



The Private Room

THE IVY

THE PRIVATE ROOM



The Private Room is a private-dining jewel in The Ivy's crown, designed by Martin Brudnizki Design Studio. It boasts a stunning bespoke bar and an incredible collection of contemporary art that sits alongside the signature harlequin stained-glass windows and oak panelling.

It creates an irresistibly elegant and alluring space, full of possibility. Music is also very much on the agenda – a baby grand piano sits in the corner and, whether it's a jazz trio, string quartet or anything in between, we can arrange the perfect accompaniment.

Whether a book launch, landmark celebration or cocktail party, The Private Room accommodates for up to 60 guests seated, or 100 for standing receptions and events.

The bar and reception area are the perfect size for drinks before lunch or dinner, whilst for seated breakfasts, lunches and dinners, up to 32 guests can be accommodated on one long oval table, or 60 on six round tables of 10.

BESPOKE MENUS

Our Executive Chef, Gary Lee and his team create menus specifically for The Private Room, inspired not only by the seasons, but also by the eclectic and imaginative menu in the restaurant. Using only the finest ingredients, the chefs can adapt the enclosed menus to suit personal tastes and dietary requirements.

MORE DETAILS

For The Private Room we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage. All tables will be decorated with seasonal flowers.



AUDIO VISUAL

Please note non-amplified live music is permitted and restaurant background music is available. A 65" plasma screen and microphones available to hire 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

Nearest tube – Leicester Square

Parking - Q-Park, Chinatown

20 Newport Place, Greater London, London WC2H 7PR (5 minute walk)

TIMINGS

Breakfast – access time 7.30am – 10.30am Monday to Saturday, 09.30 until 11.00
Sunday with host's access from 09.15

Lunch – 12.00 until 17.00 with host's access from 11.30

Dinner – 18.30 until 01.00 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.

BREAKFAST

SEATED FULL ENGLISH

£32.00



Grilled mushrooms
Sweet cured streaky bacon
Eggs (scrambled, poached or fried)
Baskets of sourdough toast
Double pork sausage
Hash browns
A selection of teas & coffee

VEGETARIAN BREAKFAST

£28.00



Hash brown
Slow roasted tomatoes
Baskets of sourdough toast
Eggs (scrambled, poached or fried)
Avocado with chilli & lime
Glamorgan sausage
A selection of teas & coffee

CONTINENTAL

£25.00



Fresh fruit salad
Continental meats
Mini croissants, pains aux raisins & brioche
Almond & coconut super seed bowls
Cinnamon waffles with maple syrup
Home-made preserves
A selection of teas & coffee

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.

SAVOURY

Shepherd's pie tartlet *£4.00*

Buttermilk fried chicken nuggets with sour cream *£4.25*

Moroccan spiced lamb croquettes *£4.00*

Duck spring rolls with plum hoisin *£4.00*

Spiced tuna tartare with rice crackers *£5.75*

Nori dusted popcorn shrimp with Korean ketchup *£4.25*

Lobster taco with peppered avocado cream *£5.75*

Soft crab rolls with fragrant herbs & pomelo *£4.25*

Seared halloumi, avocado & lemon pepper *£4.00*

Roasted beets, cream cheese mousse & burnt walnuts *£4.00*

Pumpkin arancini *£4.25*

Cauliflower tempura & bittersweet tomato sauce *£4.00*

SMALL DISHES

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

SAVOURY

The Ivy Shepherd's pie *£8.00*

Portland crab tabouleh *£8.75*

Spiced chicken skewers *£8.00*

Dukkah spiced lamb & chickpea stew *£8.00*

Shellfish 'mac & cheese' *£8.75*

Plant leaves and beetroot salad *£8.00*

Black cauliflower risotto *£8.50*

SWEET

Apple & blackberry crumble pie *£6.75*

Pineapple, mango & lime skewers *£6.50*

Warm doughnut with rhubarb *£6.25*

Dark chocolate & clementine choux *£6.75*

Baked vanilla & griottine cherry cheesecake *£6.75*

DRINKS

COCKTAILS

Hugo
Elderflower, mint, soda, prosecco
£10.00

Aperol Spritz
Aperol, soda, prosecco
£10.00

Twinkle
Vodka, elderflower, Champagne
£16.00

Kir royal
Creme de Cassis, Champagne
£16.00

Negroni
Gin, sweet vermouth, Campari
£16.00

Old Fashioned
Bourbon, sugar, bitters,
orange zest
£13.00

Scarlet Cup
Vodka, pinot and sauvignon blend,
raspberry, soda
£12.00

Grapefruit & Hops
Gin, grapefruit, hops, elderflower, soda
£12.00

Margarita
Tequila, cointreau, lime
£11.50

Moscow Mule
Vodka, ginger beer, angostura bitters, lime
£11.50

Sloe Gin Fizz
Sloe gin, lime, lemonade
£10.00

Passionfruit Martini
Vodka, passionfruit, vanilla, apple
12.50

NON-ALCOHOLIC COCKTAILS

Raspberry & lemon fizz
Raspberry, lemon, soda
£5.50

Elderflower Presse
£4.00

Seedlip & Tonic
Seedlip Garden 108, cucumber, tonic
£7.50

Seedlip & Ginger
Seedlip Spice 94, lime, ginger beer
£7.50

Passionfruit & lime soda
Passionfruit, lime, agave, soda
£16.00





LUNCH MENU

Available Monday - Friday



£58.00

Hot or chilled pea & mint soup with barrel-aged feta
Roasted cod, summer squash purée & wild mushrooms
Raspberry & elderflower (*coupe*) with coconut snaps





SPRING MENUS

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



MENU 1 **£68.00**

Burratina with black olive jam, smashed tomatoes and basil

The Ivy shepherd's pie

Apple & blackberry crumble with milk ice cream



MENU 2 **£75.00**

Black chickpea hummus with charred spring vegetables and mimosa

Corn-fed chicken two ways with dukkah carrots and labneh

Cru Virunga fondant gold

SPRING MENUS

MENU 3

£80.00

Crispy duck and watermelon salad with sweet teriyaki
& chilli cashews

Glazed sea bass spiced lentils and burnt lime

Asian fruit plate with star fruit, coconut & lemongrass snow



MENU 4

£85.00

The Ivy prawn cocktail

Rump of spring lamb with flat peas, pearl onions,
sprouting broccoli and mint jus

Lemon meringue with a twist

SPRING MENUS

MENU 5

£90.00

Duck liver parfait with spiced apple & hazelnut compote

Seared halibut with asparagus, broad beans, fennel and Jersey royals

Deconstructed vanilla cheesecake with gariguetta strawberries



MENU 6

£125.00

Lobster salad with chicory, nasturtium and grapefruit

Vodka, lemon & celery granita

Black Angus fillet steak with morel puff pie,
pressed potatoes and bordelaise sauce

British & European cheese selection

'The Ivy Jewel' chocolate box

CHOICE MENU

The following menu is available for a maximum of 30 guests.

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



£100.00

STARTERS

Black chickpea hummus with charred spring vegetables and mimosa

Crispy duck and watermelon salad with sweet teriyaki & chilli cashews

The Ivy prawn cocktail

MAIN COURSES

Seared halibut with asparagus, broad beans, fennel and Jersey royals

Black Angus fillet steak with morel puff pie, pressed potatoes and bordelaise sauce

Champagne risotto with summer truffles

DESSERTS

Lemon meringue with a twist

Deconstructed vanilla cheesecake with gariguetta strawberries

Cru Virunga fondant gold



POST-DINNER TREATS

Selection of Cheeses *£14.50*

Cheeseboards will consist of a bespoke selection of three British or European cheeses served with crackers and seasonal accompaniments.



CAKES £5.00 PER PERSON



Minimum numbers of 12 guests.

24 hours' notice is required

Please choose one cake from the selection below

Amalfi lemon & raspberry sponge cake

Chocolate Gianduja mousse cake

Flourless pistachio cake with orange syrup and marzipan

Strawberry & clotted cream cake

Chocolate and griottine cherry cake



DRINKS

COCKTAILS

Hugo
Elderflower, mint, soda, prosecco
£10.00

Aperol Spritz
Aperol, soda, prosecco
£10.00

Twinkle
Vodka, elderflower, Champagne
£16.00

Kir royal
Creme de Cassis, Champagne
£16.00

Negroni
Gin, sweet vermouth, Campari
£16.00

Old Fashioned
Bourbon, sugar, bitters,
orange zest
£13.00

Scarlet Cup
Vodka, pinot and sauvignon blend,
raspberry, soda
£12.00

Grapefruit & Hops
Gin, grapefruit, hops, elderflower, soda
£12.00

Margarita
Tequila, cointreau, lime
£11.50

Moscow Mule
Vodka, ginger beer, angostura bitters, lime
£11.50

Sloe Gin Fizz
Sloe gin, lime, lemonade
£10.00

Passionfruit Martini
Vodka, passionfruit, vanilla, apple
12.50

NON-ALCOHOLIC COCKTAILS

Raspberry & lemon fizz
Raspberry, lemon, soda
£5.50

Elderflower Presse
£4.00

Seedlip & Tonic
Seedlip Garden 108, cucumber, tonic
£7.50

Seedlip & Ginger
Seedlip Spice 94, lime, ginger beer
£7.50

Passionfruit & lime soda
Passionfruit, lime, agave, soda
£16.00

DRINKS

DESSERT

SAUTERNES - Clos Le Comte	2017	375ml	£50
BANYULS - Domaine de la Rectorie - Cuvee Therese	2017	500ml	£60
VOUVRAY "LE MARIGNY" MOELLEUX - Domaine Pichot - Loire	2005	750ml	£70

SPIRITS & DIGESTIFS

House spirit with mixer	£9.25
Courvoisier VSOP	£12.00
Baron de Sigognac 10 Year Old	£8.75

BEERS

Schiehallion Lager, <i>Scotland</i>	£5.50
Fuller's London Pride, <i>England</i>	£5.50
Rothaus, (<i>Non-alcoholic</i>)	£5.50



WINE

ROSÉ

CÔTES DE PROVENCE - Rosé Azure Mirabeau - <i>Provence</i>	2018	£54
CÔTES DE PROVENCE - Rock Angel - Château D'Esclans - <i>Provence</i>	2018	£96

CHAMPAGNE

PALMER & Co. - Brut Reserve NV	N.v.	£78
GUSBOURNE - Blanc de Blancs	2014	£85
BRUNO PALLARD - Brut	N.v.	£95
RUINART - Blanc de Blancs	N.v.	£111
RUINART - Brut Rosé	N.v.	£115
BOLLINGER - Special Cuvée	N.v.	£124
LAURENT-PERRIER	N.v.	£130
BILLECART-SALMON	N.v.	£135
DOM PÉRIGNON - Grand Vintage	2008	£285
KRUG - Grande Cuvée	N.v.	£295
LOUIS ROEDERER - Cristal	2008	£360
SALON - Le Mesnil	2006	£790



WINE

RED

Valdemoreda - Bodegas del Mundo - <i>Basque Country</i>	2017	£36
BEAUJOLAIS VILLAGES - Les Roches - <i>Beaujolais</i>	2017	£39
Carménère - El Grano - La Poda Corta - <i>Rapel Valley, Chile</i>	2018	£39
BIERZO - Pago de Valdoneje Mencia - <i>Castilla & León</i>	2018	£42
RIOJA ALTA - Castillo Clavijo Crianza - <i>Rioja</i>	2016	£50
Los Vascos - Grande Reserve - Rothschild - <i>Colchagua, Chile</i>	2017	£56
ALSACE PINOT NOIR - B. Sor g - <i>Alsace</i>	2018	£60
Tomero - Reserva Malbec - <i>Mendoza, Argentina</i>	2017	£72
CHIANTI RUFINA - Riser va - Fattoria di Basciano - <i>Tuscany</i>	2017	£75
SAINT-ROMAIN - A. Gras - <i>France</i>	2017	£85
RIOJA - Bodegas Roda Reserva - <i>Rioja</i>	2013	£89
BAROLO - Riva Leone - <i>Piedmont</i>	2015	£90
POMEROL - Clos de la Vieille Ecole - <i>France</i>	2014	£100
A1 - Akitu - <i>Central Otago, NZ</i>	2016	£120
AMARONE - La Dama - <i>Veneto</i>	2014	£130
PAUILLAC - Château Batailley - <i>France</i>	2013	£144
SAINT-JULIEN - Château Langoa-Barton - <i>France</i>	2011	£195
CÔTE-RÔTIE - Terrasses - J.L. Jamet - <i>France</i>	2014	£198
NAPA VALLEY - Belle Cousine - Hyde De Villaine - <i>California</i>	2013	£210



WINE

WHITE

TOURAINÉ - Sauvignon Blanc - Les Nuages - <i>Loire Valley</i>	2018	£38
PICPOUL DE PINET - Mas Puech - <i>Languedoc</i>	2018	£42
Chardonnay - Catena - <i>Mendoza, Argentina</i>	2018	£51
Grüner Veltliner - Friendly-Laurenz V - <i>Kamptal</i>	2016	£51
Spy Valley Sauvignon Blanc - <i>Marlborough, NZ</i>	2018	£54
Rias Baixas - Albarino - Abadia de San Campio - Terras Gauda - <i>Galicia</i>	2018	£55
VOUVRAY SEC - Coteaux de la Biche - Domaine Pichot	2014	£60
GAVI DI GAVI - Monte di Sarocco - <i>Piedmont</i>	2018	£62
CHABLIS - Domaine Gilbert Picq et Fils - <i>France</i>	2017	£64
VERDICCHIO CLASSICO SUPERIORE - Villa Bucci - <i>Marche</i>	2017	£66
SANCERRE - Domaine de La Chezatte - <i>France</i>	2018	£72
RIESLING - Alte Reben - Markus Molitor - <i>Germany</i>	2016	£78
CHABLIS 1 ^{ER} CRU - Montmains - Domaine des Marronnieres - <i>France</i>	2017	£78
SICILIA - Naturalmente Bio, Catarratto - <i>Sicily</i>	2017	£80
POUILLY-FUISSÉ - Sur la Roche - G. Morat - <i>France</i>	2017	£96
CONDRIEU - La Petite Côte - Y. Cuilleron - <i>Rhône Valley</i>	2017	£126
Sauvignon Blanc - Te Koko - Cloudy Bay - <i>Marlborough, NZ</i>	2015	£132
<i>Burgundy</i> - Les Criots - Ballot-Millot - MEURSAULT	2017	£156



Contact Us

Stephanie Mina | 020 7307 5783 | stephanie.mina@theivy-collection.com



1-5 West Street | London | WC2H 9NQ

www.the-ivy.co.uk