

BREAKFAST MENU

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. Each breakfast menu is served with freshly squeezed orange juice and 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"

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 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

(£4 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

Selection of infused teas and filter coffee to choose from

MENU PRICE: £29.00