

The background features a dense arrangement of tropical plants. In the foreground, there are bright green palm fronds, long yellow banana leaves, and clusters of dark red leaves. A subtle, repeating pattern of a chain-link fence is overlaid on the entire scene. The text is centered in a white, serif font.

THE DANBY ROOM

THE IVY
— CAFE —
WIMBLEDON



The Danby Room

The Ivy Café, Wimbledon offers an intimate private space for events and functions which is available to book seven days a week for breakfast, lunch and dinner.

With natural light flooding the room, The Danby Room seats up to 20 guests and is adorned with locally-referenced artwork and prints depicting Wimbledon House, the official residence of The Earl of Danby in 1678. The polished parquet floor, burnt orange leather, brass-studded dark wood chairs and Art Deco-style central brass lights add touches of glamour.

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



MORE DETAILS

For The Danby 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. Please note that there is no lift access to The Danby Room.

Audio Visual

Please note non-amplified live music is permitted and restaurant background music is available. 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. No screens are available.

Travel & Parking

Nearest tube - Wimbledon Overground
Parking - St George's Road
Wimbledon, London SW19 4DR (10 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 09.15 Sunday

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

Dinner: 18.30 until 23.30 with host's access from 18.00 (Sunday guests' departure 23.00)

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>
Prosecco, Bisol, Jeio , <i>Valdobbiadene, Italy</i>	NV	£39.00
Corpinnat, Llopart, Brut Reserva , <i>Catalonia, Spain</i>	2017	£45.00
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
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	
Classic Copper G&T	£13.25
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	



— 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 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
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 Labelley, 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 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
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	£8.50
Peach Bellini Peach pulp and Prosecco	£8.50
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	£9.50
The Ivy VLS Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	£9.25
Aromatic Spritz Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	£8.50



COOLERS & NON-ALCOHOLIC COCKTAILS

Rosemary Lemonade Rosemary infusion, lemon and lime with sparkling water	£3.50	Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	£5.95
Peach & Elderflower Iced Tea With The Ivy 1917 & afternoon tea blends	£4.50	Elderflower Garden Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	£5.95
Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana, coconut milk and lime	£4.75	Dry London Mule Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda	£6.95
Beet it Beetroot, carrot, apple and ginger	£4.50	Nogroni 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	£7.95
Green Juice Avocado, mint, spinach, apple, parsley	£4.75		
Virgin Bellini A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	£5.00		





DRINKS

TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
Prosecco, Bisol, Jeio , <i>Valdobbiadene, Italy</i>	NV	39
Corpinnat, Llopart, Brut Reserva , <i>Catalonia, Spain</i>	2017	45
The Ivy Collection Champagne , <i>Champagne, France</i>	NV	59
Veuve Clicquot Yellow Label , <i>Champagne, France</i>	NV	85
Nyetimber, Classic Cuvée, NV , <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
Laurent-Perrier, Cuvee Rosé , <i>Champagne, France</i>	NV	135
Dom Perignon , <i>Champagne, France</i>	2008	210
Krug, Grande Cuvee , <i>Champagne, France</i>	NV	220
Pol Roger, Cuvee Sir Winston Churchill , <i>Champagne, France</i>	2008	275



DRINKS

ROSÉ

	<i>Vintage</i>	<i>Bottle 75cl</i>
Lady A, Chateau La Coste , <i>Vin de Pays de Mediterranee, France</i>	2019	49
Chateau Leoube, Love by Leoube , <i>Provence, France</i>	2018	55
Provence Rosé, Chateau d'Esclans, Whispering Angel , <i>Cotes de Provence, France</i>	2019	57



WHITE

	<i>Vintage</i>	<i>Bottle 75cl</i>
Chenin Blanc, Acacia Tree , <i>Western Cape, South Africa</i>	2019	25
Verdejo, Cuatro Rayas , <i>Rueda, Spain</i>	2018	26
Pinot Grigio, Organic, Riff , <i>Alto Adige, Italy</i>	2018	29
Gavi, Voltolino , <i>Piedmont, Italy</i>	2018	32
Chardonnay, Xanadu, Exmoor , <i>Margaret River, Australia</i>	2018	36
Riesling, Markus Molitor, Haus Klosterberg , <i>Mosel, Germany</i>	2018	39
Sauvignon Blanc, Craggy Range , <i>Martinborough, New Zealand</i>	2019	40
Albariño, Bodegas Castro Martin, A20 , <i>Rias Baixas, Spain</i>	2018	41
Dry Tokaji, Royal Tokaji, The Oddity , <i>Hungary</i>	2016	41
Macon, Domaine Fichet, Crepillone , <i>Burgundy, France</i>	2018	42
Pinot Blanc, Marc Kreydenweiss , <i>Alsace, France</i>	2018	48
Gavi di Gavi, Morgassi Superiore, Volo Riserva , <i>Piedmont, Italy</i>	2017	49
Chardonnay, Creation , <i>Walker Bay, South Africa</i>	2019	54
Pouilly Fume, Domaine des Cassiers, Cuvée Prestige , <i>Loire, France</i>	2018	55
Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux , <i>Burgundy, France</i>	2018	67
Sancerre Blanc, Domaine Fouassier, Clos Paradis , <i>Loire, France</i>	2018	70
Pinot Gris, Prophet's Rock , <i>Central Otago, New Zealand</i>	2018	70
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche , <i>Rhone, France</i>	2017	73
Chateauneuf-du-Pape Blanc, Domaine Grand Veneur , <i>Rhone, France</i>	2018	84
Meursault, Domaine Vincent Latour, Grands Charrons , <i>Burgundy, France</i>	2017	95
Chassagne-Montrachet 1er Cru, Domaine Roux, Macherelles , <i>Burgundy, France</i>	2016	150

DRINKS

RED

Vintage Bottle 75cl

Sangiovese di Romagna, Poderi dal Nespoli, Fico Grande, Emilia-Romagna, Italy	2018	24
Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile	2017	33
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	2018	34
Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France	2018	35
Primitivo, Li Veli, Orion, Puglia, Italy	2017	38
Malbec, Bodega Catena, Appellation Vista Flores, Mendoza, Argentina	2017	44
Pinot Noir, Spy Valley, Marlborough, New Zealand	2016	46
Rioja Reserva, Dinastia Vivanco, Rioja, Spain	2014	51
Chianti Classico, Castellare di Castellina, Tuscany, Italy	2018	52
Chateau Peyrabon, Haut Medoc, Bordeaux, France	2006	60
Chateaneuf du Pape, Domaine Grand Veneur, Rhone, France	2018	76
Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France	2016	84
Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy	2015	85
Chateau Kirwan, K de Kirwan, Margaux, Bordeaux, France	2014	90
Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France	2017	94
Brunello di Montalcino, Talenti, Tuscany, Italy	2014	110
Hermitage, Paul Jaboulet Aine, La Petite Chapelle, Rhone, France	2014	120
Vougeot 1er Cru, Domaine Roux, Les Petits Vougeot, Burgundy, France	2017	140
Chateaneuf du Pape, Chateau de Beaucastel, Rhone, France	2009	180
Barolo, Vietti, Ravera, Piedmont, Italy	2014	360



DRINKS

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 Bitter & Twisted Golden Ale, <i>Scotland, 4.4% abv, 330ml</i> Zesty, aromatic ale with a citrus finish	£5.00		



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
Kingsdown Still mineral water <i>750ml</i>	£3.95
Kingsdown Sparkling mineral water <i>750ml</i>	£3.95



CONTACT US

020 3940 1214 | events.ivywimbledon@theivy-collection.com



75 High Street, Wimbledon Village, London, SW19 5EQ

www.theivycafewimbledon.com