

THE PAPWORTH ROOM AT

**THE IVY**



The Papworth Room at The Ivy Montpellier Brasserie accommodates 24 guests on one long table or across three rounds, or 40 guests for a standing reception. The restaurant is ideally located in the iconic Grade I listed Rotunda Building, in the heart of Cheltenham's boutique Montpellier district.

The walls of The Papworth Room are adorned with pale yellow fabric panels and locally referenced artwork inspired by Cheltenham racecourse heritage.

The dark oak polished parquet floor, Art Deco-style details and beautiful antique brass lighting add a touch of glamour to the space, making the room ideal for both seated dining and standing receptions.

The room is versatile, and is 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 in Cheltenham.

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 PAPWORTH PRIVATE 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

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#### **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

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## 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

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##### 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

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## 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**

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##### **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

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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**

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##### **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

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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**

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##### **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

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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.*

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<b>Truffle arancini</b> Fried Arborio rice balls with truffle cheese 5.50	<b>Salted smoked almonds</b> Hickory smoked and lightly spiced 3.25	<b>Spiced green olives</b> 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

<b>The Ivy Royale</b>	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	
<b>The Ivy Bloody Mary</b>	8.50
The Ivy vegan spice mix, tomato juice and Wyborowa Vodka	
<b>Peach Bellini</b>	8.50
Peach pulp and Prosecco	
<b>Aperol Spritz</b>	9.50
Aperol, Prosecco and Fever-Tree Soda with an orange twist	
<b>Ruby Grapefruit Spritz</b>	9.00
Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco	
<b>White Port &amp; Tonic</b>	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

<b>Ivy Special G&amp;T</b>	9.50
Beefeater Gin, lavender, cucumber & lime with Fever-Tree Mediterranean Tonic	
<b>Pink G&amp;T</b>	9.50
Beefeater Pink Gin, fresh strawberries & fresh mint with Fever-Tree Elderflower Tonic	
<b>Seville G&amp;T</b>	10.50
Tanqueray Flor de Sevilla Gin, Aperol & an orange slice with Fever-Tree Aromatic Tonic	
<b>Rhubarb &amp; Raspberry G&amp;G</b>	11.00
Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale	
<b>Summer Apple G&amp;T</b>	11.50
30&40 Double Jus Calvados Liqueur, Beefeater 24 Gin and Fever-Tree Mediterranean Tonic	
<b>Deep Red G&amp;T</b>	12.00
Four Pillars Bloody Shiraz Gin, fresh rosemary and a grapefruit slice, with Fever-Tree Lemon Tonic	
<b>Gibson G&amp;T</b>	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 —

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

— SOFT DRINKS —

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

— BEERS & CIDER —

<b>The Ivy Craft Lager, Scotland, 4.4% abv, 330ml</b>	4.75
Brewed for The Ivy by Harviestoun Brewery, a crisp and refreshing craft lager	
<b>Menabrea Bionda, Italy, 4.8% abv, 330ml</b>	5.75
Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.	
<b>Harviestoun Old Engine Oil, Scotland, 4.4% abv, 330ml</b>	5.00
Rich, viscous and chocolatey dark ale	
<b>Aspall Cyder, Suffolk, England, 5.5% abv, 330ml</b>	5.00
Thirst quenching, fruity, dry and sparkling	
<b>Lucky Saint, Germany, 0.5% abv, 330ml</b>	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 Papworth Room** accommodates a maximum of 24 seated and 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 Thursday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 11.30 pm

**Dinner** (*Friday to Saturday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 12.30 am

**Dinner** (*Sunday*)

access: 6.00 pm | service: 6.30 pm | guests' departure: 11.30 pm

- ◆ Service charge: 12.5%
- ◆ Menu cards can be printed and dedicated to your requirements
- ◆ Complimentary place cards are provided
- ◆ 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

## CONTACT US

**Daisy Hek**

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