

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

Selection of mini pastries

Served with butter and preserves

Bircher muesli with apple and strawberries

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

Eggs Benedict

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

OR

Eggs Royale

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

OR

Poached Eggs with Crushed Avocado

Toasted muffin, free-range eggs, hollandaise sauce and sesame seeds

Menu price: £30

MENU B

Selection of mini pastries

Served with butter and preserves

Bircher muesli with apple and strawberries

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

The Ivy full breakfast

Smoked streaky bacon, Cumberland herbed sausages, fried free-range 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 free-range hen's eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans.

Served with a choice of white or granary toast

Menu price: £35