

THE BALDWIN ROOM AND EXCLUSIVE HIRE  
OF THE FIRST FLOOR AT



The Baldwin Room, ideally located on the first floor of The Ivy Bath Brasserie, accommodates 30 guests on one long table, 40 guests across four rounds or 70 guests for a standing reception.

The walls of The Baldwin Room are adorned with sandstone fabric panels and locally referenced artwork inspired by Bath's ancient spas, Roman history and local botanicals. 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 as equally suited to private parties and celebrations as it is to corporate breakfasts, lunches and dinners.

For extra special occasions and larger parties, we are also able to offer exclusive hire of the entire first floor at The Ivy Bath Brasserie. When hired privately, this unique space incorporates The Baldwin Room, bar and hidden al fresco roof terrace and accommodates a maximum of 120 guests for a standing reception, or 40 guests for a seated event.

Complimentary menu cards and place cards are provided for each event and tables will be decorated with seasonal flowers and tea lights.



**CONTACT US**

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THE BALDWIN ROOM



## — SPRING MENU —

Please select **one menu** for your whole party

For groups of up to 24 guests

*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*

For groups of 25 guests and over

*We ask you to select one starter, one main and one dessert for your entire party.*

*Dietary requirements will be accommodated separately to this.*

### — MENU A —

£38

#### STARTERS



##### **Duck liver parfait**

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

##### **Soft goat's cheese salad**

*Shaved apple with golden raisins, hazelnuts, pickled walnuts and Belgian endive*

##### **Seasonal soup**

*Spring tomato broth with ricotta, courgette, orzo pasta, basil and olive croutons*

#### MAINS



##### **Roast half chicken**

*Crispy skin with gremolata, rosemary jus and watercress served with mashed potato and tenderstem broccoli*

##### **Salmon and smoked haddock fish cake**

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

##### **Roasted butternut squash with grains**

*Roasted butternut squash with buckwheat, chickpeas, pumpkin seeds and pomegranate with crumbled feta, harissa sauce, coriander dressing and herbed green salad*

#### 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 peanut caramel topping*

##### **Frozen mixed berries**

*Frozen mixed berries with yoghurt sorbet and warm white chocolate sauce*

##### **Selection of teas and filter coffee**

## — SPRING MENUS —

### — MENU B —

£44

#### STARTERS



##### **Crispy duck salad**

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

##### **Prawn cocktail**

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

##### **Seasonal soup**

*Spring tomato broth with ricotta, courgette, orzo pasta, basil and olive croutons*

#### MAINS



##### **The Ivy shepherd's pie**

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

##### **Roast salmon fillet**

*Asparagus spears, olive oil mashed potato, baby watercress and a herb sauce*

##### **Chargrilled halloumi with Padrón peppers**

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

#### DESSERTS



##### **Vanilla panna cotta**

*Warm rhubarb and raspberry compote, almond tuile*

##### **Flourless 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**



## — SPRING MENUS —

### — MENU C —

£48

#### STARTERS



##### **Crispy duck salad**

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

##### **Oak smoked salmon**

*Smoked salmon, black pepper and lemon with rye soda bread*

##### **Mozzarella di bufala**

*Asparagus and edamame with roasted pine nuts, pesto and baby basil*

#### MAINS



##### **Slow-roasted lamb shoulder**

*Mustard and herb crust with creamed potato, garlic, spring vegetables and a rosemary sauce*

##### **Blackened cod**

*Blackened cod baked in a banana leaf with baby pak choi, shaved radish, toasted sesame seeds and yuzu mayonnaise*

##### **Roasted butternut squash with grains**

*Roasted butternut squash with buckwheat, chickpeas, pumpkin seeds and pomegranate with crumbled feta, harissa sauce, coriander dressing and herbed green salad*

#### DESSERTS



##### **Crème brûlée**

*Classic set vanilla bean custard with a caramelised sugar crust*

##### **Chocolate bombe**

*Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce*

##### **Vanilla panna cotta**

*Warm rhubarb and raspberry compote, almond tuile*

##### **Selection of teas and filter coffee**



## — SPRING MENUS —

### — MENU D —

£58

#### STARTERS



##### **Crispy duck salad**

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

##### **Smoked salmon and crab**

*Oak smoked salmon, crab and dill cream with rye soda bread*

##### **Mozzarella di bufala**

*Asparagus and edamame with roasted pine nuts, pesto and baby basil*

#### MAINS



##### **English matured fillet steak 7oz/200g**

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

##### **Whole baked sea bass**

*Baby plum tomatoes, fennel, Nocellara olives, caper and shallot dressing with tenderstem broccoli*

##### **Chargrilled halloumi with Padrón peppers**

*Red pepper sauce, toasted fregola, San Marzanino tomatoes, 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 a 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**



*A cheese course can be added to all menus at an additional £9.95 per person  
A selection of cheese served with olive bread, chutney and rye crackers*

*Salted caramel truffles available at an additional £3.50 per person*

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

THE BALDWIN ROOM



## 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*

### NIBBLES

£3.50

**Spiced green olives**

**Salted smoked almonds**

*Smoked and lightly spiced with Cornish salt*

### SAVOURY CANAPÉS

£2.50 per bite

**Breaded crunchy prawns  
with matcha green tea sauce**

**Smoked salmon and chive cream cheese on rye bread**

**Avocado & quinoa chicory leaf  
with ginger & lime dressing (v)**

**Grilled sirloin skewers with truffle mayonnaise**

**Duck liver parfait, hazelnut crumble  
on toasted brioche**

**Crispy duck, hoisin, ginger & chilli**

**Grilled chicken skewers with avocado hummus**

**Mini roast beef Yorkshire pudding  
with shaved horseradish**

**Truffle arancini (v)**

**Lobster cocktail cornet with caviar**

**Ponzu marinated tuna tartare, avocado and sesame**



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

## — SMALL DISHES —

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

### SAVOURY BOWLS

£6.50

Tuna tartare, soy and sesame

The Ivy shepherd's pie

Soft goat's cheese salad with shaved apple,  
golden raisins, hazelnuts, pickled walnuts  
and Belgian endive (v)

Mozzarella di bufala with asparagus and edamame  
with roasted pine nuts, pesto and baby basil (v)

Seasonal risotto

Bang bang chicken with cucumber, radish,  
baby gem and sweet chilli and peanut dressing

Classic prawn cocktail

Crispy duck and five spice salad

### SWEET MINI DISHES

£6.50

Classic crème brûlée

Vanilla panna cotta

Chocolate cup with popping candy



EXCLUSIVE HIRE OF THE FIRST FLOOR



## 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, apricot jam and marmalade*

#### **Gluten-free organic granola**

*Puffed rice, buckwheat and quinoa grains, apricot,  
coconut and toasted seeds with almond milk*

#### **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 raisins and wild berry Danish,  
served with butter and preserves*

#### **Gluten-free organic granola**

*Puffed rice, buckwheat and quinoa grains, apricot,  
coconut and toasted seeds with almond milk*

Please select **one** for the entire party

#### **Eggs Benedict**

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

OR

#### **Eggs Royale**

*Smoked salmon, two poached hen's eggs, toasted English muffins  
with hollandaise sauce and watercress*



*Menus come with a serving of freshly squeezed orange juice  
and English Breakfast tea or filter coffee*

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

## BREAKFAST

### MENU C

£28

#### Green juice

*Avocado, celery, apple, spinach, watercress, cucumber, citrus and mint*

#### Half caramelised pink grapefruit

*Warm half grapefruit with caramelised demerara sugar*

#### Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,  
coconut and toasted seeds with almond milk*

#### 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 raisins and wild berry Danish,  
served with butter and preserves*

#### Gluten-free organic granola

*Puffed rice, buckwheat and quinoa grains, apricot,  
coconut and toasted seeds with almond milk*

#### 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*

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

— DRINKS —  
COCKTAILS

<b>The Ivy Royale</b>	10.25
<i>Our signature Kir Royale with Briottet Rose liqueur, Sipsmith Sloe gin and hibiscus topped with Champagne</i>	
<b>English Spritz</b>	8.00
<i>A take on the classic Spritz. Kamm &amp; Sons aperitif, Pierre Ferrand Dry Curaçao, fresh pink grapefruit juice, Prosecco and soda</i>	
<b>Georgian Mojito</b>	9.50
<i>Packed with flavour, this take on a Mojito combines kumquats, ginger, lemongrass &amp; Kaffir lime leaves with Havana Especial rum</i>	
<b>The Ivy Bloody Mary</b>	8.00
<i>Wyborowa Vodka, homemade spice mix and tomato juice</i>	
<b>Peach Bellini</b>	8.50
<i>Peach purée &amp; Prosecco</i>	
<b>Buck's Fizz</b>	9.50
<i>Fresh orange juice &amp; Champagne</i>	

— COOLERS & JUICES —

<b>Green Juice</b>	4.00
<i>Avocado, mint, celery, spinach, apple, parsley</i>	
<b>Beet It</b>	4.50
<i>Beetroot, apple, lemon &amp; ginger</i>	
<b>Mixed Berry Smoothie</b>	4.75
<i>Raspberry, strawberry, blueberry, banana, coconut milk &amp; lime</i>	
<b>Peach &amp; Elderflower Iced Tea</b>	4.50
<i>English breakfast tea, peach, elderflower and lemon</i>	
<b>Immunity Smoothie</b>	4.95
<i>Apple, Banana, Orange, Avocado, Lemon, Ginger, Turmeric, Echinacea, Black Pepper, Cayenne Pepper</i>	
<b>Strawberries &amp; Cream Soda</b>	5.95
<i>A blend of strawberry, fruits and vanilla with soda</i>	

— SOFT DRINKS —

<b>Coca-Cola, Diet Coke</b>	2.75
<b>Fever-Tree soft drinks</b>	2.75
<i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	
<b>Acqua Panna still mineral water</b>	3.50
<i>750ml</i>	
<b>San Pellegrino sparkling mineral water</b>	3.50
<i>750ml</i>	

— BEERS & CIDER —

<b>The Ivy Craft Lager</b>	4.50
<i>Scotland, 4.4% abv, 330ml</i>	
<b>Harviestoun "Bitter &amp; Twisted" Golden Ale</b>	4.75
<i>Scotland, 4.4% abv, 330ml</i>	
<b>Chapel Down Curious IPA</b>	4.75
<i>Kent, England, 4.4% abv. 330ml</i>	
<b>Aspall Cyder</b>	5.00
<i>Suffolk, England, 5.5%, 330ml</i>	
<b>Guinness Stout</b>	4.75
<i>Dublin, Ireland, 4.5% abv. 330ml</i>	

## FACILITIES & FURTHER INFORMATION



### Capacity

The Baldwin Room accommodates 40 guests seated or 70 standing

Exclusive use of the first floor accommodates up to 40 guests seated or 120 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: 10.30 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



Please note that there is no lift or disabled access to The Baldwin Room

## CONTACT US

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