



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.



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

£27.00



Toast and preserves

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

Oat and almond granola with raspberries
Honey and yoghurt

Brioche, streaky bacon and egg roll

MENU B

£38.00



Selection of mini pastries and preserves

Mini croissant / pain au chocolate served with butter and selection of jams

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Oat and almond granola with raspberries
Honey and yoghurt

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Eggs Benedict

Roasted ham, toasted muffins, two poached free-range hen's eggs, hollandaise sauce

Or

Eggs Royale

Scottish Highland oak smoked salmon, toasted muffins, two poached free-range hen's eggs, hollandaise sauce



BREAKFAST

MENU C

£40.00



Selection of mini pastries and preserves

Mini croissant / pain au chocolate served with butter and selection of jams

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Oat and almond granola with raspberries

Honey and yoghurt

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The Ivy full English breakfast

*Sweet cured streaky bacon, fried free-range hen's egg, Cumberland sausage,
roasted vine plum tomato, grilled chestnut mushrooms,
hash brown and sourdough toast*

