

BREAKFAST

We offer a selection of three breakfast menus to choose from. Please note the entire party must dine from the same menu.
Each menu is served with freshly squeezed orange juice and The Ivy 1917 Breakfast blend or filter coffee. Additional juices and smoothies are available.



COOLERS & JUICES

London Essence Co. Rhubarb & Cardamom Crafted Soda €3.50

Naturally light soda with earthy, tart rhubarb
& aromatic cardamom

Rosemary Lemonade €7.50

A refreshing blend of lemon, lime & Fever-Tree
soda with homemade rosemary syrup

Green Juice €5.50

Avocado, mint, celery, spinach, apple, parsley



MENU A €30

Maple and winter berry granola

Rollled oats, pecans, coconut shavings, raisins, almond butter,
raspberries, and coconut "yoghurt"

Your choice of the below dishes

Eggs Benedict

Traditional roast ham, toasted soda farls, two poached hen's
eggs with hollandaise sauce and watercress

OR

Eggs Royale

Organic smoked salmon, toasted soda farls, two poached hen's
eggs with hollandaise sauce and watercress

OR

Avocado Benedict

Avocado, two poached hen's eggs on toasted farls,
hollandaise sauce and sesame seeds

BREAKFAST

When choosing the below menu, we do require you to select one main course option for all guests, yopu may order on the day. Dietary requirements will be catered for separately.

MENU B

€39

Maple and winter berry granola

Rolled oats, pecans, coconut shavings, raisins, almond butter, raspberries, and coconut “yoghurt”



Your choice of the below dishes

The Ivy full Irish breakfast

Smoked streaky bacon, sausages, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans
Served with a choice of white, granary or non-gluten toast

OR

The Ivy vegetarian breakfast

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans
Served with a choice of white, granary or non-gluten toast

