



FESTIVE 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 dusted with pine sugar
With butter and seasonal preserves

Plant-based coconut “yoghurt” with super seeds
Chia, goji, sunflower, maple and winter berry cinnamon 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 crushed avocado (V)
Toasted muffin, free-range eggs, hollandaise sauce and sesame seeds
OR

The Ivy full breakfast *£4.00 supplement*
Smoked streaky bacon, Cumberland herbed sausages,
fried free-range hen's eggs, potato rösti, black pudding, roast plum tomato,
grilled flat mushroom and baked beans
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.