

BREAKFAST

Until 11:30am *Monday - Friday* ♦ Until 11am *Saturday & Sunday*

JUICES

Choice of fresh juices orange / apple / grapefruit / cranberry	3.95
Peach & Elderflower iced tea Peach, elderflower and lemon with Ivy 1917 & afternoon tea blends	4.50
Green juice Avocado, mint, spinach, apple and parsley	4.75
Mixed Berry Smoothie Strawberry, raspberry, blueberry, banana, coconut milk and lime	4.75
Beet it Beetroot, carrot, apple and ginger	4.50

COOLERS

Rosemary Lemonade Rosemary infusion, lemon & lime with sparkling water	3.50
Strawberry & Vanilla Soda A blend of strawberry, fruits & vanilla with Fever-Tree soda water	5.95
Vanilla Spiced Sour A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup & egg white	5.95
Seedlip Garden & Tonic Non-alcoholic spirit with tonic, cucumber & sugar snap peas	5.95

PASTRIES & TOAST

Breakfast pastries Mini pastries with butter and preserves	4.75	Smoked salmon crumpet Toasted crumpet topped with cream cheese, smoked salmon and herbs	9.25
Toast and preserves Choice of white, granary or gluten-free	3.25		
Toasted crumpet Served with Marmite, mustard and parsley butter	3.25	Butter croissant with preserves	3.75

THE IVY FULL ENGLISH BREAKFAST

Smoked streaky bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans
Served with a choice of white, granary or gluten-free toast
13.50

THE IVY VEGETARIAN BREAKFAST

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato hash, flat mushrooms, roast plum tomatoes, watercress and baked beans
Served with a choice of white, granary or gluten-free toast
12.50

Eggs Benedict Pulled honey roast ham on toasted muffins, two poached hen's eggs with hollandaise sauce and watercress	8.50
Eggs Royale Smoked salmon, two poached hen's eggs, toasted muffins with hollandaise sauce and watercress	9.50
Folded ham and cheese omelette Honey baked ham, Wookey Hole Cheddar with rocket and grilled tomato	8.95
Two hen's eggs Scrambled, poached or fried with granary toast	6.95

EGGS

Scrambled eggs and smoked salmon Scrambled hen's eggs and oak smoked salmon	8.50	9.95
Avocado and spinach Benedict Avocado, raw baby spinach, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame	7.95	
Avocado, tomato and sesame Chopped avocado with roast plum tomatoes, poached hen's eggs on toasted granary with sesame dressing	8.25	
Hot buttermilk pancakes Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	8.95	8.95

LIGHT & HEALTHY

Crushed avocado on gluten-free toast Avocado, lime and coriander with sunflower, pumpkin, linseed, sesame and pomegranate on dark caraway toast	7.25	Kippers Whole kipper with parsley butter	8.50
Oak smoked salmon Smoked salmon, black pepper and lemon with dark rye bread	9.95	Dairy-free coconut "yoghurt" with berries Crushed pistachio, chia seeds, basil and maple syrup	5.95
Caramelised ruby grapefruit Pink ruby grapefruit caramelised with demerara sugar	4.25	Gluten-free organic granola Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk	5.50

TEA

Ivy 1917 breakfast blend Intense and rich	3.75	Sencha, Jasmine pearls	4.50
Ivy afternoon tea blend Mellow, elegant and refreshing	3.75	Fresh mint, Camomile, Peppermint, Verbena	3.50
Ceylon, Earl Grey, Darjeeling	3.75	Rosebud, Oolong	5.75

COFFEE

Pot of coffee and cream	3.75	Coca-Cola, Diet Coke, Coke Zero	2.95
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50	Fever-Tree soft drinks range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade	2.95
Hot chocolate milk / mint / white	4.25	Acqua Panna still mineral water 750ml	4.25
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.00	San Pellegrino sparkling mineral water 750ml	4.25

SOFT DRINKS

A discretionary optional service charge of 12.5% will be added to your bill.
Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.
Consuming raw or undercooked meals may increase your risk of foodborne illness.