



The Private Room

THE IVY

THE PRIVATE ROOM



The Private Room is a private-dining jewel in The Ivy's crown, designed by Martin Brudnizki Design Studio. It boasts a stunning bespoke bar and an incredible collection of contemporary art that sits alongside the signature harlequin stained-glass windows and oak panelling.

It creates an irresistibly elegant and alluring space, full of possibility. Music is also very much on the agenda – whether it's a pianist, jazz trio, string quartet or anything in between, we can arrange the perfect accompaniment.

Whether a book launch, landmark celebration or cocktail party, The Private Room accommodates for up to 60 guests seated, or 100 for standing receptions and events.

The bar and reception area are the perfect size for drinks before lunch or dinner, whilst for seated breakfasts, lunches and dinners, up to 32 guests can be accommodated on one long oval table, or 60 on six round tables of 10.

BESPOKE MENUS



Our Executive Chef, and his team create menus specifically for The Private Room, inspired not only by the seasons, but also by the eclectic and imaginative menu in the restaurant. Using only the finest ingredients, the chefs can adapt the enclosed menus to suit personal tastes and dietary requirements.



MORE DETAILS

For The Private 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.



AUDIO VISUAL

Please note non-amplified live music is permitted and restaurant background music is available. A 65" plasma screen and microphones available to hire 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 tube – Leicester Square
Parking - Q-Park, Chinatown
20 Newport Place, Greater London, London WC2H 7PR (5 minute walk)

TIMINGS

Breakfast – access time 7.30am – 10.30am Monday to Saturday, 09.30 until 11.00
Sunday with host's access from 09.15
Lunch – 12.00 until 17.00 with host's access from 11.30
Dinner – 18.30 until 01.00 with host's access from 18.00
(Sunday guests' departure 22.30)

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, English breakfast tea or filter coffee. Additional juices and smoothies are available.

JUICES & SMOOTHIES

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

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

Beetroot & Ginger
Beetroot, carrot,
apple & ginger
£4.50

MENU A

£25.00



Toast and preserves

*A selection of white & wholemeal sourdough and non-gluten bread
served with a selection of jams*

Oat and almond granola with raspberries
Honey & yoghurt

Brioche, streaky bacon and egg roll

MENU B

£35.00



Selection of mini pastries and preserves
*Mini croissant, pain au raisin / pain au chocolat
served with butter and selection of jams*

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Oat and almond granola with raspberries
Honey & yoghurt

~

Eggs Benedict
Roasted ham, toasted muffins, 2 poached hens' eggs, hollandaise sauce

Or

Eggs Royale
Scottish Highland oak smoked salmon, toasted muffins, 2 poached hens' eggs, hollandaise sauce



BREAKFAST

MENU C

£38.00



Selection of mini pastries and preserves
Mini croissant, pain au raisin / pain au chocolat
served with butter and selection of jams

~

Oat and almond granola with raspberries
Honey & yoghurt

~

The Ivy full English breakfast
Sweet cured streaky bacon, fried hens' egg, Cumberland sausage,
roasted vine plum tomato, grilled chestnut mushrooms,
hash brown and sourdough toast



CANAPÉS

We recommend 4 canapés per person for a pre-dinner reception or 10 per person for a drinks party.

Please choose from the options below.



SAVOURY **£3.50 EACH**



Shepherd's pie tart

Crispy potato, truffle sauce (vg)

Buttermilk fried chicken & yuzu mayonnaise

Lobster taco, avocado cream

Scottish smoked salmon blinis

The Ivy Burger, cheese, ketchup horseradish relish

Tempura prawns, wasabi mayonnaise

Watermelon, feta & olive skewer

Tuna tartare, green chilli sauces

Grilled halloumi, slow baked tomato, lemon pepper

Vegetable gyoza, ponzu dressing (vg)

Arancini & Truffle (v)

SWEET **£3.50 EACH**



Blueberry cheesecake

Pavlova italian soft meringue, vanilla chantilly and candy blueberries

Selection of mini macaroon



SMALL DISHES

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



SAVOURY BOWLS

£6.75 PER BOWL



The Ivy Shepherd's pie
Prawn & avocado cocktail, Marie Rose sauce
Pea and truffle risotto
Crispy duck salad with watermelon and salted cashew
Fish and chips, pea purée, tartare sauce
Vegeterian curry
Heritage beetroot, pomegranate, stilton (v)
The Ivy Burger, cheese, ketchup horseradish relish

SWEET BOWLS

£6.75 PER BOWL



Doughnuts and hot chocolate sauce
Pavlova, italian soft meringue, vanilla chantilly and candy blueberries





DRINKS

COCKTAILS

Hugo
Elderflower, mint, soda, prosecco
£10.00

Aperol Spritz
Aperol, soda, prosecco
£11.50

Twinkle
Vodka, elderflower, Champagne
£16.00

Kir royal
Creme de Cassis, Champagne
£16.00

Negroni
Gin, sweet vermouth, Campari
£12.50

Old Fashioned
Bourbon, sugar, bitters,
orange zest
£15.00

Scarlet Cup
Vodka, pinot and sauvignon blend,
raspberry, soda
£12.50

Margarita
Tequila, cointreau, lime
£13.00

Moscow Mule
Vodka, ginger beer, angostura bitters, lime
£11.50

Sloe Gin Fizz
Sloe gin, lime, lemonade
£10.00

Passionfruit Martini
Vodka, passionfruit, vanilla, apple
12.50

NON-ALCOHOLIC COCKTAILS

Apple & Elderflower Fizz
Apple, lemon juice, elderflower,
Fever-Tree Soda Water
£7.50

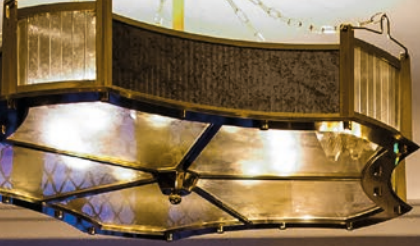
Peach & Elderflower Iced Tea
Breakfast and afternoon tea blend,
elderflower cordial, peach purée
£6.50

Virgin Honey Sour
Seedlip Grove 34, honey,
lemon juice, egg white
£8.00

Virgin Bellini
White peach purée, Fever-Tree White
Grape & Apricot Soda
£6.50

Passion fruit & lime fizz
Passion fruit, lime juice, agave syrup,
Fever-Tree Soda Water
£7.50





PRIVATE DINING MENUS

We offer a selection of five menus to choose from
but please note you must select one menu for the whole party.



MENU A

£60.00



Smoked buffalo mozzarella (v)
Aubergine puree, sundried tomato, basil and lovage pesto

Roast salmon
*Courgette, datterino tomatoes,
red pepper tapenade, Champagne velouté*

Iced berries
Yoghurt sorbet, hot white chocolate sauce

Selection of teas and filter coffee

MENU B

£68.00



Traditionally oak smoked salmon
Pickled cucumber, crème fraîche and rye bread

The Ivy shepherd's pie
*Slow-braised lamb leg and dry-aged beef with
creamed mash potato & Mayfield cheese*

Classic crème brûlée
Set custard with a caramelised sugar crust

Selection of teas and filter coffee



PRIVATE DINING MENUS

MENU C

£75.00



Twice-baked cheese soufflé (v)
Gratinated Monterey Jack and mozzarella, shaved black truffle and chives

Roasted marinated monkfish
*Rose harissa, saffron cream, mussel
and fondue of fennel*

Sticky toffee pudding
Dates, clotted cream, lemon balm and toffee sauce

Selection of teas and filter coffee

MENU D

£80.00



Prawn & crab avocado cocktail
Gem lettuce, Marie Rose sauce, cucumber, avocado and cress

Truffle-stuffed corn-fed chicken breast
Wild mushroom and tarragon fricasse, baby watercress

Rum Baba
Spiced rum soaked sponge with Chantilly cream and raspberries

Selection of teas and filter coffee



PRIVATE DINING MENUS

MENU E

£85.00



Dressed Dorset crab

*Lightly bound dressed crab with brown crab mayonnaise,
celeriac remoulade, soft herbs and granary bread toast*

21-day aged grass-fed centre cut beef fillet

with crispy potato, buttered spinach, watercress and peppercorn sauce

Golden hazelnut bombe

*Melting chocolate dome with 23ct gold leaf,
hazelnut chocolate caramel*

Selection of teas and filter coffee



PRIVATE DINING CHOICE MENUS

For parties of up to 30 guests.

We offer two choice menus to choose from but please note you must select one menu for the whole party.

We require all your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event.



MENU F

£85.00



STARTERS

Traditionally oak smoked salmon

Pickled cucumber, crème fraiche and rye bread

Heritage beetroot salad (v)

Braised red chicory, shaved vegetarian pecorino, mixed baby leaf salad, vinaigrette dressing

Duck liver parfait

Crumble of pistachios, grapes, green beans, truffle, apricot chutney and toasted brioche

MAINS

The Ivy shepherd's pie

Slow-braised lamb leg and dry-aged beef with creamed mash potato & Mayfield cheese

Roasted marinated monkfish

Rose harissa, saffron cream, mussel and fondue of fennel

Roasted British beef fillet steak

21-day aged grass-fed centre cut beef fillet with crispy potato, watercress and Bordelaise sauce

DESSERTS

Golden hazelnut bombe

Melting chocolate dome with 23ct gold leaf, hazelnut chocolate caramel

Iced berries

Yoghurt sorbet, hot white chocolate sauce

Rum Baba

Spiced rum soaked sponge with Chantilly cream and raspberries

Selection of teas and filter coffee



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For parties of up to 30 guests.

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MENU G

£95.00



STARTERS

Dressed Dorset crab

*Lightly bound dressed crab with brown crab mayonnaise,
Celeriac remoulade, soft herbs and seaweed crackers*

Twice-baked cheese soufflé (v)

Gratinated Monterey Jack and mozzarella, shaved black truffle and chives

Duck liver parfait

*Crumble of pistachios, grapes, green beans, truffle,
apricot chutney and toasted brioche*

MAINS

Roast salmon

Courgette, datterino tomatoes, red pepper tapenade, Champagne velouté

Roasted British beef fillet steak

*21-day aged grass-fed centre cut beef fillet with crispy potato,
watercress and Bordelaise sauce*

Roasted marinated monkfish

Rose harissa, saffron cream, mussel and fondue of fennel

DESSERTS

Golden hazelnut bombe

Melting chocolate dome with 23ct gold leaf, hazelnut chocolate caramel

Rum Baba

Spiced rum soaked sponge with Chantilly cream and raspberries

Iced berries

Yoghurt sorbet, hot white chocolate sauce

Selection of teas and filter coffee

POST-DINNER TREATS

Mini chocolate truffles £6.00
With a liquid salted caramel centre

Selection of Cheeses £13.50
A selection of Artisanal British cheeses served with seasonal chutney and crackers



CAKES £11 PER PERSON



72 hours' notice is required and minimum number 10 guests

Red velvet

Chocolate Victoria sponge cake

Cheesecake vanilla and red berries



DRINKS

COCKTAILS

Hugo
Elderflower, mint, soda, prosecco
£10.00

Aperol Spritz
Aperol, soda, prosecco
£11.50

Twinkle
Vodka, elderflower, Champagne
£16.00

Kir royal
Creme de Cassis, Champagne
£16.00

Negroni
Gin, sweet vermouth, Campari
£12.50

Old Fashioned
Bourbon, sugar, bitters,
orange zest
£15.00

Scarlet Cup
Vodka, pinot and sauvignon blend,
raspberry, soda
£12.50

Margarita
Tequila, cointreau, lime
£13.00

Moscow Mule
Vodka, ginger beer, angostura bitters, lime
£11.50

Sloe Gin Fizz
Sloe gin, lime, lemonade
£10.00

Passionfruit Martini
Vodka, passionfruit, vanilla, apple
12.50

NON-ALCOHOLIC COCKTAILS

Apple & Elderflower Fizz
Apple, lemon juice, elderflower,
Fever-Tree Soda Water
£7.50

Peach & Elderflower Iced Tea
Breakfast and afternoon tea blend,
elderflower cordial, peach purée
£6.50

Virgin Honey Sour
Seedlip Grove 34, honey,
lemon juice, egg white
£8.00

Virgin Bellini
White peach purée, Fever-Tree White
Grape & Apricot Soda
£6.50

Passion fruit & lime fizz
Passion fruit, lime juice, agave syrup,
Fever-Tree Soda Water
£7.50



DRINKS

SPIRITS & DIGESTIFS

House spirit with mixer from £10.50

A full list of digestifs can be available on request

Some of our most popular digestifs:

Courvoisier VSOP – Cognac	£10.00
Baron de Sigognac 10 Year Old – Armagnac	£12.00
Baron de Sigognac 20 Year Old – Armagnac	£18.00
Glenmorangie 10yrs – Single Malt	£9.50
Macallan 12yrs – Single Malt	£17.00
Warre's LBV 2014 – Port	£7.00

BEERS

Schiehallion Lager – Scotland	£6.00
Menabrea Bionda – Italy	£6.50
Meantime Pale Ale – England	£6.50
Fuller's London Pride – England	£6.50
Lucky Saint, (0.5% ABV) – Germany	£5.50
Paolozzi, Scotland - Helles/Munich Style Lager	£6.50

GIN & TONIC

Pink G&T

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

£12.00

Hendricks & Cucumber

Hendricks Gin, Fever-Tree tonic, fresh cucumber

£11.75

Hemingway G&T

Flavours inspired by a classic Hemingway Daiquiri cocktail using Plymouth Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry

£12.00



CHAMPAGNE

WHITE

750ml

PALMER & Co. – BRUT RESERVE	N.v.	£81
BRUNO PAILLARD	N.v.	£95
LOUIS ROEDERER - COLLECTION 242	N.v.	£111
BOLLINGER - SPECIAL CUVÉE	N.v.	£124
MOËT & CHANDON - GRAND VINTAGE	2013	£140
LAURENT-PERRIER - GRANDE SIÈCLE	N.v.	£260
DOM PÉRIGNON	2012	£285
KRUG - GRANDE CUVÉE	N.v.	£295
LOUIS ROEDERER – CRISTAL	2013	£360

Rosé

750ml

VEUVE-CLICQUOT – ROSÉ	N.v.	£108
LAURENT-PERRIER – CUVÉE ROSÉ	N.v.	£130
BRUNO PAILLARD – ROSÉ	N.v.	£140



WINE

WHITE

750ml

TOURAINÉ - Sauvignon Blanc - Chateau de la Roche – <i>Loire Valley</i>	2020	£41
DOURO - Papa Figos - Casa Ferreirina - <i>Portugal</i>	2019	£42
SWARTLAND - Chenin Blanc - Seaward - Spier - <i>South Africa</i>	2021	£45
PICPOUL DE PINET - Mas Puech - <i>Languedoc</i>	2020	£48
KAMPTAL - Grüner Veltliner - Friendly - Laurenz V - <i>Austria</i>	2020	£53
LODI COUNTY - Chardonnay - Ironstone - <i>U.S.A.</i>	2019	£54
RÍAS BAIXAS - Albariño - Family Selection - Castro Martin - <i>Spain</i>	2018	£56
MARLBOROUGH - Sauvignon Blanc - Kim Crawford – <i>N.Z.</i>	2021	£57
GAVI DI GAVI - Monte Di Sarocco - <i>Italy</i>	2020	£65
CHABLIS - Domaine Gilbert Picq Et Fils - <i>Burgundy</i>	2019	£66
TUSCANY - Vermentino - Solosole - Poggio al Tesoro - <i>Italy</i>	2020	£98
SANCERRE - Domaine de la Chezatte - <i>Loire Valley</i>	2021	£75
MOSEL - Riesling - Alte Reben - <i>Germany</i>	2017	£78
CENTRAL OTAGO - Pinot Gris - Prophet's Rock - <i>New Zealand</i>	2019	£80
IGT VENEZIA - Giulia - Vespa Bianco - Bastianich - <i>Italy</i>	2017	£85
POUILLY-FUISSÉ - Trouillet - <i>Burgundy</i>	2020	£92
SAVIGNY-LES-BEAUNE - Pavelot - <i>Burgundy</i>	2018	£115
MARLBOROUGH - Sauvignon Blanc - Te Koko - Cloudy Bay – <i>N.Z.</i>	2019	£132
CONDRIEU - St Cosme - <i>Rhône Valley</i>	2020	£135
CHASSANGE-MONTRACHET - T. Morey - <i>Burgundy</i>	2018	£158

Rosé

750ml

RIOJA - ROSADO - Dinastia Vivanco – <i>Spain</i>	2020	£42
PROVENCE - Ultimate Provence - <i>Côtes De Provence</i>	2021	£66
PROVENCE - ROCK ANGEL - Château d'Esclans - <i>Côtes De Provence</i>	2020	£96



WINE

	RED	750ml
	BEAUJOLAIS VILLAGES - Les Roches - <i>Beaujolais</i>	2020 £41
	ALENTEJO - Trinca Bolotas - Herdade do Paso - <i>Portugal</i>	2019 £45
	BORDEAUX - Château Cazau Martet - <i>Bordeaux</i>	2018 £47
	CÔTES-DU-RHÔNE - Secret De Famille – Jaboulet - <i>Rhône Valley</i>	2019 £51
	RIOJA ALTA - Castillo Clavijo Crianza - <i>Spain</i>	2018 £52
	SWARTLAND - Swartland Rouge - Kloof Street - <i>South Africa</i>	2018 £53
	MEDOC - Château Noaillac - <i>Bordeaux</i>	2017 £56
	PINOT NERO, DELL'OTREPO PAVESE - Conte Vistarino - Rocca De Giorgi - <i>Italy</i>	2019 £63
	BAROSSA VALLEY - Shiraz - The Barossan - Peter Lehman - <i>Australia</i>	2019 £63
	MENDOZA - Malbec - La Consulta - Catena - <i>Argentina</i>	2019 £66
	CHIANTI RUFINA - Riserva - Fattoria Di Basciano - <i>Italy</i>	2016 £78
	LANGHE - Nebbiolo - G.D. Vajra - <i>Italy</i>	2019 £78
	GIMLETT GRAVELS - Syrah - Craggy Range - <i>New Zealand</i>	2019 £84
	POMEROL - Benjamin de Beauregard - <i>Bordeaux</i>	2017 £89
	CROZES-HERMITAGE - Et La Branniere - M. Barret - <i>Rhône Valley</i>	2020 £90
	MERCUREY - Vieilles Vignes - Tupinier-Bautista - <i>Burgundy</i>	2019 £92
	SAGRADA FAMILIA - Cabernet Sauvignon - Grand Cru - <i>Chile</i>	2017 £95
	DOC MAREMMA TOSCANA - Le Sughere Di Frassinello - <i>Italy</i>	2017 £103
	HAUT-MÉDOC - Moulin La Lagune - <i>Bordeaux</i>	2014 £115
	SAVIGNY-LES-BEAUNE IER CRU - Aux Guettes - Pavelot - <i>Burgundy</i>	2017 £124
	BAROLO - Massolino - <i>Italy</i>	2017 £140
	NUITS-SAINT-GEORGES - Vieilles Vignes - Chauvenet - <i>Burgundy</i>	2018 £145
	NAPA VALLEY - TD-9 - Schafer - <i>U.S.A.</i>	2016 £165
	DESSERT	375ml
	CHÂTEAU LOUPIAC GAUDIET – Bordeaux	2018 £33
	SAUTERNES - Petit Guiraud – Bordeaux	2016 £54
	MOSEL - Riesling Auslese – Markus Molitor – Germany	2018 £68

All wines and vintages are subject to change



Contact Us

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www.the-ivy.co.uk