

BREAKFAST

Until 11:30AM
Monday - Friday

Until 11AM
Saturday & Sunday

JUICES

Choice of fresh juices orange / apple / grapefruit / cranberry	3.95
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Beet it <i>Beetroot, apple, lemon & ginger</i>	4.50
Mixed Berry Smoothie <i>Strawberries, raspberries, blueberries, banana, coconut milk & lime</i>	4.75
Strawberry & Vanilla Soda <i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	5.95

COOLERS

Rosemary Lemonade <i>Rosemary infusion, lemon & lime with sparkling water</i>	3.50
Peach & Elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.50
Virgin Mary <i>The Ivy spice mix, tomato juice</i>	4.75
Seedlip Garden & Tonic <i>Seedlip Garden distilled non-alcoholic spirit served with Fever-Tree Indian tonic, cucumber & sugar snap peas</i>	5.95

PASTRIES & TOAST

Breakfast pastries <i>Mini pastries with butter and preserves</i>	4.75
Toast and preserves <i>Choice of white, granary or gluten-free</i>	3.25

Toasted crumpets <i>Served with Marmite, mustard and parsley butter</i>	3.25
Butter croissant <i>With preserves</i>	3.75

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

12.50

EGGS

Eggs Benedict <i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs with hollandaise sauce and watercress</i>	8.50
Eggs Royale <i>Smoked salmon, two poached hen's eggs on toasted English muffins with hollandaise sauce and watercress</i>	9.50
Folded ham and cheese omelette <i>Honey baked ham, Wookey Hole Cheddar with rocket and grilled tomato</i>	8.95
Two hen's eggs <i>Scrambled, poached or fried with granary toast</i>	6.95

Avocado, tomato and sesame <i>Chopped avocado with roast plum tomatoes, poached hen's eggs on toasted granary with sesame dressing</i>	8.25
Avocado and spinach Benedict <i>Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame</i>	7.95
Hot buttermilk pancakes <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	8.95
Scrambled eggs with smoked salmon <i>Scrambled hen's eggs, oak smoked salmon</i>	9.95

LIGHT & HEALTHY

Crushed avocado on gluten-free toast <i>Avocado, lime and coriander with sunflower, pumpkin, linseed, sesame and pomegranate on dark caraway toast</i>	7.25
Oak smoked salmon <i>Smoked salmon, black pepper and lemon with dark rye bread</i>	9.95
Kippers <i>Whole kipper with parsley butter</i>	8.50

Gluten-free organic granola <i>Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk</i>	5.50
Caramelised ruby grapefruit <i>Pink ruby grapefruit caramelised with demerara sugar</i>	4.25
Dairy-free coconut "yoghurt" <i>Mango, kiwi, pomegranate and chia seeds</i>	5.95

TEA

Ivy 1917 breakfast blend <i>Intense and rich</i>	3.75
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, Darjeeling	3.75

Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75

COFFEE

Pot of coffee and cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50
Hot chocolate <i>milk / mint / white</i>	4.25

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	2.95
Fever-Tree soft drinks <i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i>	2.95
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

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.