

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 PAPWORTH ROOM

THE IVY

MONTPELLIER
BRASSERIE
CHELTENHAM

The Papworth Room

The Papworth Room at The Ivy Montpellier Brasserie can accommodate up to 24 guests on one long table, 30 guests across three rounds, or 40 guests for a standing reception.

The restaurant is ideally located in the iconic Grade I listed Rotunda Building, in the heart of Cheltenham's boutique Montpellier district.

The walls of The Papworth Room are adorned with locally referenced artwork inspired by Cheltenham's racecourse heritage. The dark oak polished parquet floor, gold tiled ceiling and beautiful antique brass lighting adds a touch of glamour to the space, making the room ideal for both seated dining and standing receptions.

Available seven days a week for breakfast, lunch and dinner, The Papworth Room is perfect for all occasions including corporate events, wedding receptions and private parties.

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 use of The Papworth 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. 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 train station: Cheltenham Spa
Parking - Rodney Road
Rodney Rd, Cheltenham GL50 1HT (9 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 08.45 Sunday

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

Dinner: 18.30 until 23.30 Sunday to Thursday, 18.30 until 00.30 Friday
and Saturday with host's access from 18.00

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.



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
Smoked and lightly spiced
with Cornish salt
£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 prawn tempura 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

**Jack fruit 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



AFTERNOON TEA

Available Monday to Friday only.
Subject to seasonal change.



Afternoon Tea – 19.75

Savouries

Truffled chicken brioche roll

Marinated cucumber and dill finger sandwich on basil bread

Smoked salmon on beetroot bread with cream cheese and chives

Sweet

Warm fruit scones with Dorset clotted cream
and strawberry preserve

Raspberry Tarte Tropézienne

Potted chocolate and caramel

Blackberry and Champagne trifle

Includes a choice of teas, infusions or coffees



Champagne Afternoon Tea – 28.50

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>
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	
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	
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	

GIN & TONIC SELECTION

The Ivy Special G&T	£9.50
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
Pink G&T	£9.50
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
Seville G&T	£10.50
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. One for the purists.	



— EXPRESS LUNCH MENU —

Available Monday - Friday

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 £22.95 | Three courses £26.95



STARTERS

Duck liver parfait

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

Laverstoke Park Farm buffalo mozzarella

Grapes, mint, parsley and hazelnuts

MAINS

Roast corn-fed chicken breast

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

Salmon and smoked haddock fish cake

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

Chargrilled halloumi

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

Sprouting broccoli and peas served sharing style to the table

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Vanilla ice cream

Pistachio and strawberry sauce



Tea & coffee available

£3.75 per person

Mini chocolate truffles – £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



— SPRING MENUS —

We offer a selection of four 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



MENU A

£38

STARTERS

Laverstoke Park Farm buffalo mozzarella

Grapes, mint, parsley and hazelnuts

Duck liver parfait

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

Garden pea soup

Crushed peas, crispy tuile, coconut cream and edible flowers

MAINS

Roast corn-fed chicken breast

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

Salmon and smoked haddock fish cake

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

Chargrilled halloumi

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

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Rich chocolate mousse

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

Frozen mixed berries

Yoghurt sorbet, lemon balm and a warm white chocolate sauce

Selection of teas and filter coffees

SPRING MENUS

MENU B

£44

STARTERS

The Ivy Cure smoked salmon

Black pepper, lemon and dark rye bread

Prawn cocktail

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

Garden pea soup

Crushed peas, crispy tuile, coconut cream and edible flowers

MAINS

The Ivy Montpellier Brasserie shepherd's pie

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

Roast fillet of salmon

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

Chargrilled halloumi

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

DESSERTS

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

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

Selection of teas and filter coffees

— SPRING MENUS —

MENU C

£52

STARTERS

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

The Ivy Cure smoked salmon

Black pepper, lemon and dark rye bread

Laverstoke Park Farm buffalo mozzarella

Grapes, mint, parsley and hazelnuts

MAINS

Roast corn-fed chicken breast

Truffle mashed potato, asparagus spears, morels and 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

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Chocolate bombe

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

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Selection of teas and filter coffees

— SPRING MENUS —

MENU D

£60

STARTERS

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

The Ivy Cure smoked salmon and crab

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

Laverstoke Park Farm buffalo mozzarella

Grapes, mint, parsley and hazelnuts

MAINS

English matured 7oz/198g fillet steak

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

Pan-fried sea bass fillet

Marinated courgette, mixed peppers, rustic tomato purée, mashed potato and sauce vierge

Chargrilled halloumi

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

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Chocolate bombe

Melting chocolate bombe with milk foam, 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 teas and filter coffees

— 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
Maurly, 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	£8.50
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	
The Ivy VLS	£8.25
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
Veuve Clicquot Rosé , <i>Champagne, France</i>	NV	97
Ruinart, Blanc de Blancs , <i>Champagne, France</i>	NV	120
Perrier-Jouet, Blanc de Blancs , <i>Champagne, France</i>	NV	128
Laurent-Perrier, Cuvee Rosé , <i>Champagne, France</i>	NV	135
Veuve Clicquot, Extra Brut, Extra Old , <i>Champagne, France</i>	NV	170
Perrier-Jouet, Belle Epoque , <i>Champagne, France</i>	2012	180
Dom Perignon , <i>Champagne, France</i>	2008	210
Krug, Grande Cuvee , <i>Champagne, France</i>	NV	220
Veuve Clicquot, La Grande Dame , <i>Champagne, France</i>	2008	270
Pol Roger, Cuvee Sir Winston Churchill , <i>Champagne, France</i>	2008	275
Nyetimber, 1086 Prestige Cuvee , <i>Sussex, England</i>	2009	280

MAGNUM

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



DRINKS

ROSÉ

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

WHITE

	Vintage	Bottle 75cl
Pinot Grigio, Organic, Riff, Alto Adige, Italy	2018	29
Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France	2017	33
Gruner Veltliner, Mantlerhof, Weitgasse, Kremstal, Austria	2018	34
Soave Classico, Suavia, Veneto, Italy	2019	36
Chardonnay, Journey's End, Cape 34, Western Cape, South Africa	2019	38
Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany	2018	39
Viognier, Valdivieso, Valley Selection, Maule Valley, Chile	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
Vermentino, Funtanaliras, Sardinia, Italy	2018	43
Rioja Blanco, Bhilar, Rioja, Spain	2018	45
Sylvaner, Scheurebe & Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany	2018	46
Chablis, La Chablisienne, Sereine, Burgundy, France	2017	49
Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy	2017	51
Pouilly Fume, Domaine des Cassiers, Cuvée Prestige, Loire, France	2018	55
Gewurztraminer, Millton, Riverpoint, Gisborne, New Zealand	2015	58
Furmint, Royal Tokaji, Mezes Maly, Hungary	2016	61
Bacchus, Chardonnay, Litmus, Element 20, England	2014	62
Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France	2018	67
Sancerre Blanc, Domaine Fouassier, Clos Paradis, Loire, France	2017	70
Pinot Gris, Prophet's Rock, Central Otago, New Zealand	2018	70
Macon-Villages, Robert Denogent, Les Sardines, Burgundy, France	2017	72
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France	2018	73
Chardonnay, Creation, Reserve, Walker Bay, South Africa	2018	80
Chardonnay, Morgan, Double L Vineyard, California, USA	2016	90

DRINKS

WHITE

	<i>Vintage</i>	<i>Bottle 75cl</i>
Meursault Domaine Vincent Latour, Grands Charrons, Burgundy, France	2017	95
Condrieu, Saint Cosme, Rhone, France	2018	110
Fume Blanc, Robert Mondavi, Napa Valley, USA	2015	125
Chassagne-Montrachet 1er Cru, Maison Caroline Lestime, Les Champs Gains, Burgundy, France	2017	160
Chateau Smith Haut Lafitte Blanc, Pessac-Leognan, Bordeaux, France	2015	170
Corton-Charlemagne Grand Cru, Domaine Roux, Burgundy, France	2017	250

RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
Frappato, Nerello Mascalese, Terre di Giunara, Sicily, Italy	2016	31
Shiraz, Yering Station, Little Yering, Yarra Valley, Australia	2016	33
Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile	2017	33
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	2018	34
Brouilly, Selection du Baron de la Vauxonne, Beaujolais, France	2017	34
Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France	2018	35
Douro Tinto, Quinta do Vallado, Douro Valley, Portugal	2018	36
Primitivo Appasimento, Masseria Borgo Dei Trulli, Lucale, Puglia, Italy	2017	37
Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy	2016	39
Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France	2016	40
Malbec, Bodega Catena, Appellation Vista Flores, Mendoza, Argentina	2017	44
Shiraz, Journey's End, Single Vineyard, Western Cape, South Africa	2016	44
Pinot Noir, Spy Valley, Marlborough, New Zealand	2016	46
Morellino di Scansano, La Mozza, I Perazzi, Tuscany, Italy	2016	47
Cinsault, Cabernet Sauvignon, Syrah, Domaine Wardy, Bekaa Valley, Lebanon	2017	48
Cabernet, Merlot, Fraser Gallop, Margaret River, Australia	2017	50
Rioja Reserva, Dinastia Vivanco, Rioja, Spain	2014	51
Chianti Classico, Castellare di Castellina, Tuscany, Italy	2018	52
Nebbiolo, Vietti, Perbacco, Piedmont, Italy	2018	55
St Joseph, Paul Jaboulet Aine, Grand Pompee, Rhone, France	2016	59
Chateau Peyrabon, Haut Medoc, Bordeaux, France	2006	60
Cabernet Sauvignon, Truchard, California, USA	2016	65
Chateaufeuf du Pape, Domaine Grand Veneur, Rhone, France	2018	76
Pinot Noir, Cloudy Bay, Marlborough, New Zealand	2017	78
Amarone, La Dama, Veneto, Italy	2015	79
Malbec, Bodega Catena, Alta, Mendoza, Argentina	2017	82
Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France	2016	84
Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy	2015	85
Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France	2017	94

DRINKS

RED

	Vintage	Bottle 75cl
Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France	2014	97
Brunello di Montalcino, Talenti, Tuscany, Italy	2014	110
Hermitage, Paul Jaboulet Aine, La Petite Chapelle, Rhone, France	2014	120
Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand	2016	125
Chateaufeuf du Pape, Chateau de Beaucautel, Rhone, France	2009	180
Vosne Romanee, Domaine Roux, Burgundy, France	2017	188
Chateau La Lagune, 3ème Cru Classe, Haut Medoc, Bordeaux, France	2011	200
Cabernet Sauvignon, Robert Mondavi, Oakville, Napa Valley, USA	2017	220
Barolo, Vietti, Ravera, Piedmont, Italy	2014	360

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	£4.95	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	£5.75	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 Old Engine Oil, <i>Scotland, 4.4% abv, 330ml</i> Rich, viscous and chocolatey dark ale	£6.00		

SOFT DRINKS

Choice of fresh juices Orange, apple, grapefruit	£3.95
Coca-Cola, Diet Coke, Coke Zero	£3.50
Fever-Tree Tonics & Sodas Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, Italian Blood Orange Soda, White Grape & Apricot Soda	£3.50
London Essence Peach & Jasmine Soda	£3.75
London Essence Rhubarb & Cardamom Soda	£3.75
Kingsdown Still mineral water 750ml	£3.95
Kingsdown Sparkling mineral water 750ml	£3.95

CONTACT US

01242 894190 | events.ivycheltenham@theivy-collection.com



Rotunda Terrace, Montpellier Street, Cheltenham, GL50 1SH

www.theivycheltenhambrasserie.com