

IVY TREE
PRIDE OF ESSEX

THE BRUNCH & EGGS

THE BRUNCH

2 EGGS, BACON, CUMBERLAND SAUSAGE, HASH BROWN, CHERRY TOMATO, PORTOBELLO MUSHROOM & BEANS

THE IVY BREAKFAST

2 EGGS, SMOKED SALMON, AVOCADO, MUSHROOM, CHERRY TOMATO, ASPARAGUS & SAUTEED SPINACH

MEDITERRANEAN

2 EGGS, SPICY BEEF SAUSAGE, HALLOUMI, FETA CHEESE, OLIVES, CHERRY TOMATO, CUCUMBER, PORTOBELLO MUSHROOM, PASTRY, SEEDED BAGEL, MARBURY DIP & HONEY.

AMERICAN TASTE

3 PIECES OF HOMEMADE PANCAKES, TWO CUMBERLAND SAUSAGES, STREAKY SMOKED BACON, EGG, BUTTER & MAPLE SYRUP

BENEDICT

TOASTED ENGLISH MUFFIN WITH BACON OR HAM TOPPED WITH POACHED EGGS & HOLLANDAISE SAUCE

FLORENTINA

TOASTED BRIOCHE WITH SPINACH TOPPED WITH POACHED EGGS & HOLLANDAISE SAUCE

ROYALE

TOASTED SOURDOUGH WITH SMOKED SALMON TOPPED WITH POACHED EGGS & HOLLANDAISE SAUCE

SANDWICHES & WRAPS

BREAKFAST CLUB

TOASTED SOURDOUGH WITH EGG, STREAKY BACON, CUMBERLAND SAUSAGE, AND MATURE CHEDDAR CHEESE

MEATY CLUB

TOASTED SOURDOUGH WITH CHICKEN, STREAKY BACON, MATURES CHEDDAR CHEESE, MIXED LEAVES, TOMATO, AND CHIPOTLE MAYONNAISE.

GREEN ROLL

SPINACH CREPE STUFFED WITH CHIVES CREAM CHEESE MIXED LETTUCE & SMOKED SALMON.

CHICKEN ESCALOPE

BREADED FRIED CHICKEN, MIXED LEAVES, TOMATO, CUCUMBER WITH MELTED CHEESE & MAYONNAISE.

THE NEW JERSEY

CHARGRILLED FILLET OF BEEF, CARALIMESED RED ONION, LETTUCE, TOMATO & MUSTARD

OMELETTES (ALL SERVED WITH SIDE SALAD)

TOPPINGS:

CHEESE (M), SPINACH, MUSHROOM, ONION, TOMATO, MIXED PEPPERS, HAM, BACON, TURKISH SUQUK, FETA CHEESE (M), CUMBERLAND (G)

PLAIN 8.5 | ONE TOPPING 10 | TWO TOPPINGS 12 | THREE TOPPINGS 13.5

BURGERS & PASTAS

THE IVY BEEF BURGER

SMOKED APPLEWOOD CHEESE, CARAMELISED ONION, LETTUCE, TOMATOES, SMOKED MAYONNAISE.

SOUTHERN CHICKEN BURGER

APPLE WOOD CHEESE, SLICED TOMATOES, CARAMELISED RED ONION, GEM LETTUCE, SIGNATURE SAUCE & HAND CUT CHIPS.

SPAGHETTI CARBONARA

YOLK, CRISPY PANCETTA, AGED PARMESAN CHEESE

BEEF PAPPARDELLE

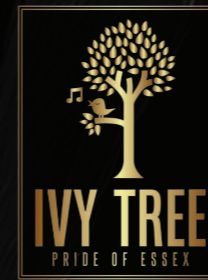
SERVED WITH PULLED BEEF RIBS & SHAVED PARMESAN CHEESE.

SEAFOOD LINGUINE

KING PRAWNS, MUSSELS, CALAMARI, SALMON AGED PARMESAN

CHICKEN & MUSHROOM PENNE

BUTTERMILK CHICKEN BREAST, OYSTER MUSHROOMS AGED PARMESAN



BREAKFAST & BRUNCH MENU

10.50

11.99

11.99

11.99

10.99

10.99

10.99

8.99

9.99

8.99

8.99

12.99

SALADS

CEASAR

GRIDLED CHICKEN, GEM LETTUCE, CRISPY FOCACCIA WITH CAESAR SAUCE

11.99

STEAK SALAD

GRIDLED FILLET OF BEEF SERVED WITH MIXED LEAVES & ROCKETS, ROASTED MIXED PEPPERS, RED ONION, GHERKINS, CHERRY TOMATOES, MUSTARD DRESSING.

12.99

THE IVY SALAD

SEASONAL LEAVES, FIGS, SULTANAS, CRANBERRIES TOPPED WITH TULUM CHEESE, ROASTED WALNUTS, OLIVE OIL SUMAC AND POMEGRANATE MOLASSES.

11.99

CHEESE BOARD

SERVED WITH FRESHLY BAKED FRENCH BREAD, PICKLES, CHUTNEY & JAM.

CHOICE OF CHEESE

BRIE (V) (BRIE DE MEAUX, FRANCE) GORGONZOLA DOP (LOMBARDY, ITALY) DAMBUSTER (V) (LANCASHIRE, UK)

39.99

MEAT BOARD

SERVED WITH FRESHLY BAKED FRENCH BREAD, BUTTER, PICKLES.

CHOICE OF MEAT

SERRANO HAM FROM TERUEL, SPAIN BRITISH BEEF SILVERSIDE, ENGLAND PROSCIUTTO, ITALIAN

49.99

OUR SIGNATURE MIXED BOARD

SERVED WITH FRESHLY BAKED FRENCH BREAD, PICKLES, CHUTNEY, JAM, BUTTER

X

VEGAN & VEGETARIAN

SHAKSHUKA

MIDDLE EASTERN EASTERN EGGS, TOMATOES, PEPPERS, HERBS, TOPPED WITH CRUSHED FETA CHEESE & CHILI FLAKES.

9.99

VEGAN PORRIDGE

SEASONAL MIXED FRUITS, CHOICE OF YOUR ALMOND MILK OR SOY MILK SERVED WITH HONEY OR MAPLE SYRUP

9.99

GRANOLA

SEASONAL MIXED FRUITS, NATURAL YOGURT DRIZZLED WITH HONEY OR MAPLE SYRUP

9.99

SWEET TASTE

FRENCH TOAST

CINNAMON EGG BRUSHED BRIOCHE BREAD MIXED BERRY COMPOTE & HONEY MASCARPONE CREAM (MEG)

11.00

BELGIUM WAFFLES

2 PIECES OF BELGIUM WAFFLE SERVED WITH MIXED SEASONAL FRUITS, CHOCOLATE WAFER, MARSHMALLOWS & CHOICE OF NUTELLA OR MAPLE SYRUP. (N.M.G.S.O.E)

11.50

PANCAKES

3 PIECES OF HOMEMADE FLUFFY PANCAKES SERVED WITH MIXED SEASONAL FRUITS, CHOCOLATE WAFFLES, MARSHMALLOWS & CHOICE OF NUTELLA MAPLE SYRUP. (E.M.G.N)

11.50

ADD NUTELLA 2 | ADD BISCOFF 2

HOT DRINKS

ESPRESSO

2.5

MACCHIATO

2.5

AMERICANO

3

FLAT WHITE

3

CAPPUCCINO

3

LATTE

3

MOCHA

3

HOT CHOCOLATE

3

TEAS

ENGLISH BREAKFAST TEA

2.5

PEPPERMINT TEA

2.5

CHAMOMILE

2.5

GREEN TEA

2.5

LEMON & GIN

2.5

MILKSHAKES

KINDER BUENO

6

FERRERO ROCHER

6

OREO

6

STRAWBERRY

6

BANANA

6

VANILLA

6

CHOCOLATE

6

BISCOFF

6

SMOOTHIES

BANANA

6

BERRY CRUSH

6

TROPICAL RISE

6

GO GREEN

6

CHILLED DRINKS

COKE

3

DIET

3

COKE ZERO

3

FANTA

3

SPRITE

3

SPARKLING WATER

3

STILL WATER

3

TONIC WATER

3

SODA WATER

3



SCAN ME

FOOD ALLERGY NOTICE: ALL BREADS MAY CONTAIN NUTS AND SESAME. THE OILS USED IN OUR RESTAURANT ARE MODIFIED OILS. THEY CONTAIN SOY.

C-CELERY/G-GLUTEN/CR-CRUSTACEANS/E-EGGS/F-FISH/L-LUPIN/M-MILK/MO-MOLLUSCS/MU-MUSTARD/N-NUTS/P-PEANUTS/SS-SESAME SEEDS/SO-SOYA/SD-SULPHUR DIOXIDE

FOOD ALLERGIES BEFORE ORDERING YOUR FOOD & DRINK. PLEASE SPEAK TO MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR WOULD LIKE TO KNOW MORE ABOUT THE INGREDIENTS. WE CAN NOT GUARANTEE THAT ALL OUR DISHES ARE 100% FREE FROM NUTS OR THEIR DERIVATIVES. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL

@ivytree

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