

BREAKFAST

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

JUICES

Choice of fresh juices Orange / apple / grapefruit / cranberry	3.00
Green juice Avocado, mint, spinach, apple, parsley	3.00
Rosemary Lemonade A refreshing blend of lemon, lime & Fever-Tree soda with homemade rosemary syrup	3.75
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	8.00

COOLERS

London Essence Co. Rhubarb & Cardamom Crafted Soda Naturally light soda with earthy, tart rhubarb & aromatic cardamom	3.00
Peach & Elderflower iced tea Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends	4.00
Seedlip Garden & Tonic Non-alcoholic spirit with tonic, cucumber & sugar snap peas	8.00

PASTRIES & TOAST

Breakfast pastries – 4.95
Mini pastries with butter and preserves

Toast and preserves – 3.95
Choice of white, granary or gluten-free

Butter croissant – 4.25
With preserves

THE IVY FULL IRISH BREAKFAST

Smoked streaky bacon, 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

16.95

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

15.95

EGGS

Eggs Benedict Traditional roast ham, toasted soda farls, two poached hen's eggs with hollandaise sauce and watercress	10.50	Two hen's eggs Scrambled, poached or fried with granary toast	8.95
Eggs Royale Organic smoked salmon, two poached hen's eggs, toasted soda farls with hollandaise sauce and watercress	12.50	Folded ham and cheese omelette Honey baked ham, Hegarty's Cheddar with rocket and grilled tomato	11.95
Scrambled eggs and smoked salmon Scrambled hen's eggs, organic smoked salmon	12.95	Grilled asparagus with a poached egg Hollandaise, toasted brioche and watercress	10.95
Avocado Benedict Avocado, two poached hen's eggs on toasted soda farls, hollandaise sauce and sesame	10.95	Gluten-free buttermilk pancakes Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	11.50

LIGHT & HEALTHY

Poached eggs and crushed avocado Gluten-free dark caraway toast, pomegranate, sesame and toasted seeds	10.25	Dairy-free coconut "yoghurt" with berries Crushed pistachio, chia seeds, basil and maple syrup	6.95
Caramelised ruby grapefruit Pink ruby grapefruit caramelised with demerara sugar	4.95	Gluten-free Bramley apple granola Rolled oats, sunflower seeds, dried Bramley apple, cinnamon, ginger and raspberries with coconut "yoghurt"	6.75
Organic smoked salmon Smoked salmon, black pepper and lemon with dark soda bread	12.50		

TEA

Ivy 1917 breakfast blend Intense and rich	4.00	Sencha, Jasmine pearls	4.75
Ivy afternoon tea blend Mellow, elegant, refreshing	4.00	Fresh mint, Camomile, Peppermint, Verbena	3.75
Ceylon, Earl Grey, Darjeeling	4.00	Rosebud, Oolong	6.00

COFFEE

Pot of coffee and cream	4.00
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50
Hot chocolate milk / mint / white	4.25
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.00
The Ivy Irish Coffee Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee & double cream finished with nutmeg & cinnamon	11.00

SOFT DRINKS

Coca-Cola	2.50
Diet Coke, Coke Zero	2.25
Fever-Tree soft drinks <i>range of tonics,</i>	3.25
Madagascan cola, ginger beer, ginger ale, lemonade	
Tipperary Still Mineral Water 750ml	3.50
Tipperary Sparkling Mineral Water 750ml	3.50

A discretionary optional service charge of 12.5% will be added to your bill. Service charge is distributed amongst the entire team.
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.