## **BREAKFAST**

JUIC JUIC	CES &	(COOLERS)	
CHOICE FROM A SELECTION OF JUICES PEACH & ELDERFLOWER ICED TEA	3.95 5.50	MIXED BERRY SMOOTHIE Strawberry, raspberry, blueberry, banana, coconut milk and lime	5.25
With The Ivy 1917 and afternoon tea blends  GREEN JUICE  Kale, spinach, celery, romaine, cucumber, apple & lemon	4.75	VIRGIN BELLINI  A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	5.95
IMMUNITY SMOOTHIE  Orange, lemon, ginger, turmeric, cayenne, banana, avocado	5.50	VIRGIN MARY The Ivy vegan spice mix and tomato juice	4.75
PAS (PAS	TRIE	S & TOAST)	
BREAKFAST PASTRIES 4.95 Mini pastries with butter and preserves		TOAST AND PRESERVES 3.50 Choice of white or granary	
THE IVY		THE IVY	
FULL ENGLISH BREAKFAST		VEGETARIAN BREAKFAST	
Smoked streaky bacon, Cumberland herbed sausages, fried hen's eggs, potato rösti, black pudding, roast plum tom grilled flat mushroom and baked beans Served with a choice of white or granary toast	ato,	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		12.95	
EGGS BENEDICT Pulled honey roast ham on toasted muffins,	9.95	SCRAMBLED EGGS AND SMOKED SALMON Scrambled hen's eggs and The Ivy Cure smoked salmon	10.95
two poached hen's eggs with hollandaise sauce and watercress  EGGS ROYALE	10.95	AVOCADO BENEDICT  Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame	8.95
The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins with hollandaise sauce and watercress		TWO HEN'S EGGS	6.95
FOLDED HAM AND CHEESE OMELETTE Honey baked ham, Cheddar cheese and rocket with grilled tomato	8.95	Scrambled, poached or fried with granary toast  HOT BUTTERMILK PANCAKES  Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	8.95
	HT &	HEALTHY )	
POACHED EGGS AND CRUSHED AVOCADO Dark caraway toast, pomegranate, sesame and toasted seeds	8.75	DAIRY-FREE COCONUT "YOGHURT" WITH BERRIES Crushed pistachio, chia seeds, basil and maple syrup	6.75
SMOKED SALMON CRUMPET Toasted crumpet topped with cream cheese,	10.75	OAT AND ALMOND GRANOLA Raspberries, coconut "yoghurt" and raisins	5.95
The Ivy Cure smoked salmon and herbs THE IVY CURE SMOKED SALMON	10.95	AVOCADO WITH GRAINS  Mint and coriander dressing, grilled mushroom, almonds, chilli, pomegranate, harissa coconut sauce	8.95
With black pepper, lemon and dark rye bread  KIPPERS  Whole kipper with parsley butter	8.50	CRUSHED AVOCADO AND ROASTED TOMATO On dark caraway toast with pomegranate, sesame, toasted seeds and coriander	8.25
TEA		COFFEE	
THE IVY 1917 BREAKFAST BLEND	3.95	POT OF COFFEE AND CREAM	4.25
Intense and rich  THE IVY AFTERNOON TEA BLEND  Mallow plagant and refreshing	3.95	CAPPUCCINO, LATTE, AMERICANO, FLAT WHITE, ESPRESSO, MACCHIATO	3.95
Mellow, elegant and refreshing  CEYLON, EARL GREY, DARJEELING	3.95	HOT CHOCOLATE Milk / mint / white	4.50
SENCHA, JASMINE PEARLS  EDESH MINTE CAMOMILE DEPREDMENT VERBENA	4.50	VANILLA SHAKERATO	4.50

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.

5.75

FRESH MINT, CAMOMILE, PEPPERMINT, VERBENA 3.75

ROSEBUD, OOLONG

Espresso shaken with ice, served in a martini glass

