# BREAKFAST —

Until 11:30am Monday - Friday

# **JUICES & COOLERS**

Choice of fresh juices orange / apple / grapefruit	3.95	Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana,	4.75
Peach & Elderflower iced tea	4.50	coconut milk and lime	
Peach & Elderflower ice tea with Ivy 1917, lemon		Beet it Beetroot, apple, lemon and ginger	4.50
and afternoon tea blends		Virgin Mary	4.75
Green juice Avocado, mint, spinach, apple and parsley	4.75	The Ivy vegan spice mix and tomato juice	

# **PASTRIES & TOAST**

Breakfast pastries	4.75	Toasted crumpet	3.25
Mini pastries with butter and preserves		Served with Marmite, mustard and parsley butter	
Toast and preserves	3.25	Butter croissant	3.75
Choice of white, granary or gluten-free		with preserves	



### THE IVY FULL ENGLISH BREAKFAST

Smoked streaky bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans

Served with a choice of white, granary or gluten-free toast 13.75

**Eggs Benedict** 

#### - <u>₺</u>

### THE IVY VEGETARIAN BREAKFAST

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato hash, flat mushrooms, roast plum tomatoes, watercress and baked beans

Served with a choice of white, granary or gluten-free toast 12.95

8.25

# EGGS

8.75 Avocado Benedict

Pulled honey roast ham on toasted muffins, two poached hen's eggs with hollandaise sauce and watercress	0.70	Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame	0.20
Eggs Royale Smoked salmon, two poached hen's eggs, toasted muffins with hollandaise sauce and watercress	9.75	Lobster and asparagus gratin Poached egg, brioche, tomatoes, Greek cress, truffle and hollandaise sauce	18.95
Folded ham and cheese omelette Honey baked ham, Wookey Hole Cheddar with rocket	8.95	Grilled asparagus with a poached egg Hollandaise, toasted brioche and watercress	8.25
and grilled tomato		Hot buttermilk pancakes	8.95
Two hen's eggs Scrambled, poached or fried with granary toast	6.95	Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	
Scrambled eggs and smoked salmon Scrambled hen's eggs and oak smoked salmon	9.95		
LIGH	IT &	HEALTHY	
Poached eggs and crushed avocado Gluten-free dark caraway toast, pomegranate,	8.95	Dairy-free coconut "yoghurt" with berries Crushed pistachio, chia seeds, basil and maple syrup	5.95
sesame and toasted seeds		Organic granola	5.75
Oak smoked salmon	10.75	Gluten-free granola with coconut "yoghurt" and raspberries	
Smoked salmon, black pepper and lemon with dark rye bread	/ O.F	Fresh fruit Fresh cut seasonal fruit bowl	6.50
Caramelised ruby grapefruit Pink ruby grapefruit caramelised with demerara sugar	4.25	Smoked salmon crumpet Toasted crumpet topped with cream cheese,	9.25
Kippers Whole kipper with parsley butter	8.50	smoked salmon and herbs	
	TI	A	
Ivy 1917 breakfast blend Intense and rich	3.75	Sencha, Jasmine pearls	4.50
Ivy afternoon tea blend Mellow, elegant and refreshing	3.75	Fresh mint, Camomile, Peppermint, Verbena	3.50
Ceylon, Earl Grey, Darjeeling	3.75	Rosebud, Oolong	5.75
COFFEE		SOFT DRINKS	
Pot of coffee and cream	3.75	Coca-Cola, Diet Coke, Coke Zero	3.25
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50	Fever-Tree soft drinks Range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	3.25
Hot chocolate milk / mint / white	4.25	London Essence Peach & Jasmine Soda	3.75
Vanilla shakerato	4.00	London Essence Rhubarb & Cardamom Soda	3.75
Espresso shaken with ice, served in a martini glass		Acqua Panna still mineral water 750ml	4.75
		San Pellegrino sparkling mineral water 750ml	4.75

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.

Consuming raw or undercooked meals may increase your risk of foodborne illness.