

The background is a vibrant green with a repeating diamond-shaped lattice pattern. It is framed by various tropical plants: long, thin green leaves and bright yellow banana-like leaves at the top and bottom; and clusters of deep red leaves in the corners. Faint, light green botanical sketches of leaves and flowers are scattered throughout the background.

THE BOTANICAL ROOM

THE IVY
OXFORD BRASSERIE

The Botanical Room

The Ivy Oxford Brasserie offers a stunning private dining room available for breakfast, lunch and dinner, every day of the week.

Situated on the first floor, The Botanical Room is adorned with vibrant vintage prints and artwork inspired by the local area, and is finished with opulent details, creating a glamorous backdrop for all occasions including corporate events, meetings, private parties and weddings.

The room seats 24 guests on three round tables, 20 on one long table, or 35 for standing cocktail receptions. Featuring a striking private bar and eclectic mix of botanical print dining chairs.

Our dedicated Event Manager is available to assist with any detail to enhance your occasion, whether that be guidance with menu selection, music, floral arrangements, table design, AV support or more.



MORE DETAILS

For The Botanical 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 Botanical Room.

Audio Visual

Please note non-amplified live music is permitted and restaurant background music is available. Screen available in house and we have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

Travel & Parking

The Ivy Oxford Brasserie is conveniently placed in the heart of Oxford. Please note between the hours of 7:00am and 6:30pm a traffic restriction on the High Street is enforced. We do not have an onsite car park, instead we encourage guests to utilise public methods of transport, such as the Park & Ride, nearby car parks or on-street parking – the nearest is on Broad Street, OX1 3AZ or Westgate Oxford Car Park, OX1 1TR is a 10 min walk from us. By train Oxford Train Station is a 15 minute walk.

Timings

Breakfast: 08.30 until 10.30

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

Dinner: 18.30 until 00.00 Monday to Thursday, 18.30 until 00.30 Friday and Saturday 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.

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





BREAKFAST

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

BREAKFAST

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

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 (VG)**

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

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

Bottle 75cl

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

COCKTAILS

The Ivy Royale Our signature take on a classic Kir Royale cocktail	13.25
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Tito's Handmade Vodka	10.95
Peach Bellini Peach pulp and Prosecco	9.75
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	10.50
Paloma Spritz Patrón Reposado Tequila topped with Fever-Tree Pink Grapefruit Soda & Prosecco	11.00
Passionate Spritz A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	11.75
Salted Caramel Espresso Martini 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

The Ivy Special G&T

11.75

Beefeater Gin, lavender, cucumber & lime
with Fever-Tree Mediterranean Tonic

Pink G&T

11.25

Beefeater Pink Gin with Fever-Tree Elderflower Tonic, strawberries and mint

Rhubarb & Raspberry G&G

12.25

Whitley Neill Rhubarb & Ginger Gin, Chambord Black Raspberry
Liqueur and Fever-Tree Ginger Ale

Hemingway G&T

11.50

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

Black Forest G&T

13.50

Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries,
a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic

Blood Orange G&T

11.75

Malfy Arancia Blood Orange Gin, Aperol and sliced orange,
topped with Fever-Tree Aromatic Tonic

Apple Blossom G&T

11.50

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



— 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).

DRINKS

COCKTAILS

The Ivy Royale Our signature take on a classic Kir Royale cocktail	13.25
The Ivy Bloody Mary The Ivy vegan spice mix, tomato juice and Tito's Handmade Vodka	10.95
Peach Bellini Peach pulp and Prosecco	9.75
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	10.50
Paloma Spritz Patrón Reposado Tequila topped with Fever-Tree Pink Grapefruit Soda & Prosecco	11.00
Passionate Spritz A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka and Prosecco	11.75
Salted Caramel Espresso Martini 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

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



DRINKS

TRADITIONAL METHOD & SPARKLING

Bottle 75cl

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



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DRINKS

ROSÉ

Bottle 75cl

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

WHITE

Bottle 75cl

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

DRINKS

RED

Bottle 75cl

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

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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	5.95	Harviestoun Old Engine Oil, <i>Scotland, 4.4% abv, 330ml</i> Rich, viscous and chocolatey dark ale	6.50
Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i> Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour	6.50	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	5.25

SOFT DRINKS

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

CONTACT US

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