

BREAKFAST

JUICES & COOLERS

CHOICE FROM A SELECTION OF JUICES	3.95	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
BEET 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 4.75 
Mini pastries with butter and preserves

TOAST AND PRESERVES 3.50 
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

13.95

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

12.95

EGGS BENEDICT	8.95	SCRAMBLED EGGS AND SMOKED SALMON  Pulled honey roast ham on toasted muffins, two poached hen's eggs with hollandaise sauce and watercress	9.95
EGGS ROYALE	9.95	HOT BUTTERMILK PANCAKES  The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins with hollandaise sauce and watercress	8.95
FOLDED HAM AND CHEESE OMELETTE  Honey baked ham, Cheddar cheese and rocket with grilled tomato	8.95	AVOCADO BENEDICT  Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame	8.50
		TWO HEN'S EGGS  Scrambled, poached or fried with granary toast	6.95

LIGHT & HEALTHY


POACHED EGGS AND CRUSHED AVOCADO  Dark caraway toast, pomegranate, sesame and toasted seeds	8.75	DAIRY-FREE COCONUT "YOGHURT"  Mango, kiwi, pomegranate, chia seeds and maple syrup	6.50
SMOKED SALMON CRUMPET Toasted crumpet topped with cream cheese, The Ivy Cure smoked salmon and herbs	9.75	OAT AND ALMOND GRANOLA  Raspberries, coconut "yoghurt" and raisins	5.95
THE IVY CURE SMOKED SALMON With black pepper, lemon and dark rye bread	10.50	AVOCADO WITH GRAINS  Mint and coriander dressing, grilled mushroom, almonds, chilli, pomegranate, harissa coconut sauce	8.95
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

THE IVY 1917 BREAKFAST BLEND Intense and rich	3.95
THE IVY AFTERNOON TEA BLEND Mellow, elegant and refreshing	3.95
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 Milk / mint / white	4.50
VANILLA SHAKERATO Espresso shaken with ice, served in a martini glass	4.50

  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.