

# BREAKFAST

Until 11:30am *Monday - Friday*

## JUICES & COOLERS

<b>Choice of fresh juices</b> orange / apple / grapefruit	4.25	<b>Mixed Berry Smoothie</b> Strawberry, raspberry, blueberry, banana, coconut milk and lime	4.75
<b>Peach &amp; Elderflower iced tea</b> Peach & Elderflower ice tea with Ivy 1917, lemon and afternoon tea blends	4.50	<b>Beet it</b> Beetroot, apple, lemon and ginger	4.50
<b>Green juice</b> Avocado, mint, spinach, apple and parsley	4.75	<b>Virgin Mary</b> The Ivy vegan spice mix and tomato juice	4.75

## PASTRIES & TOAST

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

### 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  
14.50

### 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  
13.50

## EGGS

<b>Eggs Benedict</b> Pulled honey roast ham on toasted muffins, two poached hen's eggs with hollandaise sauce and watercress	8.75	<b>Avocado Benedict</b> Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame	8.25
<b>Eggs Royale</b> Smoked salmon, two poached hen's eggs, toasted muffins with hollandaise sauce and watercress	9.75	<b>Lobster and asparagus gratin</b> Poached egg, brioche, tomatoes, Greek cress, truffle and hollandaise sauce	18.95
<b>Folded ham and cheese omelette</b> Honey baked ham, Wookey Hole Cheddar with rocket and grilled tomato	8.95	<b>Grilled asparagus with a poached egg</b> Hollandaise, toasted brioche and watercress	8.25
<b>Two hen's eggs</b> Scrambled, poached or fried with granary toast	6.95	<b>Hot buttermilk pancakes</b> Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	8.95
<b>Scrambled eggs and smoked salmon</b> Scrambled hen's eggs and oak smoked salmon	9.95		

## LIGHT & HEALTHY

<b>Poached eggs and crushed avocado</b> Gluten-free dark caraway toast, pomegranate, sesame and toasted seeds	8.95	<b>Dairy-free coconut "yoghurt" with berries</b> Crushed pistachio, chia seeds, basil and maple syrup	5.95
<b>Oak smoked salmon</b> Smoked salmon, black pepper and lemon with dark rye bread	10.75	<b>Organic granola</b> Gluten-free granola with coconut "yoghurt" and raspberries	5.75
<b>Caramelised ruby grapefruit</b> Pink ruby grapefruit caramelised with demerara sugar	4.25	<b>Fresh fruit</b> Fresh cut seasonal fruit bowl	6.50
<b>Kippers</b> Whole kipper with parsley butter	8.50	<b>Smoked salmon crumpet</b> Toasted crumpet topped with cream cheese, smoked salmon and herbs	9.25

## TEA

<b>Ivy 1917 breakfast blend</b> Intense and rich	3.95	<b>Sencha, Jasmine pearls</b>	4.50
<b>Ivy afternoon tea blend</b> Mellow, elegant and refreshing	3.95	<b>Fresh mint, Camomile, Peppermint, Verbena</b>	3.75
<b>Ceylon, Earl Grey, Darjeeling</b>	3.95	<b>Rosebud, Oolong</b>	5.75

## COFFEE

<b>Pot of coffee and cream</b>	4.25	<b>Coca-Cola, Diet Coke, Coke Zero</b>	3.75
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.95	<b>Fever-Tree soft drinks</b> Range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	3.75
<b>Hot chocolate milk / mint / white</b>	4.50	<b>London Essence Peach &amp; Jasmine Soda</b>	3.75
<b>Vanilla shakerato</b> Espresso shaken with ice, served in a martini glass	4.50	<b>London Essence Rhubarb &amp; Cardamom Soda</b>	3.75
		<b>Acqua Panna still mineral water 750ml</b>	4.95
		<b>San Pellegrino sparkling mineral water 750ml</b>	4.95

## SOFT DRINKS

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.