

BREAKFAST

JUICES & COOLERS

CHOICE FROM A SELECTION OF JUICES

PEACH & ELDERFLOWER ICED TEA

With The Ivy 1917 and afternoon tea blends

GREEN JUICE

Avocado, mint, spinach, apple and parsley

BEET IT

Beetroot, apple juice, lemon juice and ginger

3.95

5.50

4.75

4.95

MIXED BERRY SMOOTHIE

Strawberry, raspberry, blueberry, banana, coconut milk and lime

VIRGIN BELLINI

A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda

VIRGIN MARY

The Ivy vegan spice mix and tomato juice

5.25

5.95

4.75

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 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 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

Pulled honey roast ham on toasted muffins, two poached hen's eggs with hollandaise sauce and watercress

EGGS ROYALE

The Ivy Cure smoked salmon, two poached hen's eggs, toasted muffins with hollandaise sauce and watercress

FOLDED HAM AND CHEESE OMELETTE

Honey baked ham, Cheddar cheese and rocket with grilled tomato

8.95

9.95

8.95

SCRAMBLED EGGS AND SMOKED SALMON

Scrambled hen's eggs and The Ivy Cure smoked salmon

HOT BUTTERMILK PANCAKES

Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce

AVOCADO BENEDICT

Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame

TWO HEN'S EGGS

Scrambled, poached or fried with granary toast

9.95

8.95

8.50

6.95

LIGHT & HEALTHY

POACHED EGGS AND CRUSHED AVOCADO

Dark caraway toast, pomegranate, sesame and toasted seeds

8.75

SMOKED SALMON CRUMPET

Toasted crumpet topped with cream cheese, The Ivy Cure smoked salmon and herbs

9.75

THE IVY CURE SMOKED SALMON

With black pepper, lemon and dark rye bread

10.50

KIPPERS

Whole kipper with parsley butter

8.50

DAIRY-FREE COCONUT "YOGHURT"

Mango, kiwi, pomegranate, chia seeds and maple syrup

6.50

OAT AND ALMOND GRANOLA

Raspberries, coconut "yoghurt" and raisins

5.95

AVOCADO WITH GRAINS

Mint and coriander dressing, grilled mushroom, almonds, chilli, pomegranate, harissa coconut sauce

8.95

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

SENCHA, JASMINE PEARLS

3.95

4.50

FRESH MINT, CAMOMILE, PEPPERMINT, VERBENA

ROSEBUD, OOLONG

3.75

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.