

BREAKFAST

Until 11:30am *Monday - Friday* ♦ Until 11am *Saturday & Sunday*

JUICES

Choice of fresh juices	3.95
orange / apple / grapefruit / cranberry	
Peach & Elderflower iced tea	4.50
Peach, elderflower and lemon with Ivy 1917 & afternoon tea blends	
Green juice Avocado, mint, spinach, apple, parsley	4.75
Mixed Berry Smoothie	4.75
Strawberry, raspberry, blueberry, banana, coconut milk and lime	
Beet it Beetroot, carrot, apple juice and ginger	4.50
Detox Shot Ginger juice, lemon, sugar and cayenne pepper	3.50

COOLERS

Home-made Ginger Beer	4.75
Freshly pressed ginger juice, lemon, sugar & soda water	
Strawberry & Vanilla Soda	5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water	
Vanilla Spiced Sour	5.95
A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white	
Seedlip Garden & Tonic	5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas	

PASTRIES & TOAST

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

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

13.50

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

12.95

EGGS

Eggs Benedict	8.75	Avocado and spinach Benedict	8.25
Pulled honey roast ham on toasted English muffins, two poached hen's eggs with hollandaise sauce and watercress		Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame	
Eggs Royale	9.75	Lobster scrambled eggs	14.95
Smoked salmon, two poached hen's eggs, toasted English muffins with hollandaise sauce and watercress		Chopped lobster, scrambled hen's eggs and baby basil on durum wheat toast	
Folded ham and cheese omelette	8.95	Avocado, tomato and sesame	8.50
Honey baked ham, Wookey Hole Cheddar with rocket and grilled tomato		Chopped avocado with roast plum tomatoes, poached hen's eggs on toasted granary with sesame dressing	
Two hen's eggs	6.95	Hot buttermilk pancakes	8.95
Scrambled, poached or fried with granary toast		Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	
Scrambled eggs and smoked salmon	9.95		
Scrambled hen's eggs, oak smoked salmon			

LIGHT & HEALTHY

Crushed avocado on gluten-free toast	7.50	Kippers Whole kipper with parsley butter	8.50
Avocado, lime and coriander with sunflower, pumpkin, linseed, sesame and pomegranate on dark caraway toast		Dairy-free coconut "yoghurt" with berries	5.95
Oak smoked salmon	10.95	Crushed pistachio, chia seeds, basil and maple syrup	
Smoked salmon, black pepper and lemon with dark rye bread		Gluten-free organic granola	5.50
Caramelised ruby grapefruit	4.25	Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk	
Pink ruby grapefruit caramelised with demerara sugar		Fresh fruit Fresh cut seasonal fruit bowl	6.50

TEA

Ivy 1917 breakfast blend Intense and rich	3.75	Sencha, Jasmine pearls	4.50
Ivy afternoon tea blend Mellow, elegant, refreshing	3.75	Fresh mint, Camomile, Peppermint, Verbena	3.50
Ceylon, Earl Grey, Darjeeling	3.75	Rosebud, Oolong	5.75

COFFEE

Pot of coffee and cream	3.75	Coca-Cola, Diet Coke, Coke Zero	3.25
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50	Fever-Tree soft drinks range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	3.25
Hot chocolate milk / mint / white	4.25	Acqua Panna still mineral water 750ml	4.75
Vanilla shakerato	4.00	San Pellegrino sparkling mineral water 750ml	4.75
Espresso shaken with ice, served in a martini glass			

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.