

## 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

#### Green Juice

Avocado, Apple, Cucumber, Lemon, Mint, Watercress

#### Soft Bellini

Peach puree, alcohol free sparkling wine

#### The Ivy Homemade Ginger Beer

Freshly Pressed Ginger Juice, Lemon, Agave, Fever-Tree Soda



### MENU A

€30

#### Maple and winter berry granola

Rolled 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 with hollandaise sauce

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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

