

BREAKFAST

JUICES & COOLERS

CHOICE FROM A SELECTION OF JUICES	4.25	MIXED BERRY SMOOTHIE	5.25
PEACH & ELDERFLOWER ICED TEA With The Ivy 1917 and afternoon tea blends	5.50	Strawberry, raspberry, blueberry, banana, coconut milk and lime	
GREEN JUICE Avocado, mint, spinach, apple and parsley	4.75	VIRGIN BELLINI	5.95
BEEET IT Beetroot, apple juice, lemon juice and ginger	4.95	A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	
		VIRGIN MARY	4.75
		The Ivy vegan spice mix and tomato juice	

PASTRIES & TOAST

BREAKFAST PASTRIES 5.50 
Mini pastries with butter and preserves

TOAST AND PRESERVES 3.95 
Choice of white or granary

THE IVY FULL ENGLISH BREAKFAST

Smoked streaky bacon, Cumberland herbed sausages, fried hen's eggs, black pudding, roast plum tomato, grilled flat mushroom and baked beans
Served with a choice of white or granary toast

14.75

THE IVY VEGETARIAN BREAKFAST

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans
Served with a choice of white or granary toast

13.95

EGGS BENEDICT	9.95	SCRAMBLED EGGS AND SMOKED SALMON 	10.95
Pulled honey roast ham on toasted muffins, two poached hen's eggs with hollandaise sauce and watercress		Scrambled hen's eggs and The Ivy Cure smoked salmon	
EGGS ROYALE	10.95	HOT BUTTERMILK PANCAKES 	9.75
The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins with hollandaise sauce and watercress		Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	
FOLDED HAM AND CHEESE OMELETTE 	9.25	AVOCADO BENEDICT 	9.50
Honey baked ham, Cheddar cheese and rocket with grilled tomato		Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame	
		TWO HEN'S EGGS 	7.50
		Scrambled, poached or fried with granary toast	

LIGHT & HEALTHY

POACHED EGGS AND CRUSHED AVOCADO 	9.50	DAIRY-FREE COCONUT "YOGHURT" 	6.95
Dark caraway toast, pomegranate, sesame and toasted seeds		Mango, kiwi, pomegranate, chia seeds and maple syrup	
SMOKED SALMON CRUMPET	10.50	OAT AND ALMOND GRANOLA 	6.50
Toasted crumpet topped with cream cheese, The Ivy Cure smoked salmon and herbs		Raspberries, coconut "yoghurt" and raisins	
THE IVY CURE SMOKED SALMON	11.25	AVOCADO WITH GRAINS 	9.50
With black pepper, lemon and dark rye bread		Mint and coriander dressing, grilled mushroom, almonds, chilli, pomegranate, harissa coconut sauce	
KIPPERS 	8.95	CRUSHED AVOCADO AND ROASTED TOMATO 	8.95
Whole kipper with parsley butter		On dark caraway toast with pomegranate, sesame, toasted seeds and coriander	
FRESH FRUIT 	6.75		
Fresh cut seasonal fruit bowl			

TEA

THE IVY 1917 BREAKFAST BLEND	3.95
Intense and rich	
THE IVY AFTERNOON TEA BLEND	3.95
Mellow, elegant and refreshing	
CEYLON, EARL GREY, DARJEELING	3.95
SENCHA, JASMINE PEARLS	4.50
FRESH MINT, CAMOMILE, PEPPERMINT, VERBENA	3.75
ROSEBUD, OOLONG	5.75

COFFEE

POT OF COFFEE AND CREAM	4.25
CAPPUCCINO, LATTE, AMERICANO, FLAT WHITE, ESPRESSO, MACCHIATO	3.95
HOT CHOCOLATE	4.50
Milk / mint / white	
VANILLA SHAKERATO	4.50
Espresso shaken with ice, served in a martini glass	



V-Vegetarian, VG-Vegan, AG-Avoiding Gluten, AD-Avoiding Dairy.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.