

THE
GEISHA ROOM

THE IVY

ASIA
MANCHESTER

THE GEISHA ROOM

THE GEISHA ROOM IS LOCATED WITHIN IVY ASIA - OUR EMERALD GEM OF THE IVY SPINNINGFIELDS. SITUATED ON LEVEL TWO OF THE RESTAURANT, THE GEISHA ROOM IS AVAILABLE FOR BOTH LUNCH AND DINNER SEVEN DAYS A WEEK. THE STUNNING PRIVATE DINING ROOM ACCOMMODATES A MAXIMUM OF 20 GUESTS ON ONE LONG TABLE AND 22 GUESTS ACROSS TWO ROUNDS OF 11.

THE STRIKING ROOM FEATURES A BEAUTIFUL 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.

AT THE IVY ASIA SPINNINGFIELDS, OUR MENUS TAKE INSPIRATION FROM A NUMBER OF DIFFERENT ASIAN CUISINES USING A BLEND OF LOCAL AND INTERNATIONAL INGREDIENTS.

OUR SHARING MENUS FEATURE SCOTTISH SALMON FROM LOCH DUART IN THE SCOTTISH HIGHLANDS AND WARRENDALE WAGYU FROM THEIR FARM IN THE YORKSHIRE WOLDS.

HIGHLIGHTS INCLUDE BUTTERMILK FRIED CHICKEN GLAZED WITH GOCHUJANG, OUR FAMOUS MANCHESTER PRAWN TOAST WITH SESAME AND SWEET CHILLI JAM AND TUNA TARTARE WITH SPICED AVOACO, CITRUS PONZU AND NORI CRISPS.

LARGER PLATES INCLUDE BLACK COD WITH MISO, ROBAYAKI CHICKEN WITH HOT & SOUR PLUM SAUCE AND A FRAGRANT SALAD AND OUR DELICIOUS WAGYU BEEF COOKED ON THE OPEN CHARCOAL ROBATA GRILL

TO FINISH WHY NOT TRY OUR WHITE CHOCOLATE SPHERE WITH PASSION FRUIT & YUZU FOAM. WE ALSO HAVE A BESPOKE VEGETARIAN/VEGAN SHARING MENU, WHETHER IT'S WILD MUSH-ROOMS, FINISHED WITH BLACK TRUFFLE AND PICKLES OR HERITAGE CARROTS WITH SESAME AND A GREEN CHILLI SAUCE

OUR DEDICATED EVENTS MANAGER IS AVAILABLE TO ASSIST WITH ANY DETAILS TO ENHANCE YOUR OCCASION WHETHER THAT BE MUSIC, FLORAL ARRANGEMENT OR TABLE DESIGN TO CREATE A TRULY MEMORABLE EVENT.

[CONTACT US](#)

0161 503 3220 | EVENTS.IVYMANCHESTER@THEIVY-COLLECTION.COM

MORE DETAILS

ALL OF OUR PRICING IS INCLUSIVE OF COMPLIMENTARY MENUS. 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. WE ALSO OFFER A WIDESCREEN TV FOR GUEST USAGE

TRAVEL & PARKING

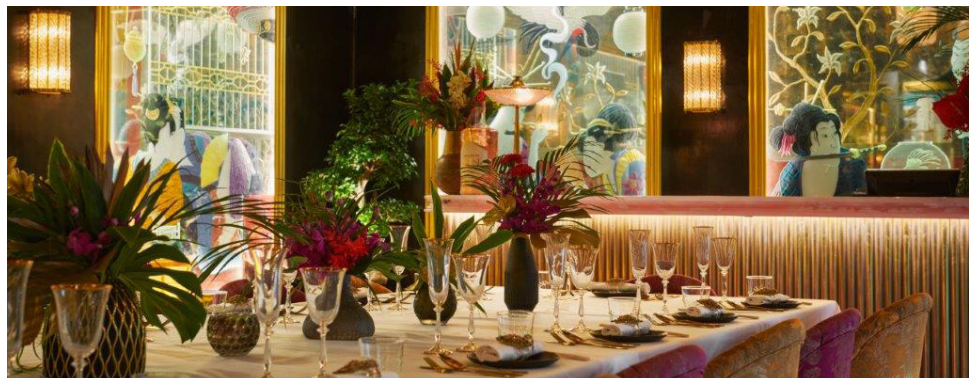
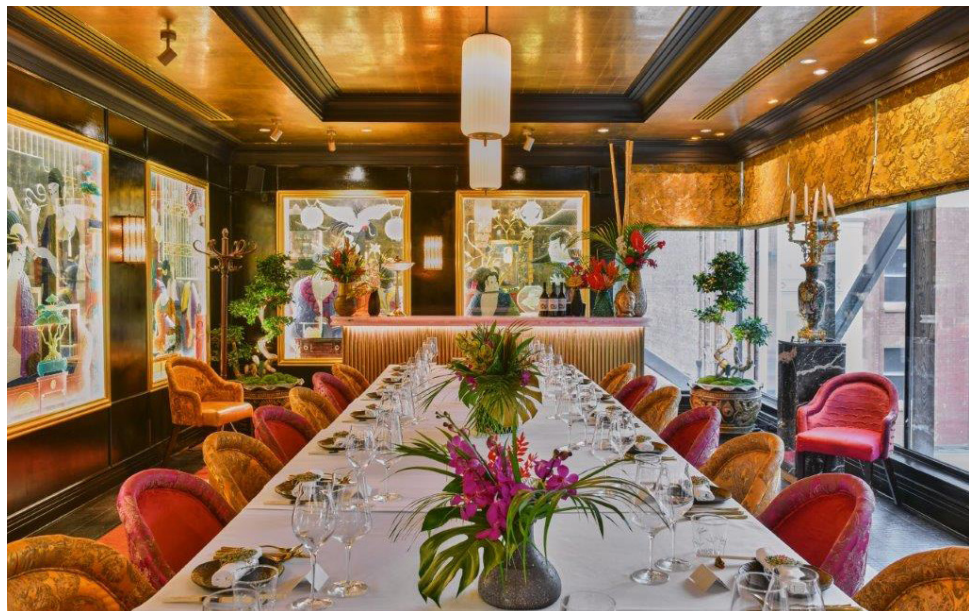
THE NEAREST TRAIN STATIONS ARE MANCHESTER PICCADILLY TRAIN STATION AND/OR MANCHESTER VICTORIA STATION.

PARKING: NCP MANCHESTER SPINNINGFIELDS, NEW QUAY STREET, MANCHESTER M3 3BE (5 MINUTE WALK)

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.





WE RECOMMEND 4 CANAPÉS PER PERSON
FOR A PRE-DINNER OR PRE-LUNCH RECEPTION.
PLEASE CHOOSE FROM THE OPTIONS BELOW.

C
A
N
A
P
É
S

TUNA TARTARE & CAVIAR £4.00

SALMON | ASPARAGUS & TAKUAN ROLL £3.00

AVOCADO | CUCUMBER & ASPARAGUS ROLL £2.50

TUNA SASHIMI CRISP £2.50

PRAWN TEMPURA | VIETNAMESE DRESSING £3.00
(2 PER PERSON)

GLAZED PORK BELLY SKEWER | KOREAN BBQ £4.00

PRAWN TOAST | SESAME | SWEET CHILLI £2.50

WAGYU DENVER STEAK & TRUFFLE SAUCE £4.00

ROBATA GRILLED ASPARAGUS SKEWER
WAFU DRESSING vG £2.50

MUSHROOM YAKATORI | SWEET SOY vG £2.50

TEMPURA AVOCADO v £2.50

CRISPY TOFU SKEWER | VEGAN KIMCHI MAYO vG £2.50

S
W
E
E
T

T
R
E
A
T
S

RED DRAGON SKEWER | CHOCOLATE BROWNIE
YUZU CARAMEL v £3.00

ASSORTED MOCHI v £3.00

WARM PASSION FRUIT & COCONUT
DOUGHNUTS v £3.00

S
H
A
R
I
N
G

M
E
N
U

A

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£60

FLAMED EDAMAME WITH SPICY DIP

PRAWN TOAST | SESAME | SWEET CHILLI

GOCHUJANG GLAZED FRIED CHICKEN | SESAME
PICKLED CUCUMBER

SALMON SASHIMI | SPICED YUZU
& AVOCADO SALSA

POPCORN SHRIMP | SPICY CREAMY SAUCE

VEGAN CRISPY BMC | KIMCHI MAYO

KASHMIRI CHICKEN SKEWERS
LIME & HERB YOGHURT

SEARED PAK CHOI | GINGER SOY

WARM PASSION FRUIT & COCONUT DOUGHNUTS
WITH YOGHURT DIPPING SAUCE

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

S
H
A
R
I
N
G

M
E
N
U

B

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£70

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE

SALMON SASHIMI | SPICED YUZU
& AVOCADO SALSA

PRAWN TEMPURA | CHILLI, LIME & CORIANDER DIP

CHICKEN GYOZA | SESAME | SWEET
BARBEQUE SAUCE

AVOCADO | CUCUMBER & ASPARAGUS ROLL (6)

WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY

GRILLED ASPARAGUS & WHITE WAFU DRESSING BLACK
SESAME & NORI

DRAGON FRIES | CHILLI | SESAME & BLACK GARLIC MAYO

SPHERE WHITE CHOCOLATE
PASSION FRUIT YUZU FOAM & CARAMEL SAUCE

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

S
H
A
R
I
N
G

M
E
N
U

C

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£80

FLAMED EDAMAME WITH SPICY DIP

PRAWN TOAST | SESAME | SWEET CHILLI

CHAR SUI BRAISED PORK WONTON
SAKE | LIME & CHILLI

TUNA TARTARE | SPICED AVOCADO
PONZU & NORI CRISPS

POPCORN SHRIMP | SPICY CREAMY SAUCE

CLAYPOT PRAWN & TAMARIND CURRY

ROBATAYAKI CHICKEN | HOT & SOUR PLUM SAUCE
AVOCADO & FRAGRANT SALAD

STEAMED RICE

WAFFLE
SOUR PLUM | VANILLA CREAM
PLUM SAKE SORBET

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

S
H
A
R
I
N
G

M
E
N
U

D

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£90

FLAMED EDAMAME WITH SPICY DIP

SALMON SASHIMI | SPICED YUZU
& AVOCADO SALSA

GOCHUJANG GLAZED FRIED CHICKEN | SESAME
PICKLED CUCUMBER

POPCORN SHRIMP | SPICY CREAMY SAUCE

WAGYU DENVER STEAK | SWEET SOY DRESSING
CRISPY GARLIC

BLACK COD | MISO

GRILLED ASPARAGUS & WHITE WAFU
DRESSING | BLACK SESAME & NORI

KIMCHI EGG FRIED RICE

STICKY TOFFEE
PLUM SAUCE | SALTED CARAMEL ICE CREAM
SPUN SUGAR

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

S
H
A
R
I
N
G

M
E
N
U

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£110

FLAMED EDAMAME WITH SPICY DIP

TUNA TARTARE | SPICED AVOCADO
PONZU & NORI CRISPS

SALMON SASHIMI | SPICED YUZU
& AVOCADO SALSA

PRAWN TEMPURA | CHILLI, LIME & CORIANDER

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL

SCALLOPS | STICKY BARBECUE PORK BELLY

WAGYU SIRLOIN | BLACK GARLIC

BLACK COD | MISO

SEARED PAK CHOI | GINGER SOY
KIMCHI EGG FRIED RICE

MOLTEN CHOCOLATE
DARK CHOCOLATE | BRITTLE
PISTACHIO ICE-CREAM

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

S
H
A
R
I
N
G
M
E
N
U
F

PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY.

ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE.

£150

ROYAL IMPERIAL CAVIAR | BUCKWHEAT BLINIS |
SOUR CREAM AND CHIVE

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD

SEARED WAGYU BEEF BARBECUE GLAZED ROLL

SCALLOPS | STICKY BARBEQUE PORK BELLY

TUNA TARTARE | SPICED AVOCADO
PONZU & NORI CRISPS

BLACK COD | MISO

WARRENDALE WAGYU FILLET | MISO BONE MARROW
SESAME GLAZE | BLACK TRUFFLE

SEARED PAK CHOI & GINGER SOY
KIMCHI EGG FRIED RICE
DRAGON FRIES & BLACK GARLIC MAYO

STICKY TOFFEE
PLUM SAUCE | SALTED CARAMEL ICE CREAM
SPUN SUGAR

INFUSED TEAS, SELECTION OF COFFEES
AND PETIT FOURS



£60

FLAMED EDAMAME | MATCHA SALT & SPICY DIP v

POPCORN CAULIFLOWER BAO | PICKLED TAKUAN
GOCHUJANG VEGAN MAYO v

GRILLED ASPARAGUS & WHITE WAFU
DRESSING BLACK SESAME & NORI vG

WILD MUSHROOMS | PICKLED SHIMEJI
BLACK TRUFFLE MUSHROOM TEA vG

BROCCOLI & SWEET POTATO MALAYSIAN CURRY
CHOI SUM | LOTUS ROOT vG

KIMCHI EGG FRIED RICE v

STEAMED BROCCOLI | CHILLI vG

STICKY TOFFEE | PLUM SAUCE | SALTED CARAMEL ICE
CREAM | SPUN SUGAR v

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

V
E
G
E
T
A
R
I
A
N
M
E
N
U



£60

FLAMED EDAMAME | MATCHA SALT & SPICY DIP VG

NORI TEMPURA | SESAME VEGAN MAYO VG

TOMATO CEVICHE | CITRUS & SAMBAL VG

VEGAN CRISPY BMC | KIMCHI MAYO VG

HERITAGE CARROTS | SESAME
GREEN CHILLI SAUCE | SEEDS VG

STEAMED RICE VG

STEAMED PAK CHOI | GINGER SOY VG

COCONUT PANNA COTTA | RASPBERRIES
LIME & COCONUT VG

SELECTION OF ASIAN TEAS & COFFEE
SERVED ON REQUEST

V
E
G
A
N

T
A
S
T
I
N
G

M
E
N
U



CHINESE
COCKTAILS
ZODIAC

*Ivy Asia Spinningfields present the Chinese Zodiac cocktail menu.
A tantalising selection of drinks inspired by the different creatures
each year is allocated.*

- THE MANCHESTER RAT 11.5
*Olmecca Altos Plata Tequila infused with kaffir lime
& ginger shaken with grapefruit sherbet, lime and Tabasco*
1948. 1960. 1972. 1984. 1996
- HONEST OX 10.75
*Jinzu Gin infused with shiso, Rinquiquin a la Pêche,
Italicus Bergamot Liqueur, Changyu Moser White
Cabernet Sauvignon, Orgeat & Mount Fuji Bitters*
1949. 1961. 1973. 1985. 1997
- TIGER KING 12.5
*Chivas 12 Year Old Scotch Whisky with peach liqueur,
lime, vegan foamer, chocolate bitters, raspberry & cardomom
shaken well and topped with Fever-Tree White Grape & Apricot Soda*
1950. 1962. 1974. 1986. 1998
- IMPERIAL RABBIT 11.5
*June Peach Gin Liqueur, Mancino Cherry Blossom Vermouth,
pineapple & osmanthus tea, plum bitters, butterfly pea tea,
Supasawa & Fever-Tree Mediterreanean Tonic*
1951. 1963. 1975. 1987. 1999
- SMOKING DRAGON 14
*Bottle smoked blend of Courvoisier VSOP Cognac,
La Hechicera Reserva Familiar, Apricot Liqueur, pistachio
& Angostura Bitters* 1952. 1964. 1976. 1988. 2000
- MIDNIGHT COBRA 10.5
*Suntory Toki Japanese Whisky, Pierre Ferrand
Dry Curacao, Cocchi Vermouth di Torino, orgeat,
chocolate bitters & espresso*
1953. 1965. 1977. 1989. 2001



C
H
I
N
E
S
E

C
O
C
K
T
A
I
L
S

Z
O
D
I
A
C

JASMINE PONY 9.75
Wyborowa Vodka, Grahams White Port, lychee juice, jasmine, rose, lemon juice, Akashi-Tai Junmai Ginjo Sparkling Sake, Fever-Tree Soda Water, Pineapple & Anise Bitters 1954, 1966, 1978, 1990, 2002

SHEEP...ISH 12.75
Strawberry liqueur infused with pink pepper, Muyu Chinotto Nero, Strawberry Man Kwan bitters & Akashi-Tai Junmai Ginjo Sparkling Sake 1955, 1967, 1979, 1991, 2003

GOLDEN MONKEY 11.25
Diplomatico Planas Rum with toasted coconut, The Kings Ginger Liqueur, Pineapple Rum, miso & ginger syrup, lime juice, pineapple juice 1944, 1956, 1968, 1980, 1992

CLEVER COCKEREL 9.75
Ampersand Mango & Chilli Gin, Yellow Chartreuse, mango, lemongrass, lime juice & fresh mint 1945, 1957, 1969, 1981, 1993

BIG DOG 9.75
Beefeater Gin, Lanique Rose, Rinquinquin a la Pêche, Suze Gentian Liqueur, grapefruit sherbet & Sumac and Kiwi Bitters 1946, 1958, 1970, 1982, 1994

GREEDY PIG 12.5
Ki-No-Bi Kyoto Dry Gin, Akashi-Tai Yuzushu Sake, lime, white chocolate, cream & vegan foamer 1947, 1959, 1971, 1983, 1995



I
V
Y
A
S
I
A

L
E
G
E
N
D
S

LYCHEE SPRITZ 12.75

Beefeater Gin, Kwai Feh Lychee liqueur, rose liqueur, aloe vera, jasmine & lychee juice topped with Prosecco & soda

THAI BAMBOO CUTTER 10.25

Beefeater Gin, Thai lemongrass syrup, pineapple, lime and ginger ale

BEIJING SLING 12

Wyborowa vodka, Kishinamien Umeshu plum sake, jasmine, vanilla, lime, apple juice and plum bitters

SWEET HARMONY 14

An Ivy Asia exclusive. A marriage of Hibiki Harmony Whisky, blackberry liqueur, maraschino cherry liqueur, lime, sugar and a vegan foam



C
O
O
L
E
R
S
&
S
O
F
T
D
R
I
N
K
S

ROSE OF THE ORIENT	6.5
<i>A long and fresh blend of rose syrup and lychee juice with Fever-Tree Raspberry & Orange Blossom Soda</i>	
PIQUANT SPRITZ	6.5
<i>Ginger, Peach, Lemon & Fever-Tree Pink Grapefruit Soda</i>	
YUZU GARDEN	7
<i>Yuzu & Lemon, Mint, Cucucumber, Elderflower topped with Fever-Tree Soda Water</i>	
GREEN JUICE	4.75
<i>Kale, spinach, celery, romaine, cucumber, apple & lemon</i>	
DIET COKE. COKE ZERO	3.5
COCA-COLA	3.75
FEVER-TREE SOFT DRINKS	3.5
ETON RIDGE STILL WATER 75CL	4.75
ETON RIDGE SPARKLING WATER 75CL	4.75



B
E
E
R
S

ASAHI SUPER DRY. 5.2% ABV. 330ML. JAPAN 6.25

A beer that compliments all occasions.

Its distinctive taste is known as Karakuchi (dry)

JAM BY FIRST CHOP BREWING ARM. 6.25

GLUTEN FREE MANGO PALE,
4% ABV. 330ML. MANCHESTER

*Sweetness from malt complements the infused mangos
Chinook and Cascade hops then add bitterness and
balance and finally the beer is dry hopped with Citra*

SINGHA BEER 5% ABV. 6.50 330ML. 6.50
THAILAND

*Premium Thai beer brewed using 100% barley malts
and double saaz hops. Floral, peppery aromas and sweet
spice with hop bitterness make this the perfect beer for spicy food*

J
A
P
A
N
E
S
E
W
H
I
S
K
E
Y

HATOZAKI BLENDED 10

HATOZAKI PURE MALT 15

HAKUSHU DISTILLERS RESERVE 17

YAMAZAKI DISTILLERS RESERVE 21

HAKUSHU 18 YEAR OLD 65

HIBIKI 21 YEAR OLD 95



S
A
K
E

AKASHI-TAI JUNMAI GINJO SPARKLING <i>Sweet with Moscato-like flavours</i>	100ml 15	300ml 45	
AWASHIZUKU SPARKLING SAKE <i>A delightful sweet sparkling sake from the Kuichi Brewery, the makers of Hitachino Nest Beer</i>		300ml 28	
	50ml	300ml	BOTTLE
AKASHI-TAI HONJOZO KURO <i>Mellow, light and crisp, a favourite of the Akashi-Tai Toji (master brewers) themselves</i>	5	25	55
AKASHI-TAI UMESHU PLUM <i>Macerated with ume plums to impart rich sweetness with plum and almond flavours</i>	7	40	78
AKASHI-TAI JUNMAI TOKUBETSU YAMADANISHIKI <i>Handcrafted through every step of the process, from making Koji rice to hand bottling. Yamadanishiki rice is polished until only 60% of the grain is left</i>	7	40	78
KOSHI NO KANBAI SAI GINJO <i>Sake from the Niigata region, sweet and sour notes with umami and watermelon hints. A perfect pairing with Salmon Sashimi</i>	10	49	
'SOHOMARE KIMOTO JUNMAI DAIGINJO <i>Complex yet subtle with notes of stone fruit, liquorice and mushroom with a creamy texture. The Kimoto brewing method gives it a fuller body and a soft and pleasantly oily texture. Best served with umami rich dishes such as tuna</i>	21	100	



C
A
N
G
O
C

COURVOISIER VSOP	10.5
REMY MARTIN 1738 ACCORD ROYAL	12
MAXIME TRIJOL VSOP	12.5
MARTELL CORDON BLEU	24
COURVOISIER XO	26
HENNESSY XO	28
HENNESSY PARADIS	150

	15ml	25ml	50ml
LOUIS XIII BY REMY MARTIN	80	120	230

Think a century ahead. Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and most precious eaux-de-vie for Louis XIII.

Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors for the coming century. Louis XIII is a fragrance.



TR
A
D
I
T
I
O
N
A
L
M
E
T
H
O
D
&
S
P
A
R
K
L
I
N
G

THE IVY COLLECTION CHAMPAGNE. <i>Champagne, France</i>	69
VEUVE CLICQUOT. YELLOW LABEL. <i>Champagne, France</i>	92
NYETIMBER. CUVÉE CHÉRIE. DEMI SEC. <i>Sussex, England</i>	96
VEUVE CLICQUOT ROSÉ. <i>Champagne, France</i>	98
LAURENT-PERRIER. CUVÉE ROSÉ. <i>Champagne, France</i>	145
VEUVE CLICQUOT. EXTRA BRUT. EXTRA OLD. <i>Champagne, France</i>	170
VEUVE CLICQUOT. LA GRANDE DAME. <i>Champagne, France</i>	190
PERRIER-JOUET. BELLE EPOQUE. <i>Champagne, France</i>	220
DOM PERIGNON. <i>Champagne, France</i>	250
KRUG. GRANDE CUVÉE. <i>Champagne, France</i>	275
LOUIS ROEDERER. CRISTAL. <i>Champagne, France</i>	350



AROMATIC

Bottle 75cl

LAFABULEUSE FRISANT BLANC. DOMAINE LAFAGE. MIRAFLORES. COTES CATALANES. FRANCE <i>Roses and exotic fruit with a light fizz</i>	33
VIOGNIER. VALDIVIESO VALLEY SELECTION. MAULE VALLEY. CHILE <i>Apricot, peach and hints of vanilla and spice</i>	39
RIESLING. MARKUS MOLITOR. HAUS KLOSTERBERG. MOSEL. GERMANY <i>Perfect balance of fruit, acidity and minerality great with spicy dishes</i>	43
SAUVIGNON BLANC. CRAGGY RANGE. MARTINBOROUGH. NEW ZEALAND <i>Passion fruit, white peach and lime</i>	46
GRUNER-VELTLINER. LAURENZ V. KAMPTAL. AUSTRIA <i>Peach, apple and peppery notes</i>	48
RIESLING. MILLTON. OPOU. GISBORNE. NEW ZEALAND <i>Mandarin, lime and green tea notes, great with Thai spices</i>	60
GEWURZTRAMINER. ALOIS LAGEDER. AM SAND. ALTO ADIGE. ITALY <i>Tropical notes of quince, passion fruit and mango. Perfect for Asian spice and grilled fish and chicken</i>	67
RIESLING. ROBERT WEIL. KIEDRICHER. TROCKEN. RHEINGAU. GERMANY. <i>Bright stone fruit and citrus with great balance</i>	74
SANCERRE BLANC. DOMAINE THOMAS. GRAND CHAILLE. LOIRE. FRANCE. <i>Elegant, fresh and rich Old World Sauvignon</i>	79
CONDRIEU. SAINT COSME. RHONE. FRANCE <i>Stone fruit, honey and hints of oak make this a perfect match for salmon & tuna</i>	110
POUILLY-FUME. BARON DE L LADOUCETTE. LOIRE. FRANCE <i>Hints of smoke with this dry Sauvignon are perfect with dishes from the Robata grill</i>	155



FRESH & CRISP

Bottle 75cl

CHENIN BLANC, ACACIA TREE, WESTERN CAPE, SOUTH AFRICA

Citrus, peach and zippy, fresh finish

29

PINOT GRIGIO, ORGANIC, RIFE, ALTO ADIGE, ITALY

Green apple, citrus and a hint of honey

34

GAVI DI GAVI, MORGASSI SUPERIORE, VOLO RISERVA, PIEMONTE, ITALY

Melon, creamy notes and perfect with shellfish

54

SOAVE CLASSICO SUPERIORE, SUAVIA, LE RIVE, VENETO, ITALY

Wonderfully fresh, try with lean fish and vegetarian dishes

79



BOLD & BEAUTIFUL

Bottle 75cl

CHARDONNAY, JOURNEY'S END, WESTERN CAPE, SOUTH AFRICA <i>Buttery notes from oak make this perfect for fatty tuna and salmon</i>	40
WHITE CABERNET, CHATEAU CHANGYU MOSER XV, HELAN MOUNTAIN RANGE, NINGXIA, CHINA <i>Unique White Cabernet, light pink in colour with hints of strawberry and exotic fruits</i>	45
CHABLIS, LA CHABLISIENNE, SEREINE, BURGUNDY, FRANCE <i>Floral aroma and hints of toast and butter on the palate, matches well with pork and rich fish</i>	57
CHABLIS TER CRU, DOMAINE PAUL NICOLLE, LES FOURNEAUX, BURGUNDY, FRANCE <i>Minerality and complexity are evident, perfect for shellfish</i>	69
CROZES-HERMITAGE BLANC, PAUL JABOULET AINE, MULE BLANCHE, RHONE, FRANCE <i>Marsanne grape with stone fruit and honey notes</i>	75
CHARDONNAY, MORGAN, DOUBLE L VINEYARD, CALIFORNIA, USA <i>Rich, buttery, vanilla notes. Great with pork belly</i>	90
CHABLIS GRAND CRU, LA CHABLISIENNE, LES GRENOUILLES BURGUNDY, FRANCE <i>Classic Burgundy Chablis with a lot of oak character</i>	120
CHARDONNAY, CATENA ZAPATA, WHITE BONES, MENDOZA, ARGENTINA <i>Outstanding Mendoza Chardonnay, white berries, herbal notes and perfect balance</i>	127



PINOT NOIR

Bottle 75cl

PINOT NOIR, PETH WETZ ESTATE, SPATBURGUNDER, RHEINHESSEN, GERMANY
Cherry, blueberry and green tea notes

48

PINOT NOIR, MILLTON, LA COTE, GISBORNE, NEW ZEALAND
Dark cherry and hints of smoke, great with grilled meats

75

CHASSAGNE-MONTRACHET ROUGE, DOMAINE MARC MOREY,
BURGUNDY, FRANCE
Hints of pepper and vanilla with strawberry on the palate

86

PINOT NOIR, PROPHET'S ROCK, CUVEE AUX ANTIPODES, CENTRAL
OTAGO, NEW ZEALAND
Red fruits, plum and earthy notes make this a triumph with Shitake mushrooms

150

VOSNE ROMANEE, DOMAINE ROUX, BURGUNDY, FRANCE
Complex and elegant with vanilla and chocolate notes

188



SPICE AND PEPPER

Bottle 75cl

COTES DU RHONE, ALAIN JAUME, HAUT DE BRUN, RHONE, FRANCE <i>Raspberry, blackcurrant and blackberry with hints of white pepper</i>	38
SHIRAZ, JOURNEY'S END, SINGLE VINEYARD, STELLENBOSCH, SOUTH AFRICA <i>Smoke, pepper and nutmeg spices balance strawberry and black cherry fruit</i>	44
GRENACHE AND SYRAH, MORGAN, COTES DU CROWS, MONTEREY COUNTY, USA <i>Bold red fruits and black pepper make this great for spiced beef dishes</i>	65
HERMITAGE, PAUL JABOULET AINE, LA MAISON BLEU, RHONE, FRANCE <i>Fantastic Northern Rhone red with earthy notes and a great pairing for Wagyu or peppered steak</i>	120
SYRAH, CRAGGY RANGE, LE SOL, HAWKE'S BAY, NEW ZEALAND <i>Great balance of white pepper and oak notes. A superior wine that works across poultry and meat dishes</i>	125
SHIRAZ, MOUNT LANGI, LANGI GHIRAN SHIRAZ, VICTORIA, AUSTRALIA <i>Chocolate, liquorice & plum suits lamb and beef dishes</i>	190
HERMITAGE, PAUL JABOULET AINE, LA CHAPELLE, RHONE, FRANCE <i>A gem from the Rhone with warm spices, dark fruit and oak hints. A treat with Wagyu Beef</i>	320



ITALIAN VARIETALS

Bottle 75cl

SANGIOVESE, PODERI NESPOLI, FICO GRANDE, EMILIA-ROMAGNA, ITALY <i>Soft and supple with red fruit flavours</i>	28
FRAPPATO, NERELLO MASCALESE, TERRE DI GIUMARA, SICILY, ITALY <i>Raspberry and strawberry with vanilla and cinnamon spice. Perfect with curry and stir fry</i>	37
PRIMITIVO APPASIMENTO, MASSERIA, BORGO DEI TRULLI, LUCALE, PUGLIA, ITALY <i>Blackcurrant, vanilla and chocolate. Delicious with slow cooked pork belly</i>	45
AMARONE, LA DAMA, VENETO, ITALY <i>A revelation with Asian spices the raisin flavour, smoothness and full flavour are a perfect match</i>	79
BAROLO, PAOLO CONTERNO, RIVA DEL BRIC, PIEDMONT, ITALY <i>Aroma of red roses followed by earthy, leather with cherry</i>	85
BAROLO, VIETTI, SINGLE VINEYARD CRU, PIEDMONT, ITALY <i>Complex with floral notes followed by bold cherry, rich spices, leather and tobacco. All balanced to perfection</i>	360
COLORE, BIBI GRAETZ "COLORES", TUSCANY, ITALY <i>Unique and superb Tuscan with hints of cinnamon alongside cherry, plum and pepper</i>	550
MASSETINO, TUSCANY, ITALY <i>Silky plum and cassis with cedar and cigar box spices</i>	855



BORDEAUX STYLES

Bottle 75cl

CABERNET SAUVIGNON, CHATEAU CHANGYU MOSER XV, NINGXIA, CHINA <i>Full bodied with notes of black tea, spices and black cherry</i>	39
CHATEAU GARDEGAN, BORDEAUX SUPERIEUR, BORDEAUX, FRANCE <i>Classic Bordeaux, great with beef and chicken</i>	52
CHATEAU LA LAGUNE, 3EME CRU CLASSE, HAUT MEDOC, BORDEAUX, FRANCE <i>Plum, cherry, dried flowers and hints of leather</i>	200
CHATEAU CHANGYU MOSER XV, CABERNET SAUVIGNON, PURPLE AIR COMES FROM THE EAST, NINGXIA, CHINA <i>Full bodied, silky and complex. Oak, dried flowers, vanilla and chocolate</i>	350
CHATEAU COS D'ESTOURNEL, ST-ESTEPHE, 2EME CRU CLASSE, BORDEAUX, FRANCE <i>Rich, earthy and full of oak character</i>	400
CHATEAU PICHON-LONGUEVILLE BARON, PAUILLAC, 2EME CRU CLASSE, BORDEAUX, FRANCE <i>Velvety soft with warm spices and red fruits</i>	450
OPUS ONE, NAPA VALLEY, CALIFORNIA, USA <i>Iconic producer, silky in the mouth with dark stewed fruits and vanilla spices. A treat with Wagyu beef</i>	840
CHATEAU MOUTON ROTHSCHILD, PAUILLAC, BORDEAUX, FRANCE <i>Velvety yet powerful with huge fruit giving way to complex spices and tertiary notes. Truly spectacular</i>	1300



SPAIN AND SOUTHERN HEMISPHERE

	<i>Bottle 75cl</i>
MERLOT, SANTA RITA, GRAN HACIENDA, CENTRAL VALLEY, CHILE <i>Plum and peppery hints, great with lamb and beef</i>	33
TEMPRANILLO, TABULA, DAMANA 5, RIBERA DEL DUERO, SPAIN <i>Great all rounder with meat dishes, dark fruits and oak notes</i>	38
MALBEC, TERRAZAS DE LOS ANDES, RESERVA, MENDOZA, ARGENTINA <i>Classic bold Malbec that is made for steak</i>	46
RIOJA, RESERVA, DINASTIA VIVANCO, RIOJA, SPAIN <i>Rich flavours of vanilla, oak and tobacco. Perfect for lamb cutlets</i>	54

ROSE

	<i>Bottle 75cl</i>
WANDERING BEAR ROSÉ, WESTERN CAPE, SOUTH AFRICA <i>Vibrant strawberry flavours, these sweeter notes make this a great wine with spicy dishes</i>	29
LADY A, CHATEAU LA COSTE, VIN DE PAYS DE MEDITERRANEE, FRANCE <i>Light citrus with strawberry and peach. Try with shellfish and spicy chicken</i>	52
CHATEAU LEOUBE, LOVE BY LEOUBE, COTES DE PROVENCE, FRANCE <i>Red berries, citrus and a touch of grapefruit freshness</i>	56
PROVENCE ROSÉ ULTIMATE PROVENCE, AOP COTES DE PROVENCE, FRANCE <i>Apricot, pear and roses. Perfect with salmon</i>	59



DESSERT WINE

MOSCATO D'ASTI, VIETTI, CASCINETTA, PIEMONTE, ITALY 37.5cl <i>A match made in heaven for our Lychee dessert or Panna Cotta</i>	25
SAUTERNES, PETIT GUIRAUD, BORDEAUX, FRANCE 37.5cl <i>Try with savoury dishes with BBQ sauces for a rare treat</i>	36
10YR TAWNY PORT, QUINTA DO VALLADO, DOURO VALLEY, PORTUGAL 50cl <i>Rich and nutty, great with chocolate dessert</i>	40
ROYAL TOKAJI, GOLD LABEL, TOKAJI, HUNGARY 50cl <i>Honey, apricot and pear, this sweet wine pairs amazingly with Asian glazed savoury dishes</i>	80

CONTACT US

0161 5033 220 | EVENTS.IVYMANCHESTER@THEIVY-COLLECTION.COM



THE PAVILION, BYROM ST. MANCHESTER M3 3HG
WWW.THEIVYMANCHESTER.COM