

THE PRIVATE ROOMS AT

THE IVY

MARKET GRILL

The Private Rooms at The Ivy Market Grill are wood panelled, adorned with photos of stage and screen stars, skilfully lit and atmospheric.

Both rooms are available for breakfast, lunch and dinner events, as well as standing drinks and canapé receptions and are equally suited to the private and corporate worlds.

The Pygmalion room seats up to 44 guests over five round tables or 28 guests on one long table, and up to 50 guests standing. The Galatea room seats up to 24 guests over three round tables or 16 guests on one long table, and up to 30 guests standing.

We offer a selection of menus that have been created specially by our Executive Chef, Sean Burbidge. We cater for specific dietary requirements and can make wine recommendations for your event. Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



CONTACT US

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THE GALATEA ROOM



THE PYGMALION ROOM



SUMMER MENUS

Please select *one* menu for your whole party

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.50

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

Heritage tomato and feta salad

Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing

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

Buffalo mozzarella

Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint

Chicken Milanese

Brioche-crumbed chicken breast with San Marzanino tomatoes, capers,
sprouting broccoli, rocket, Parmesan and pesto

Rich chocolate mousse

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

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre

3.50

Selection of three cheeses

Cashel Blue, Quicke's and
Camembert from Normandy with
pear chutney, caramelised pecans,
olive croutons, rye crackers

9.95

All prices include VAT, a 12.5% service charge applies.

We cannot guarantee the total absence of allergens in our dishes.

Please notify us of any food allergies or intolerances and we will cater for these separately.

SUMMER MENUS

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.50

Salted smoked almonds

Hickory smoked and
lightly spiced

3.25

Spiced green olives

Cordal olives with chilli,
coriander and lemon

3.50

MENU C

£55

Asparagus with truffle hollandaise

Warm asparagus spears with truffle hollandaise and baby watercress

The Ivy shepherd's pie

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

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white
chocolate sauce

Selection of teas and filter coffee

MENU D

£60

Duck liver parfait

Caramelised hazelnuts, truffle and a tamarind glaze
with pear and ginger compote, toasted brioche

Blackened cod fillet

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

Cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre

3.50

Selection of three cheeses

Cashel Blue, Quicke's and
Camembert from Normandy with
pear chutney, caramelised pecans,
olive croutons, rye crackers

9.95

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SUMMER MENUS

Truffle arancini

Fried Arborio rice balls
with truffle cheese

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Salted smoked almonds

Hickory smoked and
lightly spiced

3.25

Spiced green olives

Cordal olives with chilli,
coriander and lemon

3.50

MENU E

£70

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Roasted lamb rump

Asparagus, creamed potato and a morel cream sauce

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan
vanilla ice cream

Selection of teas and filter coffee

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

Mini chocolate truffles

With a liquid salted caramel centre

3.50

Selection of three cheeses

Cashel Blue, Quicke's and
Camembert from Normandy with
pear chutney, caramelised pecans,
olive croutons, rye crackers

9.95

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SUMMER MENUS

Please select *one* menu for your whole party

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.50

Salted smoked almonds

Hickory smoked and
lightly spiced

3.25

Spiced green olives

Gordal olives with chilli,
coriander and lemon

3.50

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

Mini chocolate truffles

With a liquid salted caramel centre

3.50

Selection of three cheeses

Cashel Blue, Quicke's and
Camembert from Normandy with
pear chutney, caramelised pecans,
olive croutons, rye crackers

9.95

All prices include VAT, a 12.5% service charge applies.

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SUMMER MENUS

For groups of up to 15 guests

Your guests may order on the day from this menu.

For groups of 16 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.

MENU H

£78

Oak smoked salmon

Smoked salmon, black pepper and lemon with rye soda bread

Duck liver parfait

Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche

Asparagus with truffle hollandaise

Warm asparagus spears with truffle hollandaise and baby watercress



Roasted lamb rump

Asparagus, creamed potato and a morel cream sauce

Swordfish steak

Grilled with a herb crust, celeriac purée, sprouting broccoli and diced tomato

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander



Classic crème brûlée

Classic set vanilla bean custard with caramelised sugar crust

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and 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

All prices include VAT, a 12.5% service charge applies.

We cannot guarantee the total absence of allergens in our dishes.

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CANAPÉS

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

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.50

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 and mint soup

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

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut “cheese” and hazelnuts

SWEET CANAPÉS

£2.50

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnut

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**

**Buffalo mozzarella with sliced peaches, Nocellara olives,
smoked almonds, pesto and picked mint**

Seasonal risotto

**Bang bang chicken, with cucumber, radish,
baby gem and sweet chilli and peanut dressing**

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Classic crème brûlée

Vanilla panna cotta

Chocolate and lavender flowerpot

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BREAKFAST

Please select *one* menu for your whole party

MENU A

£20

Toast and preserves

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

Organic granola

Gluten-free granola with coconut “yoghurt” and raspberries

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

Organic granola

Gluten-free granola with coconut “yoghurt” and raspberries

Please select *one* for the entire party

Eggs Benedict

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

OR

Eggs Royale

Smoked salmon, toasted muffins, two poached hen’s eggs with hollandaise sauce and watercress



Menus come with a serving of freshly squeezed orange juice and English Breakfast tea or filter coffee

BREAKFAST

Please select *one* menu for your whole party

MENU C

£28

Green Juice

Avocado, mint, spinach, apple, parsley

Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

Organic granola

Gluten-free granola with coconut “yoghurt” and raspberries

Poached hen’s eggs with avocado, tomato and sesame

Chopped avocado with roast plum tomatoes and poached hen’s eggs on toasted granary with sesame dressing

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

Organic granola

Gluten-free granola with coconut “yoghurt” and raspberries

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



Menus come with a serving of freshly squeezed orange juice and English Breakfast tea or filter coffee

THE PYGMALION ROOM



THE GALATEA ROOM



DRINKS

COCKTAILS

The Ivy Royale	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	
The Ivy Bloody Mary	8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Peach Bellini	8.50
Peach pulp and Prosecco	
Aperol Spritz	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
Ruby Grapefruit Spritz	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
White Port & Tonic	8.50
Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist	

GIN & TONIC SELECTION

Ivy Special G&T	9.50
Beefeater Gin, lavender, cucumber and lime, with Fever-Tree Mediterranean Tonic	
Pink G&T	9.50
Beefeater Pink Gin, fresh strawberries and fresh mint, with Fever-Tree Elderflower Tonic	
Seville G&T	10.50
Tanqueray Flor de Sevilla Gin, Aperol and an orange slice, with Fever-Tree Aromatic Tonic	
Rhubarb & Raspberry G&G	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Summer Apple G&T	11.50
30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	
Deep Red G&T	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
Gibson G&T	13.00
Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic	

DRINKS

COOLERS & NON ALCOHOLIC COCKTAILS

The Ivy home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
Freshly pressed ginger juice, lemon, sugar and soda water	
Peach & Elderflower Iced Tea	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Beet it Beetroot, carrot, apple juice and ginger	4.50
Green Juice	4.75
Avocado, mint, spinach, apple, parsley	
Grove Sour	5.95
Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
Elderflower Garden	5.95
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
Seedlip Garden & Tonic	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	
Virgin Spritz	5.95
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	

SOFT DRINKS

Choice of fresh juices <i>orange, apple, grapefruit</i>	3.95
Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks	3.25
Range of tonics, Madagascan cola ginger beer, ginger ale, lemonade	
London Essence Peach & Jasmine Soda 750ml	3.75
London Essence Rhubarb & Cardamom Soda 750ml	3.75
Kingsdown still mineral water 750ml	3.75
Kingsdown sparkling mineral water 750ml	3.75

DRINKS

BEERS & CIDER

The Ivy Craft Lager , <i>Scotland, 4.4% abv, 330ml</i>	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Menabrea Bionda , <i>Italy, 4.8% abv, 330ml</i>	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.	
Harviestoun Old Engine Oil , <i>Scotland, 6% abv, 330ml</i>	5.00
Rich, viscous and chocolatey dark ale	
Aspall Cyder , <i>Suffolk, England, 5.5% abv, 330ml</i>	5.00
Thirst quenching, fruity, dry and sparkling	
Lucky Saint , <i>Germany, 0.5% abv, 330ml</i>	4.50
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	



In addition we are able to offer our full spirit selection from our restaurant on the day.

Spirits 50ml as standard with 25ml available on request. Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes.

FACILITIES & FURTHER INFORMATION

◆ Capacity

The Pygmalion - maximum 44 seated (*up to 28 guests on one table or 44 on five round tables*) and 50 standing

◆ **The Galatea** - maximum 24 seated (*up to 16 on one table or 24 on three round tables*) and 30 standing

◆ Access, Service & Departure Times

Breakfast -access: 7.45 am | service: 8.00 am | guests' departure: 10.30 am

Lunch – access: 11.30 am | service: noon | guests' departure: 5.00 pm

Dinner – Monday to Saturday

access: 6.00 pm | service: 6.30 pm | guests' departure: midnight

(Sunday guests' departure 10.30 pm)

◆ Service charge: 12.5%

◆ Menu cards can be printed and dedicated to your requirements

◆ Complimentary place cards are provided

◆ Table displays of seasonal flowers are provided in The Pygmalion room and The Galatea room. Additional flowers can be arranged via our florist

◆ Tea lights can be supplied to suit your table layout

◆ An iPod docking station is available for your own use or background music can be provided

◆ We do not have the facilities for DJs or dancing

◆ A complimentary easel & plasma screen can be provided

◆ Please note that there is no lift access to the private dining rooms

◆ Complimentary Wi-Fi

◆ Corkage is not permitted

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