

The background features a dense arrangement of tropical plants. On the left and right sides, there are long, slender green leaves, some with yellow or orange tips. In the upper right and lower left corners, there are clusters of dark red leaves. A subtle, repeating diamond-shaped pattern is overlaid on the entire background, creating a textured effect.

# THE IVY SPINNINGFIELDS

*Events and Private Dining*

THE IVY  
SPINNINGFIELDS

# The Ivy Spinningfields

**Located in the heart of Manchester, The Ivy Spinningfields occupies an impressive four floors, the ground floor brasserie, first floor has The Dalton private dining room, an opulent Asian bar and restaurant on the second floor with The Geisha Private Dining room and a sumptuous Roof Garden featuring lush foliage and The Skylight Terrace with city views on the top floor.**

## **The Dalton Room**

Hanging leaf pendants, palm print furnishings and a gold ceiling taking centre stage, the room is a unique setting for breakfast, lunches and dinners no matter what the occasion. Seating 20 guests on one long table or across two rounds of 10.

## **The Geisha Room**

Featuring a striking pink onyx bar, sumptuous furnishings, colourful Asian-inspired fabrics and a gold leaf ceiling, all set against breath-taking artwork and floor to ceiling mirrors. Accommodating 18 guests on one long table or 20 guests across two rounds of 10. The Geisha Room offers a number of Asian-inspired cocktails and dishes for guests to enjoy. Due to its unique offering this room has dedicated menus, please ask your Event Manager for further details.

## **The Skylight Terrace**

With a fully retractable roof, The Skylight Terrace in The Roof Garden is available for standing receptions for up to 50 guests. The spectacular space is open all year round. Guests will enjoy canapés and cocktails alongside an abundance of planting, greenery, foliage and colourful fabrics, all creating an oasis in the heart of Manchester.

Our dedicated Events Manager will assist, to ensure your event is perfectly planned and can also assist with any additional requirements to enhance your occasion, whether that be music, floral arrangements or table design or more.





## MORE DETAILS

For use of our private dining rooms 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: Manchester Piccadilly Station or Manchester Victoria Station

Parking – NCP Manchester Spinningfields  
Spinningfields, New Quay Street, Manchester, M3 3BE (5 minute walk)

### **Timings**

**Breakfast:** 08.30 until 10.30

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

**Dinner:** 18.30 until 01.00 Monday to Wednesday, 18.30 until 02.00 Thursday to Saturday, 18.30 until 23.00 Sunday 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.

*Please note that due to COVID-19 and the Government Guidelines in place as a result, our capacities, timings and menus may vary.*





THE DALTON ROOM



THE SKYLIGHT TERRACE



THE GEISHA ROOM





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## BREAKFAST

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We offer a selection of three 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 £5.50**

Strawberry, raspberry, blueberry, banana, coconut milk and lime

#### **Immunity Smoothie £5.50**

Orange, lemon, ginger, turmeric, cayenne, banana, avocado

#### **Green Juice £4.75**

Kale, spinach, celery, romaine, cucumber, apple & lemon



### MENU A

£22

#### **Toast and preserves**

A choice of white, granary and non-gluten bread,  
served with strawberry jam, apricot jam and marmalade

#### **Bircher muesli with apple and blueberries**

Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm

#### **Bacon and egg brioche roll**

Smoked streaky bacon and fried hen's egg





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## BREAKFAST

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When choosing the below menu, we do require you to select one main course option for all guests in advance. Dietary requirements will be catered for separately.

### MENU B

£27

#### **Selection of mini pastries and preserves**

Mini croissant, chocolate twist, pain aux raisin and wild berry Danish, served with butter and preserves

#### **Bircher muesli with apple and blueberries**

Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm

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We ask that you select one of the below dishes for your whole party

#### **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



### MENU C

£34

#### **Selection of mini pastries and preserves**

Mini croissant, chocolate twist, pain aux raisin and wild berry Danish, served with butter and preserves

#### **Bircher muesli with apple and blueberries**

Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm

#### **The Ivy full English breakfast**

Smoked streaky bacon, Cumberland herbed sausages, fried hen's eggs, potato rösti, black pudding, roast plum tomato, grilled flat mushroom 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

**Honey-glazed almonds**  
Rosemary and sea salt  
£3.75

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
£3.95



### SAVOURY CANAPÉS

*£2.95 per bite*

- Truffle arancini (V)**
- Lobster cocktail cornet with caviar**
- Crunchy tempura prawns with kimchi sauce**
- Mini smoked haddock and salmon fishcake  
with horseradish mayonnaise**
- Grilled sirloin skewers with truffle mayonnaise**
- Crispy duck, hoisin, ginger and chilli**
- Grilled chicken skewers with chilli, mint and lime dip**
- Mini roast beef Yorkshire pudding with shaved horseradish**
- Smoked salmon and chive cream cheese on rye bread**
- White onion soup with truffle mascarpone (V)**
- Halloumi fritters, red pepper tapenade (V)**
- Potato rösti with truffle cream sauce (V)**

### SWEET CANAPÉS

*£2.95 per bite*

- Almond macarons (V)**
- Salted caramel chocolate balls (V)**



— TASTING DISHES —

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



SAVOURY BOWLS

*£6.95 per bowl*

**Salt and pepper squid with wasabi mayonnaise**

**The Ivy shepherd's pie**

**Buffalo mozzarella with baby tomatoes, sun-dried peppers,  
black olives, green pesto and pine nuts (V)**

**Seasonal risotto (V)**

**Classic prawn cocktail**

**Crispy duck and five spice salad**

**Tossed Asian salad with beansprouts, pak choi, watermelon,  
broccoli and Hoi sin sauce (VG)**

**Avocado and tomato cocktail with red pepper, lettuce,  
pomegranate and harissa sauce (VC)**

**Keralan sweet potato curry with choy sum,  
broccoli and coconut (VC)**

SWEET MINI DISHES

*£6.95*

**Classic crème brûlée (V)**

**Chocolate profiterole (V)**

**Red velvet cake (V)**

**Chocolate and blueberry plant pot (V)**

**Madeleine with lemon curd (V)**





## DRINKS

### TRADITIONAL METHOD & SPARKLING

	<i>Bottle 75cl</i>
<b>The Ivy Collection Champagne</b> , <i>Champagne, France</i>	69.00
<b>Veuve Clicquot Yellow Label</b> , <i>Champagne, France</i>	92.00
<b>Nyetimber, Classic Cuvee</b> , <i>Sussex, England</i>	92.00
<b>Veuve Clicquot Rosé</b> , <i>Champagne, France</i>	98.00
<b>Palmer, Blanc de Blancs</b> , <i>Champagne, France</i>	130.00
<b>Laurent-Perrier, Cuvee Rosé</b> , <i>Champagne, France</i>	145.00
<b>Veuve Clicquot, Extra Brut</b> , <i>Extra Old, Champagne, France</i>	170.00
<b>Dom Perignon</b> , <i>Champagne, France</i>	250.00
<b>Krug, Grande Cuvee</b> , <i>Champagne, France</i>	275.00
<b>Nyetimber, 1086 Prestige Cuvee</b> , <i>Sussex, England</i>	280.00

### COCKTAILS

<b>The Ivy Royale</b> Our signature take on a classic Kir Royale cocktail	13.25
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Tito's Handmade Vodka	10.95
<b>Peach Bellini</b> Peach pulp and Prosecco	9.75
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	10.50
<b>Paloma Spritz</b> Patrón Reposado Tequila topped with Fever-Tree Pink Grapefruit Soda & Prosecco	11.00
<b>Passionate Spritz</b> A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	11.75
<b>Salted Caramel Espresso Martini</b> A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	11.75

## DRINKS

### GIN & TONIC SELECTION

<b>The Ivy Special G&amp;T</b> Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	<b>11.75</b>
<b>Pink G&amp;T</b> Beefeater Pink Gin with Fever-Tree Elderflower Tonic, strawberries and mint	<b>11.25</b>
<b>Rhubarb &amp; Raspberry G&amp;G</b> Whitley Neill Rhubarb & Ginger Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	<b>12.25</b>
<b>Hemingway G&amp;T</b> Flavours inspired by a classic Hemingway Daiquiri cocktail using Whitley Neill Connoisseur's Cut Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry	<b>11.50</b>
<b>Black Forest G&amp;T</b> Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic	<b>13.50</b>
<b>Blood Orange G&amp;T</b> Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic	<b>11.75</b>
<b>Apple Blossom G&amp;T</b> Served with Ramsbury Single Estate Gin from the heart of Wiltshire, 30/40 Double Jus Apple Cider Liqueur and Fever-Tree Naturally Light Tonic Water and finished with apple & lime	<b>11.50</b>



## — EXPRESS LUNCH MENU —

*Available Monday - Friday  
11am - 4.30pm*

### **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 £25.95 | Three courses £29.95**



### STARTERS

#### **Buffalo mozzarella**

Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

#### **White onion and truffle soup**

Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

### MAINS

#### **Chicken Milanese**

Brioche-crumbed chicken breast with a fried egg,  
Parmesan and truffle cream sauce

#### **Chargrilled halloumi**

Spiced fregola, tomato and red pepper salsa, sprouting broccoli,  
crispy onions, herb mayonnaise, coriander cress

**Peas and sugar snaps served sharing style to the table**

### DESSERTS

#### **Classic crème brûlée**

Classic set vanilla bean custard with a caramelised sugar crust

#### **Frozen berries**

Mixed berries with yoghurt sorbet and warm white chocolate sauce



**Tea & coffee available £3.75 per person**

#### **Mini chocolate truffles – £4.25**

With a liquid salted caramel centre

#### **Selection of cheeses - £10.95**

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese  
and Pavé d'Affinois with chutney and wholegrain crackers





## — PRIVATE DINING 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



#### **Truffle arancini**

Fried Arborio rice balls  
with truffle cheese

**£5.95**

#### **Honey-glazed almonds**

Rosemary and sea salt

**£3.75**

#### **Spiced green olives**

Gordal olives with chilli,  
coriander and lemon

**£3.95**



### **MENU A**

**£47**

#### **Salt-crusted sourdough bread**

With salted butter

#### STARTERS

##### **Avocado and tomato cocktail**

Red pepper, lettuce and pomegranate dressed with a spicy harissa sauce

##### **Buffalo mozzarella**

Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

##### **White onion and truffle soup**

Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps

#### MAINS

##### **The Ivy shepherd's pie**

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

##### **Salmon and smoked haddock fish cake**

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

##### **Chargrilled halloumi**

Spiced fregola, tomato and red pepper salsa, sprouting broccoli, crispy onions, herb mayonnaise, coriander cress

#### DESSERTS

##### **Classic crème brûlée**

Classic set vanilla custard with a caramelised sugar crust

##### **Profiteroles**

Vanilla ice cream, warm chocolate sauce and gold flakes

##### **Frozen berries**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

#### **Selection of teas and filter coffees**

##### **Mini chocolate truffles – £4.25**

With a liquid salted caramel centre

##### **Selection of cheeses - £10.95**

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese  
and Pavé d'Affinois with chutney and wholegrain crackers

— PRIVATE DINING MENUS —

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
£5.95

**Honey-glazed almonds**  
Rosemary and sea salt  
£3.75

**Spiced green olives**  
Gordal olives with chilli,  
coriander and lemon  
£3.95



**MENU B**  
£62

**Salt-crusted sourdough bread**  
With salted butter

STARTERS

**The Ivy Cure smoked salmon**  
Black pepper, lemon, and dark rye bread

**Buffalo mozzarella**  
Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

**Duck liver parfait**  
Caramelised hazelnuts, truffle, plum chutney, toasted brioche

MAINS

**Flat-iron chicken**  
Creamed polenta, sprouting broccoli, rocket, pine nuts,  
Parmesan and lemon with a red wine sauce

**Roast salmon fillet**  
Green beans, creamed potato, flaked almonds, smoked aubergine purée,  
lemon and a ras el hanout spiced tomato sauce

**Keralan sweet potato curry**  
Choy sum, broccoli, coriander and coconut with steamed jasmine rice

DESSERTS

**Coconut panna cotta**  
Pineapple carpaccio with coconut, chilli and lime zest

**Classic crème brûlée**  
Classic set vanilla custard with a caramelised sugar crust

**Frozen berries**  
Mixed berries with yoghurt sorbet and warm white chocolate sauce

**Selection of teas and filter coffees**

**Mini chocolate truffles – £4.25**  
With a liquid salted caramel centre

**Selection of cheeses - £10.95**  
Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese  
and Pavé d'Affinois with chutney and wholegrain crackers

## PRIVATE DINING MENUS

### **Truffle arancini**

Fried Arborio rice balls  
with truffle cheese

**£5.95**

### **Honey-glazed almonds**

Rosemary and sea salt

**£3.75**

### **Spiced green olives**

Gordal olives with chilli,  
coriander and lemon

**£3.95**



## MENU C

**£72**

### **Salt-crusted sourdough bread**

With salted butter

### STARTERS

#### **Crispy duck salad**

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

#### **Prawn cocktail**

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

#### **Truffled wild mushrooms**

Potato rösti, creamed mushroom, fried quail's egg and grated truffle

### MAINS

#### **Sirloin steak**

Crispy potato rösti, green beans, watercress and truffle sauce

#### **Roast salmon fillet**

Green beans, creamed potato, flaked almonds, smoked aubergine purée,  
lemon and a ras el hanout spiced tomato sauce

#### **Wild mushroom and truffle linguine**

Creamed wild mushrooms with grated cheese, rocket and truffle

### DESSERTS

#### **Coconut panna cotta**

Pineapple carpaccio with coconut, chilli and lime zest

#### **Chocolate bombe**

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

#### **Frozen berries**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

#### **Selection of teas and filter coffees**

#### **Mini chocolate truffles – £4.25**

With a liquid salted caramel centre

#### **Selection of cheeses - £10.95**

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese  
and Pavé d'Affinois with chutney and wholegrain crackers

## PRIVATE DINING MENUS

### **Truffle arancini**

Fried Arborio rice balls  
with truffle cheese

**£5.95**

### **Honey-glazed almonds**

Rosemary and sea salt

**£3.75**

### **Spiced green olives**

Gordal olives with chilli,  
coriander and lemon

**£3.95**



## MENU D

**£82**

### **Salt-crusted sourdough bread**

With salted butter

### STARTERS

#### **Buffalo mozzarella**

Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

#### **Lobster and prawn cocktail**

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

#### **Steak tartare**

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

### MAINS

#### **Blackened cod fillet**

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

#### **Chargrilled halloumi**

Spiced fregola, tomato and red pepper salsa, sprouting broccoli,  
crispy onions, herb mayonnaise, coriander cress

#### **Fillet steak 7oz/198g**

Chargrilled and served with dauphinoise potatoes,  
green beans and watercress, peppercorn or Béarnaise sauce

### DESSERTS

#### **Chocolate bombe**

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

#### **Apple tart fine**

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

#### **Selection of cheeses**

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese  
and Pavé d'Affinois with chutney and wholegrain crackers

#### **Mini chocolate truffles – £4.25**

With a liquid salted caramel centre

— POST DINNER TREATS —

**Mini chocolate truffle – £4.25**

With a liquid salted caramel centre

**Selection of cheeses - £10.95**

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese  
and Pavé d'Affinois with chutney and wholegrain crackers



SINGLE MALT SCOTCH

Singleton 12 year	10.00
Laphroaig 10 year	12.50
Macallan Double Cask 12 year	16.00
Aberlour A'Bunadh Batch 61	20.00
Macallan Rare Cask	55.00

COGNAC

Courvoisier VSOP	10.50
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 btl)	27.00
Maury, Lafage, Languedoc, France, 2017 (500ml btl)	30.00
Pedro Ximénez, Bodegas Alvear, Montilla-Moriles, Spain (375ml btl)	31.00
Sauternes, Petite Guiraud, Bordeaux, France (375ml btl)	36.00
10yr Tawny Port, Quinta do Vallado, Douro, Portugal (500ml btl)	40.00
Quinta de la Rosa LBV Port, Douro, Portugal, 2016 (750ml btl)	46.00
Royal Tokaji, Gold Label, Tokaji, Hungary (500ml btl)	80.00

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





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## DRINKS

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### COCKTAILS

<b>The Ivy Royale</b> Our signature take on a classic Kir Royale cocktail	13.25
<b>The Ivy Bloody Mary</b> The Ivy vegan spice mix, tomato juice and Tito's Handmade Vodka	10.95
<b>Peach Bellini</b> Peach pulp and Prosecco	9.75
<b>Aperol Spritz</b> Aperol, Prosecco and Fever-Tree Soda with an orange twist	10.50
<b>Paloma Spritz</b> Patrón Reposado Tequila topped with Fever-Tree Pink Grapefruit Soda & Prosecco	11.00
<b>Passionate Spritz</b> A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	11.75
<b>Salted Caramel Espresso Martini</b> A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	11.75

### COOLERS & NON-ALCOHOLIC COCKTAILS

<b>Peach &amp; Elderflower Iced Tea</b> With The Ivy 1917 & afternoon tea blends	6.25	<b>Coco Loco</b> Trip CBD Infused Peach & Ginger with coconut and lime. A unique and delicious non-alcoholic option with the benefits of CBD oils	6.50
<b>Virgin Bellini</b> A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	6.25	<b>Angelic Amaretti Sour</b> Lyre's alcohol-free Amaretti shaken with egg white, lemon juice and a touch of sugar	6.95
<b>Strawberry &amp; Vanilla Soda</b> A blend of strawberry, fruits & vanilla with Fever-Tree soda water	6.95	<b>Movie Star Martini</b> Pineapple juice, lime juice, fresh passion fruit, passion fruit syrup and a shot of Fever-Tree White Grape & Apricot Soda	6.95
<b>Elderflower Garden</b> Seedlip Garden 108, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	6.95		





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## DRINKS

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### TRADITIONAL METHOD & SPARKLING

	<i>Bottle 75cl</i>
<b>The Ivy Collection Champagne</b> , <i>Champagne, France</i>	69.00
<b>Veuve Clicquot Yellow Label</b> , <i>Champagne, France</i>	92.00
<b>Nyetimber, Classic Cuvee</b> , <i>Sussex, England</i>	92.00
<b>Veuve Clicquot Rosé</b> , <i>Champagne, France</i>	98.00
<b>Palmer, Blanc de Blancs</b> , <i>Champagne, France</i>	130.00
<b>Laurent-Perrier, Cuvee Rosé</b> , <i>Champagne, France</i>	145.00
<b>Veuve Clicquot, Extra Brut</b> , <i>Extra Old, Champagne, France</i>	170.00
<b>Dom Perignon</b> , <i>Champagne, France</i>	250.00
<b>Krug, Grande Cuvee</b> , <i>Champagne, France</i>	275.00
<b>Nyetimber, 1086 Prestige Cuvee</b> , <i>Sussex, England</i>	280.00



*Due to ongoing challenges with supply, all our wine lists are subject to change of product, price and/or vintage.*



## DRINKS

### ROSÉ

	<i>Bottle 75cl</i>
<b>Sangiovese Rosé, Poderi Dal Nespoli, Filarino, Emilia-Romagna, Italy</b>	<b>36</b>
<b>Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France</b>	<b>52</b>
<b>Chateau Leoube, Love by Leoube, Provence, France</b>	<b>56</b>
<b>Provence Rosé, Chateau d'Esclans, Whispering Angel, Cotes de Provence, France</b>	<b>59</b>
<b>Provence Rosé Ultimate Provence, AOP Côtes de Provence, France</b>	<b>59</b>

### WHITE

	<i>Bottle 75cl</i>
<b>Lafabuleuse Blanc, Domaine Lafage, Miraflores, Cotes Catalanes, France</b>	<b>33</b>
<b>Gruner Veldliner, Mantlerhof, Weitgasse, Kremstal, Austria</b>	<b>35</b>
<b>Soave Classico, Suavia, Veneto, Italy</b>	<b>37</b>
<b>Chardonnay, Journey's End, Cape 34, Western Cape, South Africa</b>	<b>40</b>
<b>Viognier, Valdivieso, Valley Selection, Maule Valley, Chile</b>	<b>41</b>
<b>Vermentino, Funtanaliras, Sardinia, Italy</b>	<b>44</b>
<b>Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain</b>	<b>45</b>
<b>Sauvignon Blanc, Craggy Range, Martinborough, New Zealand</b>	<b>46</b>
<b>Sylvaner, Scheurebe &amp; Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany</b>	<b>46</b>
<b>Rioja Blanco, Bhilar, Rioja, Spain</b>	<b>48</b>
<b>Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piedmont, Italy</b>	<b>54</b>
<b>Sauvignon Blanc, Mission Hill, Okanagan Valley, Canada</b>	<b>72</b>
<b>Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France</b>	<b>75</b>
<b>Chardonnay, Creation, Reserve, Walker Bay, South Africa</b>	<b>80</b>
<b>Chardonnay, Morgan, Double L Vineyard, California, USA</b>	<b>90</b>
<b>Condrieu, Saint Cosme, Rhone, France</b>	<b>110</b>
<b>Fume Blanc, Robert Mondavi, Napa Valley, USA</b>	<b>125</b>
<b>Chateau Smith Haut Lafitte Blanc, Pessac-Leognan, Bordeaux, France</b>	<b>170</b>

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## DRINKS

### RED

Bottle 75cl

<b>Frappato, Nerello Mascalese, Terre di Giunara, Sicily, Italy</b>	<b>31</b>
<b>Merlot, Santa Rita, Gran Hacienda, Central Valley, Chile</b>	<b>33</b>
<b>Shiraz, Yering Station, Little Yering, Yarra Valley, Australia</b>	<b>35</b>
<b>Douro Tinto, Quinta do Vallado, Douro Valley, Portugal</b>	<b>36</b>
<b>Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain</b>	<b>38</b>
<b>Cotes du Rhone, Alain Jaume, Haut de Brun, Rhone, France</b>	<b>38</b>
<b>Montepulciano d'Abruzzo, Luigi Valori, Abruzzo, Italy</b>	<b>39</b>
<b>Chateau La Croix Ferrandat, St-Emilion, Bordeaux, France</b>	<b>40</b>
<b>Shiraz, Journey's End, Single Vineyard, Western Cape, South Africa</b>	<b>44</b>
<b>Malbec, Terrazes De Los Andes Reserva, Argentina</b>	<b>46</b>
<b>Morellino di Scansano, La Mozza, I Perazzi, Tuscany, Italy</b>	<b>47</b>
<b>Cinsault, Cabernet Sauvignon, Syrah, Domaine Wardy, Bekaa Valley, Lebanon</b>	<b>48</b>
<b>Pinot Noir, Spy Valley, Marlborough, New Zealand</b>	<b>49</b>
<b>Cabernet Sauvignon, Battle of Bosworth, McLaren Vale, Australia</b>	<b>53</b>
<b>Rioja Reserva, Dinastia Vivanco, Rioja, Spain</b>	<b>54</b>
<b>Zinfandel, Renwood, Premier Old Vine, Sonoma County, USA</b>	<b>55</b>
<b>Chianti Classico, Castellare di Castellina, Tuscany, Italy</b>	<b>56</b>
<b>Chateau Peyrabon, Haut Medoc, Bordeaux, France</b>	<b>63</b>
<b>Pinot Noir, Cloudy Bay, Marlborough, New Zealand</b>	<b>68</b>
<b>Chateauneuf du Pape, Domaine Grand Veneur, Rhone, France</b>	<b>76</b>
<b>Amarone, La Dama, Veneto, Italy</b>	<b>79</b>
<b>Catena, Alta, Mendoza, Argentina</b>	<b>82</b>
<b>Barolo, Paolo Conterno, Riva del Bric, Piedmont, Italy</b>	<b>85</b>
<b>Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France</b>	<b>86</b>
<b>Terrazas De Los Andes Grand Malbec, Mendoza, Argentina</b>	<b>90</b>
<b>Baron Les Tourelles de Longueville, Pauillac, Bordeaux, France</b>	<b>97</b>
<b>Syrah, Craggy Range, Le Sol, Hawke's Bay, New Zealand</b>	<b>125</b>

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## 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>5.95</b>	<b>Harviestoun Old Engine Oil,</b> <i>Scotland, 4.4% abv, 330ml</i> Rich, viscous and chocolatey dark ale	<b>6.50</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>5.25</b>

### SOFT DRINKS

<b>Selection of juices</b>	<b>3.95</b>
<b>Diet Coke, Coke Zero</b>	<b>3.50</b>
<b>Coca-Cola</b>	<b>3.75</b>
<b>Fever-Tree Tonics &amp; Sodas</b> Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda	<b>3.50</b>
<b>Eton Ridge</b> Still mineral water <i>750ml</i>	<b>4.75</b>
<b>Eton Ridge</b> Sparkling mineral water <i>750ml</i>	<b>4.75</b>
<b>The Ivy home-made Ginger Beer</b> Freshly pressed ginger juice, lemon, sugar and soda water	<b>5.25</b>
<b>Mixed Berry Smoothie</b> Strawberry, raspberry, blueberry, banana, coconut milk and lime	<b>5.50</b>
<b>Immunity Smoothie</b> Orange, lemon, ginger, turmeric, cayenne, banana, avocado	<b>5.50</b>
<b>Green Juice</b> Kale, spinach, celery, romaine, cucumber, apple & lemon	<b>4.75</b>



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