

THE TIDAL ROOM AT
THE IVY
IN THE LANES
BRIGHTON

The Tidal Room at The Ivy in the Lanes accommodates 20 guests on one long table or across four rounds, and is available for breakfast, lunch and dinner, as well as for drinks and canapé receptions for up to 40 guests.

Hidden away towards the back of the main restaurant, The Tidal Room provides the perfect solace away from the bustle of The Lanes in lively Brighton.

The walls of The Tidal Room are adorned with colourful vintage prints and locally referenced artwork inspired by the heritage of The Royal Pavilion and the origin of Brighton as a fishing village. The bespoke patterned white Carrara and grey Fior di Pesco marble tiled flooring and antiqued bevelled mirror panels add a touch of glamour to the room.

The room is versatile, and as equally suited to private parties and celebrations as it is to corporate breakfasts, lunches and dinners. The space provides the ideal setting for entertaining friends, family and clients.

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 TIDAL ROOM



EXPRESS LUNCH MENU

Available Monday - Friday

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
£22.95



Three courses
£26.95

STARTERS



Duck liver parfait

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

Buffalo mozzarella

Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint

MAINS



Grilled chicken salad

Chargrilled chicken with avocado, pistachio, chayote, kohlrabi, sesame, chilli and a yoghurt dressing

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes, sprouting broccoli, olives and a chilli and mint sauce

Sprouting broccoli and peas served sharing style to the table

DESSERTS



Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Vanilla ice cream

Pistachio and strawberry sauce

Tea & coffee available

£3.75 per person

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

SUMMER MENUS

Please select **one menu** for your 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 no later than two weeks prior to your event.

MENU A

£38

STARTERS



Heritage tomato and feta salad

Avocado, watermelon, pistachio, olives, basil and Pedro Ximénez dressing

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Garden pea soup

Crushed peas with ricotta, mint and lemon balm

MAINS



Chicken Milanese

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

Salmon and smoked haddock fish cake

Crushed pea and herb sauce with a soft poached hen's egg, baby watercress and sprouting broccoli

Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes, sprouting broccoli, olives and a chilli and mint sauce

DESSERTS



Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Rich chocolate mousse

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

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

SUMMER MENUS

MENU B

£44

STARTERS

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Prawn cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

Garden pea soup

Crushed peas with ricotta, mint and lemon balm

MAINS

The Ivy shepherd's pie

Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash with peas, sugar snaps and baby shoots

Swordfish steak

Grilled with a herb crust, celeriac purée, sprouting broccoli and diced tomato

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander

DESSERTS

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Cappuccino cake

Warm chocolate cake, milk mousse and coffee sauce

Frozen mixed berries

Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

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.

SUMMER MENUS

MENU C

£52

STARTERS



Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread

Buffalo mozzarella

Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint

MAINS



Chicken Milanese

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

Blackened cod fillet

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

Chargrilled halloumi with Padrón peppers

Red pepper sauce, toasted fregola, San Marzanino tomatoes, sprouting broccoli, olives and a chilli and mint sauce

DESSERTS



Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Chocolate bombe

Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

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

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SUMMER MENUS

MENU D

£60

STARTERS

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

Crab and apple salad

Cucumber, watermelon, radish, edamame and coriander

Buffalo mozzarella

Sliced peaches with Nocellara olives, smoked almonds, pesto and picked mint

MAINS

English matured 7oz/198g fillet steak

Chargrilled English matured 7oz fillet steak served with dauphinoise potatoes, green beans and watercress, peppercorn or Béarnaise sauce

Grilled sea bass fillet

Smoked aubergine, tomato pesto, sprouting broccoli and a tomato, olive, shallot and coriander dressing

Jackfruit and peanut bang bang salad

Chayote, Chinese leaf, mouli, crispy wonton, peanuts and coriander

DESSERTS

Crème brûlée

Classic set vanilla bean custard with a caramelised sugar crust

Chocolate bombe

Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce

Apple tart fine

Baked apple tart with Calvados caramel and Madagascan vanilla ice cream

Selection of teas and filter coffee

Mini chocolate truffles 3.50

With a liquid salted caramel centre

Selection of three cheeses 9.95

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

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

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

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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 5.50	Salted smoked almonds Hickory smoked and lightly spiced 3.25	Spiced green olives Gordal olives with chilli, coriander and lemon 3.50
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SAVOURY CANAPÉS

£2.50 *per bite*

Truffle arancini

Lobster cocktail cornet with caviar

Crispy polenta with artichoke purée

Crunchy prawn tempura with matcha green tea sauce

**Mini smoked haddock and salmon fishcake
with horseradish mayonnaise**

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

Ponzu marinated tuna tartare, avocado and sesame

Roma tomato soup with Provençale olives

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 doughnuts



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 jam, apricot jam and marmalade

Organic granola

Gluten-free granola with coconut "yoghurt" and raspberries

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

Organic granola

Gluten-free granola with coconut "yoghurt" and raspberries

Please select **one** for the entire party.

Eggs Benedict

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

OR

Eggs Royale

Smoked salmon, toasted 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

Organic granola

Gluten-free granola with coconut "yoghurt" and raspberries

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

Organic granola

Gluten-free granola with coconut "yoghurt" and raspberries

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*

DRINKS

COCKTAILS

The Ivy Royale	10.75
Our signature Kir Royale with Beefeater Gin infused with hibiscus and rosewater, sloe juice and Cocchi Rosa Vermouth topped with The Ivy Collection Champagne	
The Ivy Bloody Mary	8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
Peach Bellini	8.50
Peach pulp and Prosecco	
Aperol Spritz	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
Ruby Grapefruit Spritz	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
White Port & Tonic	8.50
Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Ind an Tonic, with a mint sprig and lemon twist	

GIN & TONIC SELECTION

Ivy Special G&T	9.50
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 G&G	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
Summer Apple G&T	11.50
30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	
Deep Red G&T	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
Gibson G&T	13.00
Copperhead Gibson Edition Gin, olive brine, fresh rosemary and cocktail onions, with Fever-Tree Indian Tonic	

Spirits 50ml as standard with 25ml available on request. Allergen charts can be found at the waiters stations or your waiter can bring you a copy. Please always inform your server of any allergies before placing your order as not all ingredients can be listed.

Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes.

❖ ————— COOLERS & NON ALCOHOLIC COCKTAILS ————— ❖

The Ivy home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar and soda water	
Peach & Elderflower Iced Tea	4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Beet it Beetroot, carrot, apple and ginger	4.50
Green Juice Avocado, mint, spinach, apple, parsley	4.75
Grove Sour	5.95
Seedlip Grove 42 non-alcoholic spirit with fresh grapefruit, lemon juice and hibiscus syrup	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
Elderflower Garden	5.95
Seedlip Garden, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers	
Virgin Spritz	5.95
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange	

❖ ————— SOFT DRINKS ————— ❖

Choice of fresh juices	3.95
orange, apple, grapefruit	
Coca-Cola, Diet Coke, Coke Zero	3.25
Fever-Tree soft drinks	3.25
Range of tonics, Madagascan cola ginger beer, ginger ale, lemonade	
London Essence Peach & Jasmine Soda	3.75
London Essence Rhubarb & Cardamom Soda	3.75
Kingsdown still mineral water 750ml	3.75
Kingsdown sparkling mineral water 750ml	3.75

❖ ————— BEERS & CIDER ————— ❖

The Ivy Craft Lager, Scotland, 4.4% abv, 330ml	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
Menabrea Bionda, Italy, 4.8% abv, 330ml	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.	
Aspall Cyder, Suffolk, England, 5.5% abv, 330ml	5.00
Thirst quenching, fruity, dry and sparkling	
Lucky Saint, Germany, 0.5% abv, 330ml	4.50
Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol	

FACILITIES & FURTHER INFORMATION

◆ Capacity

The Tidal Room accommodates 20 guests seated or 40 standing

◆ Access, Service & Departure Times

Breakfast (*Monday to Saturday*)

access: 7.30 am | service: 8.00 am | guests' departure: 10.30 am

Breakfast (*Sunday*)

access: 8.30 am | service: 9.00 am | guests' departure: 10.30 am

Lunch (*Monday to Sunday*)

access: 11.30 am | service: 12.00 pm | guests' departure: 5.00 pm

Dinner (*Monday to Saturday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12.00 am

Dinner (*Sunday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 11.00 pm

- ◆ Menu cards can be printed and dedicated to your requirements
- ◆ Complimentary place cards, seasonal flowers and tea lights are provided
- ◆ You are welcome to play your own music through the sound system in the room, or background music can be provided
- ◆ We do not have the facilities for DJs or dancing
- ◆ Corkage is not permitted
- ◆ Complimentary Wi-Fi

CONTACT US

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