

## BREAKFAST

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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

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**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**