

THE PRIVATE ROOMS AT

THE IVY

MARKET GRILL

The Private Rooms at The Ivy Market Grill are wood panelled, adorned with photos of stage and screen stars, skilfully lit and atmospheric.

The Pygmalion room seats up to 44 guests over five round tables or 26 on one long table. The Galatea room seats up to 24 guests over three round tables or 16 on one long table. Both rooms are available for breakfast, lunch and dinner events and are equally suited to the private and corporate worlds.

We offer a selection of menus that have been created specially by our Executive Chef, Sean Burbidge. We cater for specific dietary requirements and can make wine recommendations for your event. Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.



CONTACT US

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THE GALATEA ROOM



THE PYGMALION ROOM



SPRING MENUS

Please select *one* menu for your whole party

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.50

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

Belgian endive salad

Caramelised hazelnuts, grapes, soft coconut “cheese”,
sumac and picked herbs

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

Buffalo mozzarella

Asparagus and edamame with roasted pine nuts, pesto and baby basil

Chicken Milanese

Brioche-crumbed chicken breast with San Marzanino tomatoes,
capers, rocket, Parmesan and pesto

Rich chocolate mousse

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

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre
3.50

Selection of three cheeses

Cashel Blue, Quicke’s and
Camembert from Normandy with
pear chutney, caramelised pecans,
olive croutons, rye crackers
9.95

All prices include VAT, a 12.5% service charge applies.

We cannot guarantee the total absence of allergens in our dishes.

Please notify us of any food allergies or intolerances and we will cater for these separately.

SPRING MENUS

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.50

Salted smoked almonds

Hickory smoked and
lightly spiced

3.25

Spiced green olives

Cordal olives with chilli,
coriander and lemon

3.50

MENU C

£55

Oak smoked salmon

Smoked salmon, black pepper and lemon with 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 and a tamarind glaze
with pear and ginger compote, toasted brioche

Blackened cod fillet

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

Cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

Selection of teas and filter coffee

Mini chocolate truffles

With a liquid salted caramel centre

3.50

Selection of three cheeses

Cashel Blue, Quicke's and
Camembert from Normandy with
pear chutney, caramelised pecans,
olive croutons, rye crackers

9.95

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SPRING MENUS

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.50

Salted smoked almonds

Hickory smoked and
lightly spiced

3.25

Spiced green olives

Cordal olives with chilli,
coriander and lemon

3.50

MENU E

£70

Asparagus with truffle hollandaise

Warm asparagus spears with truffle hollandaise
and baby watercress

Roast chicken

Roasted half chicken (off the bone) with truffle mashed potato,
green beans and a wild mushroom cream sauce

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan
vanilla ice cream

Selection of teas and filter coffee

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

Mini chocolate truffles

With a liquid salted caramel centre

3.50

Selection of three cheeses

Cashel Blue, Quicke's and
Camembert from Normandy with
pear chutney, caramelised pecans,
olive croutons, rye crackers

9.95

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SPRING MENUS

Please select *one* menu for your whole party

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.50

Salted smoked almonds

Hickory smoked and
lightly spiced

3.25

Spiced green olives

Gordal olives with chilli,
coriander and lemon

3.50

MENU C

£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 with 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

Mini chocolate truffles

With a liquid salted caramel centre

3.50

Selection of three cheeses

Cashel Blue, Quicke's and
Camembert from Normandy with
pear chutney, caramelised pecans,
olive croutons, rye crackers

9.95

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SPRING 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

Oak smoked salmon

Smoked salmon, black pepper and lemon with rye soda bread

Duck liver parfait

Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche

Asparagus with truffle hollandaise

Warm asparagus spears with truffle hollandaise and baby watercress

Roast chicken

Roasted half chicken (off the bone) with truffle mashed potato, green beans and a wild mushroom cream sauce

Roast salmon fillet

Asparagus spears, olive oil mashed potato, baby watercress and herb sauce

Crispy polenta cakes

Artichoke purée with roasted San Marzanino tomatoes, Provençale olives and Prosociano vegan “cheese”

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

All prices include VAT, a 12.5% service charge applies.

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CANAPÉS

We recommend *4 canapés* per person for a pre-dinner reception or *12 per person* for a drinks party.

Truffle arancini

Fried Arborio rice balls
with truffle cheese

5.50

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**

Roma tomato soup with Provençale olives

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

Crispy polenta with artichoke purée

Spiced green cucumber gazpacho shot with mint

Grilled asparagus with truffle vinaigrette

Belgian endive with coconut “cheese” and hazelnuts

SWEET CANAPÉS

£2.50

Raspberry cheesecake tart

White chocolate and passion fruit ice cream balls

Mini lemon meringue pie

Macarons

Crème brûlée doughnut

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

Buffalo mozzarella with asparagus, edamame, roasted
pine nuts, pesto and baby basil

Seasonal risotto

Bang bang chicken, with cucumber, radish,
baby gem and sweet chilli and peanut dressing

Classic prawn cocktail

Crispy duck and five spice salad

SWEET MINI DISHES

£6.50

Classic crème brûlée

Vanilla panna cotta

Chocolate and lavender flowerpot

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BREAKFAST

Please select *one* menu for your whole party

MENU A

£20

Toast and preserves

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

Gluten-free organic granola

Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk

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

Gluten-free organic granola

Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk

Please select *one* for the entire party

Eggs Benedict

Pulled honey roast ham, toasted English muffins, two poached hen's eggs with hollandaise sauce and watercress

OR

Eggs Royale

Smoked salmon, toasted English muffins, two poached hen's eggs with hollandaise sauce and watercress



Menus come with a serving of freshly squeezed orange juice and English Breakfast tea or filter coffee

BREAKFAST

Please select *one* menu for your whole party

MENU C

£28

Green Juice

Avocado, mint, spinach, apple, parsley

Half caramelised pink grapefruit

Warm half grapefruit with caramelised demerara sugar

Gluten-free organic granola

Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and almond milk

Poached hen's eggs with avocado, tomato and sesame

Chopped avocado with roast plum tomatoes and poached hen's
eggs on toasted granary with sesame dressing

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

Gluten-free organic granola

Puffed rice, buckwheat, quinoa grains, apricot,
coconut, toasted seeds with berries and almond milk

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



Menus come with a serving of freshly squeezed orange juice
and English Breakfast tea or filter coffee

THE PYGMALION ROOM



THE GALATEA ROOM



DRINKS

THIRST QUENCHERS

The Ivy Royale 10.75
Our signature Kir Royale with Beefeater gin infused with hibiscus & rosewater, sloe juice and Cocchi Rosa vermouth topped with The Ivy Collection Champagne

The Ivy Bloody Mary 8.50
The Ivy spice mix, tomato juice & vodka

Peach Bellini 8.50
Peach puree & Prosecco

Aperol Spritz 9.50
Aperol, Prosecco & soda with an orange twist

GIN & TONIC SELECTION

Ivy Special G&T 9.25
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 & Ginger G&T 11.00
Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale

Deep Red G&T 12.00
Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic

Gibson G&T 13.00
Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian tonic

COOLERS & JUICES

Peach & Elderflower Iced Tea 4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends

Beet it Beetroot, carrot, apple juice and ginger 4.50

Green Juice Avocado, mint, spinach, apple, parsley 4.75

Mixed Berry Smoothie 4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime

Home-made Ginger Beer 4.75
Freshly pressed ginger juice, lemon, sugar & soda water

Strawberry & Vanilla Soda 5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water

Vanilla Spiced Sour 5.95
A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white

Seedlip Garden & Tonic 5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas

DRINKS

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks	3.25
Range of tonics, Madagascan cola ginger beer, ginger ale, lemonade	
Acqua Panna still mineral water 750ml	3.75
San Pellegrino sparkling mineral water 750ml	3.75

BEERS & CIDER

The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	4.75
BrewDog Nanny State, Scotland, 0.5% abv, 330ml	4.00
Harviestoun Old Engine Oil, Scotland, 6% abv, 330ml	5.00
Aspall Cyder, Suffolk, England, 5.5% abv, 330ml	5.00
Paolozzi Helles Lager, Edinburgh, Scotland, 5.2% abv, 330ml	5.25
Menabrea Bionda, Italy, 4.4% abv, 330ml	5.75



In addition we are able to offer our full spirit selection
from our restaurant on the day.

FACILITIES & FURTHER INFORMATION

♣ Capacity

The Pygmalion - maximum 44 seated (*up to 26 guests on one table or 44 on five round tables*) and 50 standing

♣ **The Galatea** - maximum 24 seated (*up to 16 on one table or 24 on three round tables*) and 30 standing

♣ Access, Service & Departure Times

Breakfast -access: 7.45 am | service: 8.00 am | guests' departure: 10.30 am

Lunch – access: 11.30 am | service: noon | guests' departure: 5.00 pm

Dinner – Monday to Saturday

access: 6.00 pm | service: 6.30 pm | guests' departure: midnight

(Sunday guests' departure 10.30 pm)

♣ Service charge: 12.5%

♣ Menu cards can be printed and dedicated to your requirements

♣ Complimentary place cards are provided

♣ Table displays of seasonal flowers are provided in The Pygmalion room and The Galatea room. Additional flowers can be arranged via our florist

♣ Tea lights can be supplied to suit your table layout

♣ An iPod docking station is available for your own use or background music can be provided

♣ We do not have the facilities for DJs or dancing

♣ A complimentary easel & plasma screen can be provided

♣ Please note that there is no lift access to the private dining rooms

♣ Complimentary Wi-Fi

♣ Corkage is not permitted

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