



THE GARDEN
ROOM

THE IVY
CITY GARDEN

The Garden Room

Located on the first floor of the restaurant, the room has a stunning view of the historic Bishopsgate Gardens and St. Botolph Church, providing the perfect solace away from the bustling City of London.

The Garden Room at The Ivy City Garden seats 24 guests on one long table, 32 guests over four round tables or 50 guests for a standing reception. Available seven days a week for breakfast, lunch and dinner, The Garden Room is perfect for all occasions including corporate events, wedding receptions and private parties.

The walls of The Garden Room are adorned with blue woven fabric panelling and decorative antique mirrors inset into pale blue painted panels.

Large star-shaped brass and antique mirror ceiling lights create a dramatic feature and the beautiful silk clad and pale orange onyx bar, decorated with antique brass rod detailing, makes the room suitable for both seated dining and standing receptions for both private and corporate events.

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



MORE DETAILS

For The Garden Room 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 The Garden 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

Nearest tube - Liverpool Street

Parking - NCP Finsbury Square
Finsbury Square, Finsbury, London EC2A 1AD (10 minute walk)

Timings

Breakfast: 08.00 until 10.30 with host's access from 07.45 Monday to Friday only

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

Dinner: 18.30 until 00.00 with host's access from 18.00 Monday to Saturday only

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

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

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



— BREAKFAST —

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

Truffle arancini

Lobster cocktail cornet with caviar

Crunchy tempura prawns with matcha green tea sauce

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

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

Ponzu marinated tuna tartare, avocado and sesame

Garden pea soup with coconut “yoghurt”

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>
The Ivy Collection Champagne , <i>Champagne, France</i>	NV	£59.00
Veuve Clicquot Yellow Label , <i>Champagne, France</i>	NV	£85.00
Veuve Clicquot Rosé , <i>Champagne, France</i>	NV	£97.00
Dom Perignon , <i>Champagne, France</i>	2008	£210.00

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	
Aperol Spritz	9.75
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
The Ivy VLS	9.25
Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
Aromatic Spritz	8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	
The Chita Highball	9.00
The Chita Japanese Whisky, elderflower cordial, lemon thyme, lemon zest and Fever-Tree Soda Water	
Japanese Spritz	9.00
Roku Gin, shiso leaf syrup, lime zest, peppercorns and Fever-Tree Soda Water	
Citrus Spritz	9.50
U'Luvka Vodka, grapefruit, rosemary, blueberries, lemon and lime zest, topped up with soda	

GIN & TONIC SELECTION

The Ivy Special G&T	9.95
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
Pink Raspberry G&T	10.75
Pinkster Gin, fresh raspberries and fresh mint, with Fever-Tree Elderflower Tonic	
Seville G&T	10.95
Tanqueray Flor de Sevilla Gin, Aperol & 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	
Hemingway G&T	9.75
Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	
Classic Copper G&T	13.25
Belgian Copperhead Gin, Fever-Tree Mediterranean Tonic with juniper berries and orange zest	



— SPRING MENUS —

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



MENU A

£58

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 a caramelised sugar crust

Selection of teas and filter coffee



MENU B

£65

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

SPRING MENUS

MENU C

£75

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



MENU D

£80

Lobster and prawn cocktail

Chilled lobster and prawn cocktail
with baby gem, 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

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



MENU E

£85

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 MENUS —

We offer two choice menus to choose from but please note you must select one menu for the whole party. 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.

MENU F

£75

STARTERS

Laverstoke Park Farm buffalo mozzarella

Grapes, mint, parsley and hazelnuts

The Ivy Cure smoked salmon

Black pepper, lemon and dark rye bread

Steak tartare

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

MAINS

Roast fillet of salmon

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

The Ivy shepherd's pie

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

Chargrilled halloumi

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

DESSERTS

Classic crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Frozen mixed berries

Yoghurt sorbet, lemon balm and a warm white chocolate sauce

Selection of teas and filter coffee

— SPRING CHOICE MENUS —

MENU G £95

STARTERS

Duck liver parfait

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

Asparagus with truffle hollandaise

Warm asparagus spears
with truffle hollandaise and baby watercress

Lobster and prawn cocktail

Chilled lobster and prawn cocktail
with baby gem, cherry tomatoes and Marie Rose sauce

MAINS

Miso black cod fillet

Baked black cod, hoba leaf, pickled fennel and a miso 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

Chargrilled halloumi

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

DESSERTS

Chocolate bombe

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

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of cheeses

Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese
and Camembert from Normandy with pear chutney and wholegrain crackers

Selection of teas and filter coffee



— POST DINNER TREATS —

Mini chocolate truffle – £3.75
With a liquid salted caramel centre

Selection of cheeses – £10.95

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

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	£8.95
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Peach Bellini	£8.95
Peach pulp and Prosecco	
Aperol Spritz	£9.75
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
The Ivy VLS	£9.25
Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	
Aromatic Spritz	£8.50
Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	



COOLERS & NON-ALCOHOLIC COCKTAILS

The Ivy home-made Ginger Beer	£4.75	Strawberry & Vanilla Soda	£5.95
Freshly pressed ginger juice, lemon, sugar and soda water		A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
Peach & Elderflower Iced Tea	£4.50	Elderflower Garden	£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	
Mixed Berry Smoothie	£4.75	Dry London Mule	£6.95
Strawberry, raspberry, blueberry, banana, coconut milk and lime		Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	
Beet it	£4.50	Nogroni	£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	
Green Juice	£4.75		
Avocado, mint, spinach, apple, parsley			
Virgin Bellini	£5.00		
A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda			



DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
The Ivy Collection Champagne , <i>Champagne, France</i>	NV	£59
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	£85
Nyetimber, Classic Cuvee , <i>Sussex, England</i>	NV	£86
Veuve Clicquot Rosé , <i>Champagne, France</i>	NV	£97
Ruinart, Blanc de Blancs , <i>Champagne, France</i>	NV	£120
Ruinart, Rosé , <i>Champagne, France</i>	NV	£135
Veuve Clicquot, Extra Brut, Extra Old , <i>Champagne, France</i>	NV	£170
Nyetimber, 1086 Prestige Cuvee , <i>Sussex, England</i>	2009	£280

MAGNUM

	<i>Vintage</i>	<i>Bottle 1.5l</i>
Chateau d'Esclans, Whispering Angel , <i>Cotes de Provence, France</i>	2019	£110
Veuve Clicquot Yellow Label , <i>Champagne, France</i>	NV	£160
Ruinart Blanc de Blancs , <i>Champagne, France</i>	NV	£300
Louis Roederer Cristal , <i>Champagne, France</i>	2009	£600

ROSÉ

	<i>Vintage</i>	<i>Bottle 75cl</i>
Sangiovese Rosé, Poderi Dal Nespoli, Filarino , <i>Emilia-Romagna, Italy</i>	2019	£32
Miraflores, Domaine Lafage , <i>Cotes de Roussillon, France</i>	2019	£35
Lady A, Chateau La Coste , <i>Vin de Pays de Mediterranee, France</i>	2019	£51
Cotes de Provence, Mirabeau, Pure , <i>Cotes de Provence, France</i>	2019	£54
Chateau Leoube, Love by Leoube , <i>Provence, France</i>	2019	£55
Provence Rosé, Chateau d'Esclans, Whispering Angel , <i>Provence, France</i>	2019	£56
Provence Rosé, Chateau d'Esclans, Rock Angel , <i>Provence, France</i>	2018	£84
Chateau d'Esclans, Garrus Rosé , <i>Cotes de Provence, France</i>	2017	£150



DRINKS

WHITE

	Vintage	Bottle 75cl
Gruner Veltliner, Manderhof, Weitgasse, Kremstal, Austria	2018	34
Verdejo, Bodega Protos, Rueda, Spain	2018	35
Lugana, Bulgarini, Lombardy, Italy	2018	37
Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany	2017	39
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand	2019	40
Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain	2018	41
Macon, Domaine Fichet, Crepillone, Burgundy, France	2018	42
Sylvaner, Scheurebe & Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany	2018	46
Douro Branco, Quinta do Vallado, Douro, Portugal	2018	46
Pinot Blanc, Marc Kreydenweiss, Alsace, France	2017	48
Chablis, La Chablisienne, Sereine, Burgundy, France	2017	49
Pinot Grigio, Alois Lageder, Terra Alpini Dolomiti, Alto Adige, Italy	2018	51
Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy	2017	53
Sancerre, Domaine Thomas, Le Pierrier, Loire, France	2018	54
Chardonnay, Journey's End Single Vineyard, Western Cape, South Africa	2018	55
Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France	2018	55
Pinot Grigio, Alois Lageder, Porer, Alto Adige, Italy	2018	56
Viognier, Millton, Riverpoint, Gisbourne, New Zealand	2016	56
Dry Furmint, Royal Tocai, Mezes Maly, Hungary	2016	61
Bacchus, Chardonnay, Litmus Element 20, England	2014	62
Roussanne, Jean Perrier, Chignin Bergeron Fleur de Roussanne, Savoie, France	2017	67
Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France	2018	67
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France	2018	72
Riesling, Robert Weil, Rheingau, Germany	2018	74
Soave Classico Superiore, Suavia, Le Rive, Veneto, Italy	2016	79
Chardonnay, Creation, Reserve, Walker Bay, South Africa	2018	80
Pouilly Fuisse, Claude Denogent, Cuvee Les Croix, Burgundy, France	2017	82
Chardonnay, Morgan, Double L Vineyard, California, USA	2016	90
Chassagne-Montrachet 1er Cru, Virondot, Domaine Marc Morey, Burgundy, France	2015	105
Chablis Grand Cru, La Chablisienne, Les Grenouilles Burgundy, France	2015	106
Condrieu, Saint Cosme, Rhone, France	2018	110
Chardonnay, Catena Zapata, White Bones, Mendoza, Argentina	2015	127
Meursault Domaine Vincent Latour, Grands Charrons, Burgundy, France	2017	129
Riesling, Marc Kreydenweiss, Grand Cru Kastleberg, Alsace, France	2015	145
Puligny-Montrachet 1er Cru, Domaine Alain Chavy, Les Foliatieres, Burgundy, France	2015	160

DRINKS

WHITE

	<i>Vintage</i>	<i>Bottle 75cl</i>
Chateau Smith Haut Lafitte Blanc, Pessac-Leognan, Bordeaux, France	2015	170
Fume Blanc, Robert Mondavi, Napa Valley, USA	2015	180
Chassagne-Montrachet 1er Cru, Domaine Jean Noel Gagnard, Les Petits Clos, Burgundy, France	2014	180
Puligny-Montrachet 1er Cru, Domaine Francois Carillon, Les Referts, Burgundy, France	2014	300
Chateau Cos d'Estournel, Cos d'Estournel Blanc, Bordeaux, France	2015	350
Gaia & Rey, Gaja, Piemonte, Italy	2017	390
Bienvenues-Batard-Montrachet Grand Cru, Louis Jadot, Burgundy, France	2014	450

RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	2018	34
Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France	2018	35
Douro Tinto, Quinta do Vallado, Douro Valley, Portugal	2018	36
Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France	2016	37
Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy	2016	39
Malbec, Bodega Catena, Appellation Vista Flores, Mendoza, Argentina	2017	44
Cabernet Franc, Domaine de L'R, Canal de Grands Pieces, Loire, France	2018	44
Primitivo Appasimento, Masseria Borgo Dei Trulli, Lucale, Puglia, Italy	2017	45
Rioja Reserva, Dinastia Vivanco, Rioja, Spain	2014	51
Cabernet Sauvignon, Springfield Estate, Wholeberry, Robertson, South Africa	2017	53
Shiraz, Mount Langi Ghiran, Cliff Edge, Victoria, Australia	2017	54
Nebbiolo, Vietti, Perbacco, Piedmont, Italy	2018	55
Chateau Peyrabon, Haut Medoc, Bordeaux, France	2006	63
Cabernet Franc, Garage Wine Co, Maipo, Chile	2016	65
Fleurie, Marc Delienne, Maurice, Beaujolais, France	2018	66
Chianti Classico Riserva, Castellare di Castellina, Tuscany, Italy	2016	69
Salice Salento, Li Veli, MLV, Puglia, Italy	2017	76
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	2017	78
Malbec, Bodega Catena, Alta, Mendoza, Argentina	2016	80
Chateau Musar, Bekaa Valley, Lebanon	2012	82
Chateau Lagrange, Les Fiefs de Lagrange, Saint Julien, Bordeaux, France	2014	83
Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France	2016	84
Amarone della Valpolicella Classico, Nicolis, Veneto, Italy	2013	89
Chateau Kirwan, K de Kirwan, Margaux, Bordeaux, France	2014	90
Rioja Alavesa, Phinca Lali, Bodegas Bhilar, Rioja, Spain	2016	90

DRINKS

RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
Rocca di Frassinello , <i>Tuscany, Italy</i>	2015	96
Nuits-Saint-Georges, Domaine Jean Chauvenet , <i>Burgundy, France</i>	2017	97
Caballo Loco , <i>Valdiveso, Chile</i>	NV17	100
Brunello di Montalcino, Talenti , <i>Tuscany, Italy</i>	2014	110
Morey St Denis, Domaine Michel Magnien , <i>Burgundy, France</i>	2014	115
Hermitage, La Petite Chapelle, Paul Jaboulet Aine , <i>Rhone, France</i>	2014	120
Syrah, Craggy Range, Le Sol , <i>Hawke's Bay, New Zealand</i>	2016	125
Pinot Noir, Prophet's Rock, Cuvee Aux Antipodes , <i>Central Otago, New Zealand</i>	2016	130
Vino Nobile di Montepulciano, Boscarelli, Sotto Casa, Riserva , <i>Tuscany, Italy</i>	2014	132
Gevrey Chambertain, 1er Cru, Domaine Gallois, Petits Cazetieres , <i>Burgundy, France</i>	2014	158
Chateauneuf-du-Pape, Chateau Beaucastel , <i>Rhone, France</i>	2009	180
Valpolicella Classico Superiore, Quintarelli , <i>Veneto, Italy</i>	2012	185
Vosne Romanee, Domaine Roux , <i>Burgundy, France</i>	2017	188
Shiraz, Rusden Estate, Black Guts , <i>Barossa, Australia</i>	2006	190
Chateau La Lagune, 3eme Cru Classe, Haut Medoc , <i>Bordeaux, France</i>	2011	200
Cabernet Sauvignon, Robert Mondavi, Oakville , <i>Napa Valley, USA</i>	2017	220
Castillio Y Gran Reserva Especial , <i>Rioja, Spain</i>	2009	230
Tignanello, Antinori , <i>Tuscany, Italy</i>	2016	245
Shiraz, Penfolds, RWT , <i>Barossa Valley, Australia</i>	2011	255
Chateau Pichon-Longueville Baron, Pauillac, 2eme Cru Classe , <i>Bordeaux, France</i>	2011	256
Clos de la Roche, Collection Bellemum , <i>Burgundy, France</i>	2006	320
Barolo, Vietti, Lazzarito , <i>Piedmont, Italy</i>	2012	360
Chateau Gruaud Larose, 2eme Cru Classe, St Julien , <i>Bordeaux, France</i>	1989	390
Ornellaia, Tenuta Dell'Ornellaia , <i>Tuscany, Italy</i>	2008	550
Dominus, Dominus Estate , <i>Napa Valley, USA</i>	2007	590
Amarone della Valpolicella Classico, Quintarelli , <i>Veneto, Italy</i>	2011	660
Les Forts Des Latour, Chateau Latour, Pauillac , <i>Bordeaux, France</i>	2009	670
Opus One , <i>California, USA</i>	2016	840
Chateau Mouton Rothschild, 1er Cru Classe, Pauillac , <i>Bordeaux, France</i>	2004	1,170





DRINKS

BEERS & CIDER

The Ivy Craft Lager, <i>Scotland, 4.4% abv, 330ml</i>	£5.95	Aspall Cyder, <i>Suffolk, England, 5.5% abv, 330ml</i>	£5.95
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager		Thirst quenching, fruity, dry and sparkling	
Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i>	£6.95	Small Beer "Steam", <i>London, 2.7% abv, 350ml</i>	£5.50
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour		A rich rye style, low alcohol beer, amber ale with dried fruits, spice and a balanced hoppy finish	
1936 Bier, <i>Switzerland, 4.7% abv, 330ml</i>	£6.00	Lucky Saint, <i>Germany, 0.5% abv, 330ml</i>	£4.95
This golden lager obtains its' refreshing taste from Swiss hops and pilsner malt. 1936 is an ultra-clean, crisp, fresh lager with a slight sweetness		Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	



SOFT DRINKS

Choice of fresh juices Orange, apple, grapefruit	£4.25
Coca-Cola, Diet Coke, Coke Zero	£3.95
Fever-Tree Tonics & Sodas Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, Italian Blood Orange Soda and White Grape & Apricot Soda	£3.95
London Essence Peach & Jasmine Soda	£3.75
London Essence Rhubarb & Cardamom Soda	£3.75
Acqua Panna 750ml Still mineral water	£4.95
San Pellegrino 750ml Sparkling mineral water	£4.95
Jax Coco	£3.75



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