

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

- Coconut “Yoghurt” with Berries**
Crushed pistachio, chia seeds, basil and maple syrup
- Maple and Cinnamon Winter Berry Granola**
Rolled oats, pecans, coconut shavings, raisins,
almond butter, raspberries, and coconut “yoghurt”
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We ask that you select one of the below dishes for your whole party

- Eggs Benedict with Hand-pulled Ham**
Toasted Yellow Door Bakery muffin, free-range poached Cavanagh hen’s egg,
triple-cooked chips and hollandaise sauce
- OR

- Eggs Royale with Walter Ewing’s Cured Smoked Salmon**
Toasted Yellow Door Bakery muffin, free-range poached Cavanagh hen’s eggs,
triple-cooked chips and hollandaise sauce
- OR

- Avocado Benedict**
Toasted Yellow Door Bakery muffin, free-range poached Cavanagh hen’s eggs,
triple-cooked chips and hollandaise sauce
- OR

- The Ivy Full Ulster Breakfast** *£4.00 supplement*
Smoked streaky bacon, Blackhill pork sausage, potato bread,
fried Cavanagh hen’s eggs, black pudding, soda farl, roast plum tomatoes,
flat mushrooms and baked beans
- OR

- The Ivy Vegetarian Breakfast (V)** *£4.00 supplement*
Grilled halloumi, avocado, poached Cavanagh hen’s eggs, hollandaise, potato rösti,
flat mushrooms, roast plum tomatoes, watercress and baked beans

Served with a choice of sourdough or granary toast

Menu price: £29