

BREAKFAST

When choosing the below menu, we do require you to select one main course option for all guests in advance. Dietary requirements will be catered for separately.

Freshly squeezed orange juice
The Ivy 1917 breakfast blend or filter coffee

Additional juices and smoothies are available

Selection of mini pastries (V)
Served with butter and preserves

Plant-based coconut “yoghurt” with super seeds (V)
Chia, goji, sunflower, maple and blueberry compote with red berries

Eggs Benedict with pulled ham
Toasted muffin, poached free-range hen’s eggs and hollandaise sauce
OR

Eggs Royale
The Ivy Cure smoked salmon on toasted muffins, poached free-range hen’s eggs with hollandaise sauce and watercress
OR

Poached eggs with avocado (V)
Toasted muffin, free-range hen’s eggs, hollandaise sauce
OR

The Ivy Full Scottish Breakfast *£4.00 supplement*
Smoked back bacon, herbed sausage, fried hen’s eggs, black pudding, Campbells haggis, roast plum tomatoes, grilled flat mushrooms, baked beans and potato scone.

Served with a choice of white or granary toast
OR

The Ivy vegetarian breakfast (V) *£4.00 supplement*
Grilled halloumi, avocado, poached free-range hen’s eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans.

Served with a choice of white, granary or gluten free toast

Menu price: £29

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change. 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.