

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 PELICAN ROOM

THE IVY



RESTAURANT & BAR



## The Pelican Room

**Located on the first floor of the restaurant, The Pelican Room at The Ivy Victoria seats 20 guests on one long table and is available for breakfast, lunch and dinner, seven days a week.**

Featuring decorative artwork referencing St James's Park's scarlet geraniums, which match the tunics of the Queen's Guard at Buckingham Palace, the beautiful private dining space is perfect for both celebrations and corporate entertaining.

Our dedicated Event Manager is available to assist with any details to enhance your occasion.



### MORE DETAILS

For The Pelican 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 and place cards and tables will be decorated with seasonal flowers.

#### **Audio Visual**

Please note non-amplified live music is permitted and restaurant background music is available.  
Screen in house. Inbuilt sound system.

#### **Travel and Parking**

Nearest tube - Victoria

Parking - ParkBee Westminster Abbey Orchard Street,  
Luke House, 3 Abbey Orchard St, Westminster, London SW1P 2JJ. (6 minute walk)

**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.**

*Spirits served at 50ml (25ml on request).*







## 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 gluten-free 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**

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*

- Crunchy tempura prawns with matcha green tea sauce**
- Mini smoked haddock and salmon fishcake  
with horseradish mayonnaise**
- Roast pumpkin soup with black truffle**
- 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**
- 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 crispy artichokes,  
pear and truffle honey**

**Seasonal risotto**

**Jackfruit and peanut bang bang salad with chayote,  
Chinese leaf, mooli, crispy wonton, peanuts 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>
<b>Corinnat, Llopart, Brut Reserva, Catalonia, Spain</b>	2017	£45.00
<b>The Ivy Collection Champagne, Champagne, France</b>	NV	£59.00
<b>Veuve Clicquot Yellow Label, Champagne, France</b>	NV	£85.00
<b>Veuve Clicquot Rosé, Champagne, France</b>	NV	£97.00
<b>Dom Perignon, Champagne, France</b>	2008	£210.00

### COCKTAILS

<b>The Ivy Royale</b>	£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	
<b>The Ivy Bloody Mary</b>	£8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	£8.75
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	£9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>Ruby Grapefruit Spritz</b>	£9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
<b>White Port &amp; Tonic</b>	£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

<b>The Ivy Special G&amp;T</b>	£9.75
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
<b>Pink G&amp;T</b>	£9.75
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
<b>Seville G&amp;T</b>	£10.75
Tanqueray Flor de Sevilla Gin, Aperol & an orange slice with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;G</b>	£11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Deep Red G&amp;T</b>	£12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
<b>Pomme Épicée</b>	£11.50
Copperhead Gin, 30&40 Double Jus Apple Cider Liqueur, cinnamon and Fever-Tree Naturally Light Tonic	





## WINTER MENUS

Please select **one** menu for your whole party.



### 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

### MENU A

£45

#### Roast pumpkin soup

Creamed pumpkin with truffle ricotta, pine nuts and crispy sage

#### 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

#### Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

#### Blackened cod fillet

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

#### Rich chocolate mousse

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

#### Selection of teas and filter coffee

## WINTER MENUS

Please select **one** menu for your whole party.

### MENU C

£55

#### **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

#### **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, pear and ginger compote, toasted brioche

#### **Roast fillet of salmon**

Sprouting broccoli, mashed potato, Champagne and caper cream sauce

#### **Malted banana ice cream**

Caramelised pecans and chocolate brownie

#### **Selection of teas and filter coffee**



### MENU E

£70

#### **The Ivy Cure smoked salmon and crab**

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

#### **Roasted half chicken**

Off the bone with crispy skin, smoked aubergine purée, tomatoes, peppers and a Moroccan sauce

#### **Apple tart fine**

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

#### **Selection of teas and filter coffee**

## WINTER MENUS

Please select **one** menu for your whole party.

### 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**



### 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**



## WINTER 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

### **The Ivy Cure smoked salmon**

Black pepper, lemon and dark rye bread

### **Duck liver parfait**

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

### **Laverstoke Park Farm buffalo mozzarella**

Crispy artichokes, pear and truffle honey

### **Roasted lamb rump**

Glazed Chantenay carrots, pattypan squash, baby turnips, creamed potato, parsley 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

### **Roast butternut squash with grains**

Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

### **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**



— POST DINNER TREATS —

**Mini chocolate truffle – £3.50**  
With a liquid salted caramel centre

**Selection of three cheeses – £9.95**  
Fourme d'Ambert, Cornish Yarg and Camembert from  
Normandy with pear chutney, rye 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

## DRINKS

### COCKTAILS

<b>The Ivy Royale</b>	£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	
<b>The Ivy Bloody Mary</b>	£8.75
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	£8.75
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	£9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>Ruby Grapefruit Spritz</b>	£9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
<b>White Port &amp; Tonic</b>	£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	



### COOLERS & NON-ALCOHOLIC COCKTAILS

<b>The Ivy home-made Ginger Beer</b>	£4.75	<b>Strawberry &amp; Vanilla Soda</b>	£5.95
Freshly pressed ginger juice, lemon, sugar and soda water		A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
<b>Peach &amp; Elderflower Iced Tea</b>	£4.50	<b>Elderflower Garden</b>	£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	
<b>Mixed Berry Smoothie</b>	£4.75	<b>Virgin Spritz</b>	£5.95
Strawberry, raspberry, blueberry, banana, coconut milk and lime		Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	
<b>Beet it</b>	£4.50	<b>Note Worthy Julep</b>	£5.95
Beetroot, carrot, apple and ginger		Bitter Note Alcohol-free Amaro, low sugar sweetener and fresh mint leaves churned with crushed ice in a julep tin	
<b>Green Juice</b>	£4.75		
Avocado, mint, spinach, apple, parsley			
<b>Farmhouse Fruit Bowl</b>	£5.95		
A rustic blend of flavours with pear, Morello cherry, apple and lemon topped with London Essence Co. Rhubarb and Cardomom Soda			





---

## DRINKS

---



### TRADITIONAL METHOD & SPARKLING

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>The Ivy Collection Champagne, Champagne, France</b>	<b>NV</b>	<b>£59</b>
<b>Franciacorta, Contadi Castaldi, Franciacorta, Italy</b>	<b>NV</b>	<b>£60</b>
<b>Veuve Cliquot Yellow Label, Champagne, France</b>	<b>NV</b>	<b>£85</b>
<b>Veuve Cliquot Rosé, Champagne, France</b>	<b>NV</b>	<b>£97</b>
<b>Ruinart, Blanc de Blancs, Champagne, France</b>	<b>NV</b>	<b>£120</b>
<b>Perrier-Jouet, Blanc de Blancs, Champagne, France</b>	<b>NV</b>	<b>£128</b>
<b>Veuve Cliquot, Extra Brut, Extra Old, Champagne, France</b>	<b>NV</b>	<b>£170</b>
<b>Perrier-Jouet, Belle Epoque, Champagne, France</b>	<b>2012</b>	<b>£180</b>
<b>Dom Perignon, Champagne, France</b>	<b>2008</b>	<b>£210</b>
<b>Krug, Grande Cuvee, Champagne, France</b>	<b>NV</b>	<b>£220</b>
<b>Veuve Cliquot, La Grande Dame, Champagne, France</b>	<b>2008</b>	<b>£270</b>
<b>Pol Roger, Cuvee Sir Winston Churchill, Champagne, France</b>	<b>2008</b>	<b>£275</b>



### MAGNUM

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Chablis, Domaine Jean Defaix, Burgundy, France</b>	<b>2017</b>	<b>£92</b>
<b>Provence Rosé, Chateau d'Esclans, Whispering Angel, Cotes de Provence, France</b>	<b>2018</b>	<b>£110</b>
<b>Chateau La Lagune, 3eme Cru Classe, Mademoiselle L, Haut Medoc, Bordeaux, France</b>	<b>2015</b>	<b>£110</b>
<b>Veuve Cliquot Yellow Label, Champagne, France</b>	<b>NV</b>	<b>£160</b>



## DRINKS

### RED

	<i>Vintage</i>	<i>Bottle 75cl</i>
<b>Fraprato, Nerello Mascalese, Terre di Giunara, Sicily, Italy</b>	2016	£31
<b>Shiraz, Yering Station, Little Yering, Yarra Valley, Australia</b>	2015	£32
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	2016	£34
<b>Brouilly, Selection du Baron de la Vauxonne, Beaujolais, France</b>	2017	£34
<b>Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France</b>	2017	£35
<b>Douro Tinto, Quinta do Vallado, Douro Valley, Portugal</b>	2017	£36
<b>Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France</b>	2016	£37
<b>Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy</b>	2016	£38
<b>Malbec, Bodega Catena, Appellation Vista Flores, Mendoza, Argentina</b>	2017	£43
<b>Shiraz, Journey's End, Single Vineyard, Western Cape, South Africa</b>	2016	£44
<b>Pinot Noir, Spy Valley, Marlborough, New Zealand</b>	2016	£45
<b>Zinfandel, Renwood, Premier Old Vine, California, USA</b>	2015	£46
<b>Morellino di Scansano, La Mozza, I Perazzi, Tuscany, Italy</b>	2016	£47
<b>Merlot, Steenberg, Constantia, South Africa</b>	2016	£48
<b>Rioja, Vivanco, Reserva, Rioja, Spain</b>	2012	£49
<b>Cabernet, Merlot, Fraser Gallop, Margaret River, Australia</b>	2017	£50
<b>Chianti Classico, Castellare di Castellina, Tuscany, Italy</b>	2017	£52
<b>Chateau Puy Rigaud, Lussac de St Emilion, France</b>	2016	£52
<b>Nebbiolo, Vietti, Perbacco, Piedmont, Italy</b>	2016	£55
<b>St Joseph, Paul Jaboulet Aine, Grand Pompee, Rhone, France</b>	2016	£59
<b>Cabernet Sauvignon, Truchard, California, USA</b>	2016	£65
<b>Chateaufeuf du Pape, Domaine Grand Veneur, Rhone, France</b>	2017	£74
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	2017	£77
<b>Amarone, La Dama, Veneto, Italy</b>	2014	£79
<b>Malbec, Bodega Catena, Alta, Mendoza, Argentina</b>	2016	£82
<b>Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France</b>	2015	£84
<b>Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy</b>	2015	£85
<b>Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France</b>	2017	£94
<b>Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France</b>	2014	£97
<b>Brunello di Montalcino, Villa al Cortile, Tuscany, Italy</b>	2014	£100
<b>Hermitage, Paul Jaboulet Aine, La Petite Chapelle, Rhone, France</b>	2012	£120
<b>Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand</b>	2016	£125
<b>Vougeot 1er Cru, Domaine Roux, Les Petits Vougeot, Burgundy, France</b>	2017	£140
<b>Chateaufeuf du Pape, Chateau de Beaucaeste, Rhone, France</b>	2008	£175
<b>Chateau La Lagune, 3ème Cru Classe, Haut Medoc, Bordeaux, France</b>	2011	£200
<b>Napanook, Dominus Estate, Napa Valley, USA</b>	2012	£220
<b>Barolo, Vietti, Ravera, Piedmont, Italy</b>	2014	£360



## DRINKS

### ROSÉ

	Vintage	Bottle 75cl
<b>Sangiovese Rosé, Poderi Dal Nespoli, Filarino, Emilia-Romagna, Italy</b>	2019	£30
<b>Provence Rosé, Grand Imperial, Estandon, Cotes de Provence, France</b>	2018	£48
<b>Chateau Leoube, Love by Leoube, Provence, France</b>	2018	£55
<b>Provence Rosé, Chateau d'Esclans, Whispering Angel, Cotes de Provence, France</b>	2018	£56

### WHITE

	Vintage	Bottle 75cl
<b>Pinot Grigio, Riff, Alto Adige, Italy</b>	2018	£29
<b>Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France</b>	2017	£33
<b>Gruner Veldliner, Mantlerhof, Weitgasse, Kremstal, Austria</b>	2018	£34
<b>Soave Classico, Suavia, Veneto, Italy</b>	2018	£35
<b>Chardonnay, Journey's End, Cape 34, Western Cape, South Africa</b>	2018	£37
<b>Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany</b>	2017	£38
<b>Viognier, Valdivieso, Valley Selection, Maule Valley, Chile</b>	2017	£38
<b>Sauvignon Blanc, Craggy Range, Martinborough, New Zealand</b>	2019	£39
<b>Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain</b>	2018	£40
<b>Macon, Domaine Fichet, Crepillone, Burgundy, France</b>	2018	£42
<b>Vermentino, Funtanaliras, Sardinia, Italy</b>	2018	£43
<b>Rioja Blanco, Bhilar, Rioja, Spain</b>	2018	£45
<b>Sylvaner, Scheurebe &amp; Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany</b>	2016	£46
<b>Chablis, La Chablisienne, Sereine, Burgundy, France</b>	2016	£49
<b>Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy</b>	2017	£49
<b>Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France</b>	2017	£55
<b>Gewurztraminer, Milton, Riverpoint, Gisborne, New Zealand</b>	2015	£58
<b>Furmint, Royal Tokaji, Mezes Maly, Hungary</b>	2016	£61
<b>Bacchus, Chardonnay, Litmus, Element 20, England</b>	2013	£62
<b>Chablis 1er Cru, Domaine Paul Nicolle, Les Fourneaux, Burgundy, France</b>	2018	£67
<b>Pouilly Fuisse, Domaine Rijckaert, Vieilles Vignes, Burgundy, France</b>	2016	£68
<b>Pinot Gris, Prophet's Rock, Central Otago, New Zealand</b>	2017	£70
<b>Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France</b>	2017	£73
<b>Sancerre Blanc, Domaine Alphonse Mellot, La Moussiere, Loire, France</b>	2018	£78
<b>Chardonnay, Creation, Reserve, Walker Bay, South Africa</b>	2017	£80
<b>Chardonnay, Morgan, Double L Vineyard, California, USA</b>	2016	£90
<b>Meursault Domaine Vincent Latour, Grands Charrons, Burgundy, France</b>	2017	£95
<b>Condrieu, Saint Cosme, Rhone, France</b>	2017	£110
<b>Chassagne-Montrachet 1er Cru, Domaine Roux, Macherelles, Burgundy, France</b>	2016	£150
<b>Chateau Smith Haut Lafitte Blanc, Pessac-Leognan, Bordeaux, France</b>	2014	£170
<b>Corton-Charlemagne Grand Cru, Louis Jadot, Burgundy, France</b>	2015	£250



---

## DRINKS

---

### BEERS & CIDER

<b>The Ivy Craft Lager,</b> <i>Scotland, 4.4% abv, 330ml</i> Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	<b>£5.50</b>	<b>Aspall Cyder,</b> <i>Suffolk, England, 5.5% abv, 330ml</i> Thirst quenching, fruity, dry and sparkling	<b>£5.75</b>
<b>Menabrea Bionda,</b> <i>Italy, 4.8% abv, 330ml</i> Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	<b>£6.50</b>	<b>Lucky Saint,</b> <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	<b>£4.50</b>
<b>Harviestoun Old Engine Oil,</b> <i>Scotland, 4.4% abv, 330ml</i> Rich, viscous and chocolatey dark ale	<b>£6.00</b>		



### SOFT DRINKS

<b>Choice of fresh juices</b> Orange, apple, grapefruit	<b>£3.95</b>
<b>Coca-Cola, Diet Coke, Coke Zero</b>	<b>£3.75</b>
<b>Fever-Tree soft drinks</b> Range of Tonics, Madagascan Cola, Ginger Beer, Ginger Ale, Lemonade	<b>£3.75</b>
<b>London Essence Peach &amp; Jasmine Soda</b>	<b>£3.75</b>
<b>London Essence Rhubarb &amp; Cardamom Soda</b>	<b>£3.75</b>
<b>Kingsdown still mineral water 750ml</b>	<b>£3.95</b>
<b>Kingsdown sparkling mineral water 750ml</b>	<b>£3.95</b>



**CONTACT US**

0203 971 2307 | [events.ivyvictoria@theivy-collection.com](mailto:events.ivyvictoria@theivy-collection.com)



**66 Victoria Street, London SW1E 6SQ**

[www.theivyvictoria.com](http://www.theivyvictoria.com)