

BREAKFAST

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

JUICES

- Choice of fresh juices**
orange / apple / grapefruit / cranberry
- Peach & Elderflower iced tea**
Peach, elderflower and lemon with Ivy 1917
& afternoon tea blends
- Green juice** Avocado, mint, spinach, apple, parsley
- Mixed Berry Smoothie**
Raspberry, strawberry, blueberry, mango and lime
- Beet it** Beetroot, carrot, apple juice

- 3.95 **Home-made Ginger Beer** 4.75
Freshly pressed ginger juice, lemon, sugar & soda water
- 4.50 **Strawberry & Vanilla Soda** 5.95
A blend of strawberry, fruits & vanilla with Fever-Tree soda water
- 4.75 **Vanilla Spiced Sour** 5.95
A non-alcoholic sour using Seedlip Spice, lemon juice,
vanilla syrup & egg white
- 4.75 **Seedlip Garden & Tonic** 5.95
Non-alcoholic spirit with tonic, cucumber & sugar snap peas
- 4.50

COOLERS

PASTRIES & TOAST

- Breakfast pastries** 4.75
Mini pastries with butter and preserves
- Toast and preserves** 3.25
Choice of white, granary or gluten-free

- Toasted crumpets** 3.25
Served with Marmite, mustard and parsley butter
- Butter croissant** 3.75
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

12.50

EGGS

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

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

LIGHT & HEALTHY

- Crushed avocado on gluten-free toast** 7.25
Avocado, lime and coriander with sunflower, pumpkin,
linseed, sesame and pomegranate on dark caraway toast
- Oak smoked salmon** 9.95
Smoked salmon, black pepper and lemon with dark rye bread
- Caramelised ruby grapefruit** 4.25
Pink ruby grapefruit caramelised with demerara sugar

- 7.25 **Kippers** Whole kipper with parsley butter 8.50
- 9.95 **Dairy-free coconut "yoghurt" with berries** 5.95
Crushed pistachio, chia seeds, basil and maple syrup
- 9.95 **Gluten-free organic granola** 5.50
Puffed rice, buckwheat, quinoa grains, apricot, coconut,
toasted seeds with berries and almond milk
- 4.25

TEA

- Ivy 1917 breakfast blend** Intense and rich
- Ivy afternoon tea blend** Mellow, elegant, refreshing
- Ceylon, Earl Grey, Darjeeling**

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

COFFEE

- Pot of coffee and cream** 3.75
- Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato** 3.50
- Hot chocolate milk / mint / white** 4.25
- Vanilla shakerato** 4.00
Espresso shaken with ice, served in a martini glass

SOFT DRINKS

- 3.75 **Coca-Cola, Diet Coke, Coke Zero** 3.25
- 3.50 **Fever-Tree soft drinks** range of tonics,
Madagascan cola, ginger beer, ginger ale, lemonade
- 4.25 **Acqua Panna still mineral water 750ml** 3.75
- 4.00 **San Pellegrino sparkling mineral water 750ml** 3.75

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.