

## 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.

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.

### MENU A

£32

#### Selection of mini pastries

Served with butter and preserves

#### Bircher muesli with apple and blueberries

Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm

#### Eggs Benedict

Hand-pulled ham on toasted muffins, two poached hen's eggs with hollandaise sauce and watercress

OR

#### Eggs Royale

The Ivy Cure smoked salmon, toasted muffins, two poached hen's eggs with hollandaise sauce and watercress

OR

#### Avocado Benedict

Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame

### MENU B

£38

#### Selection of mini pastries

Served with butter and preserves

#### Bircher muesli with apple and blueberries

Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm

#### The Ivy full breakfast

Smoked streaky bacon, Cumberland herbed sausages, fried hen's eggs, potato rösti, black pudding, roast plum tomato, grilled flat mushroom and baked beans.

*Served with a choice of white or granary 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 or granary toast*

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.