests on one long table or 30 guests for a standing reception.

For extra special occasions and larger parties, we are also able to offer exclusive hire of both rooms together. This unique space can accommodate a standing arrival reception in The Galatea Room and then a seated breakfast, lunch or dinner in The Pygmalion Room.

Ideally located a short walk from Covent Garden Station, The Ivy Market Grill's private dining space provides the perfect setting for entertaining clients, friends and family away from the hustle and bustle of Covent Garden.

Our dedicated Event Manager is available to assist with any detail to enhance your occasion, whether that be technology, AV support, music, floral arrangements or table design.



## MORE DETAILS

For The Galatea and Pygmalion Rooms our 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 our private dining rooms.

### **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 - Covent Garden

Parking - NCP London Covent Garden

Covent Garden, Parker Street, Parker Mews, London, WC2B 5NT (8 minute walk)

### **Timings**

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

**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 22.30)

### **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.

THE GALATEA ROOM



THE PYGMALION ROOM





## BREAKFAST

We offer a selection of four 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 £20**

#### **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



### **MENU B £25**

#### **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



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## BREAKFAST

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### **MENU C £28**

#### **Green Juice**

Avocado, mint, spinach, apple, parsley

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

Raspberries, coconut "yoghurt" and raisins

#### **Poached eggs with avocado and quinoa**

Warm avocado with sesame sauce, pomegranate and rocket



### **MENU D £32**

#### **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 sweet cured bacon, Cumberland herbed sausage,  
fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushrooms  
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

**Salted smoked almonds**  
Hickory smoked  
and lightly spiced  
£3.25

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
£3.50



### SAVOURY CANAPÉS

*£2.50 per bite*

- Crunchy tempura prawns with matcha green tea sauce**
- Mini smoked haddock and salmon fishcake  
with horseradish mayonnaise**
- Garden pea soup with coconut “yoghurt”**
- Grilled sirloin skewers with truffle mayonnaise**
- Duck liver parfait, hazelnut crumble on toasted brioche**
- Crispy duck, hoisin, ginger and chilli**
- Grilled chicken skewers with avocado houmous**
- Mini roast beef Yorkshire pudding  
with shaved horseradish**
- Truffle arancini**
- Lobster cocktail cornet with caviar**
- Ponzu marinated tuna tartare, avocado and sesame**
- Spiced green cucumber gazpacho shot with mint**
- Belgian endive with coconut “cheese” and hazelnuts**

### SWEET CANAPÉS

*£2.50 per bite*

- Raspberry Tarte Tropézienne**
- White chocolate and passion fruit ice cream balls**
- Macarons**

## SMALL DISHES

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



### SAVOURY BOWLS

*£6.50 per bowl*

**Tuna tartare, soy and sesame**

**The Ivy shepherd's pie**

**Belgian endive salad with grapes, coconut "cheese",  
sumac and picked herbs**

**Laverstoke Park Farm buffalo mozzarella  
with grapes, mint, parsley and hazelnuts**

**Seasonal risotto**

**Jackfruit and peanut bang bang salad with chayote,  
Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander**

**Classic prawn cocktail**

**Crispy duck and five spice salad**

### SWEET MINI DISHES

*£6.50*

**Classic crème brûlée**

**Vanilla panna cotta**

**Potted chocolate and caramel**

**Blackberry and Champagne trifle**



## DRINKS

### TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>The Ivy Collection Champagne</b> , <i>Champagne, France</i>	NV	59.00
<b>Veuve Clicquot Yellow Label</b> , <i>Champagne, France</i>	NV	85.00
<b>Veuve Clicquot Rosé</b> , <i>Champagne, France</i>	NV	97.00
<b>Dom Perignon</b> , <i>Champagne, France</i>	2008	210.00

### COCKTAILS

<b>The Ivy Royale</b> Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	10.75
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	8.50
<b>Peach Bellini</b> Peach pulp and Prosecco	8.75
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
<b>The Ivy VLS</b> Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	9.25
<b>Aromatic Spritz</b> Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	8.50

### GIN & TONIC SELECTION

<b>The Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	9.75
<b>Pink G&amp;T</b> Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	9.75
<b>Seville G&amp;T</b> Tanqueray Flor de Sevilla Gin, Aperol & an orange slice with Fever-Tree Aromatic Tonic	10.75
<b>Rhubarb &amp; Raspberry G&amp;G</b> Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	11.00
<b>Hemingway G&amp;T</b> Flavours inspired by a classic Hemingway Daiquiri cocktail using Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	9.75
<b>Classic Copper G&amp;T</b> A classic gin and tonic with the sublime Belgian Copperhead Gin. Known as "The Alchemist's Gin" as it was created by a former pharmacist. Served with Fever-Tree Mediterranean Tonic with juniper berries and orange zest. One for the purists	13.25



## SPRING MENUS

We offer a selection of seven 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

### **Salted smoked almonds**

Hickory smoked and lightly spiced

£3.25

### **Spiced green olives**

Gordal olives with chilli, coriander and lemon

£3.50

## MENU A

£45

### **Garden pea soup**

Crushed peas, crispy tuile, coconut cream and edible flowers

### **Salmon and smoked haddock fish cake**

Crushed pea and herb sauce with a soft poached hen's egg, baby watercress and tenderstem broccoli

### **Classic crème brûlée**

Classic set vanilla bean custard with a caramelised sugar crust

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



## MENU B

£50

### **Laverstoke Park Farm buffalo mozzarella**

Grapes, mint, parsley and hazelnuts

### **Blackened cod fillet**

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

### **Rich chocolate mousse**

Dark chocolate mousse with raspberries and a salted crunchy hazelnut caramel topping

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

## — SPRING MENUS —

### MENU C

£55

#### **The Ivy Cure smoked salmon**

Black pepper, lemon and dark rye bread

#### **The Ivy shepherd's pie**

Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

#### **Classic crème brûlée**

Classic set vanilla bean custard with caramelised sugar crust

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



### MENU D

£60

#### **Duck liver parfait**

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

#### **Roast fillet of salmon**

Grilled asparagus, mashed potato, crushed pink peppercorn hollandaise and lemon

#### **Frozen mixed berries**

Yoghurt sorbet, lemon balm and a warm white chocolate sauce

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



### MENU E

£70

#### **The Ivy Cure smoked salmon and crab**

A quenelle of crab and dill cream, lemon, dark rye bread

#### **Roast corn-fed chicken breast**

Truffle mashed potato, asparagus spears, morels and red wine sauce

#### **Apple tart fine**

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

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

## SPRING MENUS

### MENU F

£75

#### **Prawn cocktail**

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

#### **English matured 7oz/198g fillet steak**

Chargrilled English matured 7oz fillet steak served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

#### **Rum baba**

Plantation rum soaked sponge with Chantilly cream and raspberries

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



### MENU G

£80

#### **Half poached lobster salad**

Half poached lobster with cucumber and watermelon salad, Amalfi lemon and basil mayonnaise

#### **Roast beef fillet**

Roast beef fillet with pan-fried duck liver, brioche, wild mushrooms and red wine sauce

#### **Chocolate bombe**

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

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

## — SPRING CHOICE MENU —

### **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.

## MENU H

£78

### **The Ivy Cure smoked salmon**

Black pepper, lemon and dark rye bread

### **Duck liver parfait**

Caramelised hazelnuts, truffle,  
pear and ginger compote, toasted brioche

### **Laverstoke Park Farm buffalo mozzarella**

Grapes, mint, parsley and hazelnuts

### **Roasted lamb rump**

Butter beans, red peppers, sun-dried tomatoes,  
fried artichoke and pesto with red wine sauce

### **Blackened cod fillet**

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

### **Chargrilled halloumi**

Giant couscous, smoked aubergine, red pepper purée,  
pomegranate, toasted almonds and labneh with a mixed herb salad

### **Classic crème brûlée**

Classic set vanilla bean custard with caramelised sugar crust

### **Frozen mixed berries**

Yoghurt sorbet, lemon balm and a warm white chocolate sauce

### **Chocolate bombe**

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

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





## — POST DINNER TREATS —

**Mini chocolate truffle – £3.50**  
With a liquid salted caramel centre

### **Selection of cheeses – £9.95**

Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire 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 (375ml <i>btl</i> )	£25.00
Maury, Lafage, Languedoc, France, 2017 (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

<b>The Ivy Royale</b>	£10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
<b>The Ivy Bloody Mary</b>	£8.75
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	£8.75
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	£9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>The Ivy VLS</b>	£9.25
Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
<b>Aromatic Spritz</b>	£8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	



### COOLERS & NON-ALCOHOLIC COCKTAILS

<b>The Ivy home-made Ginger Beer</b>	£4.75	<b>Strawberry &amp; Vanilla Soda</b>	£5.95
Freshly pressed ginger juice, lemon, sugar and soda water		A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
<b>Peach &amp; Elderflower Iced Tea</b>	£4.50	<b>Elderflower Garden</b>	£5.95
With The Ivy 1917 & afternoon tea blends		Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
<b>Mixed Berry Smoothie</b>	£4.75	<b>Dry London Mule</b>	£6.95
Strawberry, raspberry, blueberry, banana, coconut milk and lime		Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	
<b>Beet it</b>	£4.50	<b>Nogroni</b>	£7.95
Beetroot, carrot, apple and ginger		An alcohol-free version of the classic Negroni with Seedlip Grove 42 and Æcorn Bitter & Sweet Aperitifs, stirred over ice and finished with fresh orange	
<b>Green Juice</b>	£4.75		
Avocado, mint, spinach, apple, parsley			
<b>Virgin Bellini</b>	£5.00		
A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda			





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## DRINKS

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### TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>The Ivy Collection Champagne</b> , <i>Champagne, France</i>	NV	59
<b>Ferrari, Blanc de Blancs, Maximum Brut</b> , <i>Trento, Italy</i>	NV	60
<b>Veuve Clicquot Yellow Label</b> , <i>Champagne, France</i>	NV	85
<b>Nyetimber, Classic Cuvee</b> , <i>Sussex, England</i>	NV	86
<b>Veuve Clicquot Rosé</b> , <i>Champagne, France</i>	NV	97
<b>Ruinart, Blanc de Blancs</b> , <i>Champagne, France</i>	NV	120
<b>Perrier-Jouet, Blanc de Blancs</b> , <i>Champagne, France</i>	NV	128
<b>Ruinart, Rosé</b> , <i>Champagne, France</i>	NV	135
<b>Veuve Clicquot, Extra Brut, Extra Old</b> , <i>Champagne, France</i>	NV	170
<b>Perrier-Jouet, Belle Epoque</b> , <i>Champagne, France</i>	2012	180
<b>Dom Perignon</b> , <i>Champagne, France</i>	2008	210
<b>Krug, Grande Cuvee</b> , <i>Champagne, France</i>	NV	220
<b>Veuve Clicquot, La Grande Dame</b> , <i>Champagne, France</i>	2008	270
<b>Pol Roger, Cuvee Sir Winston Churchill</b> , <i>Champagne, France</i>	2008	275
<b>Nyetimber, 1086 Prestige Cuvee</b> , <i>Sussex, England</i>	2009	280



### MAGNUM

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



## DRINKS

### ROSÉ

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Sangiovese Rosé, Poderi Dal Nespoli, Filarino, Emilia-Romagna, Italy</b>	2019	32
<b>Provence Rosé, Grand Imperial, Estandon, Cotes de Provence, France</b>	2018	49
<b>Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France</b>	2019	49
<b>Chateau Leoube, Love by Leoube, Provence, France</b>	2019	56
<b>Provence Rosé, Chateau d'Esclans, Whispering Angel, Cotes de Provence, France</b>	2019	57

### WHITE

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France</b>	2017	33
<b>Gruner Veldiner, Mantlerhof, Weitgasse, Kremstal, Austria</b>	2018	34
<b>Soave Classico, Suavia, Veneto, Italy</b>	2019	36
<b>Chardonnay, Journey's End, Cape 34, Western Cape, South Africa</b>	2019	38
<b>Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany</b>	2018	39
<b>Viognier, Valdivieso, Valley Selection, Maule Valley, Chile</b>	2017	39
<b>Sauvignon Blanc, Craggy Range, Martinborough, New Zealand</b>	2019	40
<b>Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain</b>	2018	41
<b>Macon, Domaine Fichet, Crepillone, Burgundy, France</b>	2018	42
<b>Vermentino, Funtanaliras, Sardinia, Italy</b>	2018	43
<b>Rioja Blanco, Bhilar, Rioja, Spain</b>	2018	45
<b>Sylvaner, Scheurebe &amp; Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany</b>	2018	46
<b>Chablis, La Chablisienne, Sereine, Burgundy, France</b>	2017	49
<b>Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy</b>	2017	51
<b>Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France</b>	2018	55
<b>Gewurztraminer, Milton, Riverpoint, Gisborne, New Zealand</b>	2015	58
<b>Furmint, Royal Tokaji, Mezes Maly, Hungary</b>	2016	61
<b>Bacchus, Chardonnay, Litmus, Element 20, England</b>	2014	62
<b>Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France</b>	2018	67
<b>Sancerre Blanc, Domaine Fouassier, Clos Paradis, Loire, France</b>	2017	70
<b>Pinot Gris, Prophet's Rock, Central Otago, New Zealand</b>	2018	70
<b>Macon-Villages, Robert Denogent, Les Sardines, Burgundy, France</b>	2017	72
<b>Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France</b>	2018	73
<b>Chardonnay, Creation, Reserve, Walker Bay, South Africa</b>	2018	80
<b>Chardonnay, Morgan, Double L Vineyard, California, USA</b>	2016	90

## DRINKS

### WHITE

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Meursault Domaine Vincent Latour, Grands Charrons, Burgundy, France</b>	2017	95
<b>Condrieu, Saint Cosme, Rhone, France</b>	2018	110
<b>Fume Blanc, Robert Mondavi, Napa Valley, USA</b>	2015	125
<b>Chassagne-Montrachet 1er Cru, Maison Caroline Lestime, Les Champs Gains, Burgundy, France</b>	2017	160
<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

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Shiraz, Yering Station, Little Yering, Yarra Valley, Australia</b>	2016	33
<b>Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile</b>	2017	33
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	2018	34
<b>Brouilly, Selection du Baron de la Vauxonne, Beaujolais, France</b>	2017	34
<b>Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France</b>	2018	35
<b>Douro Tinto, Quinta do Vallado, Douro Valley, Portugal</b>	2018	36
<b>Primitivo Appasimento, Masseria Borgo Dei Trulli, Lucale, Puglia, Italy</b>	2017	37
<b>Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy</b>	2016	39
<b>Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France</b>	2016	40
<b>Malbec, Bodega Catena, Appellation Vista Flores, Mendoza, Argentina</b>	2017	44
<b>Shiraz, Journey's End, Single Vineyard, Western Cape, South Africa</b>	2016	44
<b>Pinot Noir, Spy Valley, Marlborough, New Zealand</b>	2016	46
<b>Morellino di Scansano, La Mozza, I Perazzi, Tuscany, Italy</b>	2016	47
<b>Cinsault, Cabernet Sauvignon, Syrah, Domaine Wardy, Bekaa Valley, Lebanon</b>	2017	48
<b>Cabernet, Merlot, Fraser Gallop, Margaret River, Australia</b>	2017	50
<b>Rioja Reserva, Dinastia Vivanco, Rioja, Spain</b>	2014	51
<b>Chianti Classico, Castellare di Castellina, Tuscany, Italy</b>	2018	52
<b>Nebbiolo, Vietti, Perbacco, Piedmont, Italy</b>	2018	55
<b>St Joseph, Paul Jaboulet Aine, Grand Pompee, Rhone, France</b>	2016	59
<b>Chateau Peyraron, Haut Medoc, Bordeaux, France</b>	2006	60
<b>Cabernet Sauvignon, Truchard, California, USA</b>	2016	65
<b>Chateaufeuf du Pape, Domaine Grand Veneur, Rhone, France</b>	2018	76
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	2017	77
<b>Amarone, La Dama, Veneto, Italy</b>	2015	79
<b>Malbec, Bodega Catena, Alta, Mendoza, Argentina</b>	2017	82
<b>Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France</b>	2016	84
<b>Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy</b>	2015	85
<b>Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France</b>	2017	94
<b>Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France</b>	2014	97
<b>Brunello di Montalcino, Talenti, Tuscany, Italy</b>	2014	110





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## DRINKS

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### RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Hermitage, Paul Jaboulet Aine, La Petite Chapelle, Rhone, France</b>	2014	120
<b>Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand</b>	2016	125
<b>Chateauneuf du Pape, Chateau de Beaucastel, Rhone, France</b>	2009	180
<b>Vosne Romanee, Domaine Roux, Burgundy, France</b>	2017	188
<b>Chateau La Lagune, 3ème Cru Classe, Haut Medoc, Bordeaux, France</b>	2011	200
<b>Cabernet Sauvignon, Robert Mondavi, Oakville, Napa Valley, USA</b>	2017	220
<b>Barolo, Vietti, Ravera, Piedmont, Italy</b>	2014	360

### BEERS & CIDER

<b>The Ivy Craft Lager,</b>	<b>£5.50</b>	<b>Aspall Cyder,</b>	<b>£5.75</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>£4.50</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>Choice of fresh juices</b>	<b>£3.95</b>
Orange, apple, grapefruit	
<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, Italian Blood Orange Soda, White Grape & Apricot Soda	
<b>London Essence Peach &amp; Jasmine Soda</b>	<b>£3.75</b>
<b>London Essence Rhubarb &amp; Cardamom Soda</b>	<b>£3.75</b>
<b>Kingsdown still mineral water 750ml</b>	<b>£3.95</b>
<b>Kingsdown sparkling mineral water 750ml</b>	<b>£3.95</b>



## CONTACT US

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