

Salted smoked almonds
Hickory smoked and lightly
spiced (Vegan)
3.25

Spiced green olives
Gordal olives with chilli,
coriander and lemon (Vegan)
3.50

Zucchini fritti
Crispy courgette fries
with lemon, chilli and
mint yoghurt
5.95

**Salt-crusted
sourdough bread**
With salted butter
4.75

Truffle arancini
Fried Arborio rice balls
with truffle cheese
5.95

STARTERS

Avocado and tomato cocktail
Red pepper, lettuce and pomegranate
dressed with a spicy harissa sauce (Vegan)
9.50

Tossed Asian salad
Warm salad of beansprouts, pak choi, watermelon,
broccoli, cashew nuts, sesame and coriander with
hoisin sauce (Vegan)
8.50

Stracciatella di bufala
With crispy artichokes,
pear and truffle honey
11.95

White onion soup
Onion Lyonnaise, truffle mascarpone
and toasted brioche
6.75

Roast pumpkin tortellini
Ironbark pumpkin purée, grated black truffle,
Amaretti crumb, sage and a light cheese sauce
10.95

MAINS

Jackfruit and peanut bang bang salad
Chayote, Chinese leaf, mooli, crispy wonton,
peanuts and coriander (Vegan)
13.95

The Ivy vegetarian shepherd's pie
Truffle-stuffed king oyster mushrooms with quinoa,
chickpeas, roasted peppers, aubergine and a
Moroccan tomato sauce
14.95

Sweet potato Kerala curry
Chickpeas, broccoli, coriander and coconut
served with rice on the side (Vegan)
17.95

Wild mushroom risotto
Vicenza cheese, toasted pine nuts
with sage and rocket salad
13.95

Halloumi open sandwich
Grilled halloumi, crushed avocado, black olives,
red pepper, San Marzanino tomatoes, watercress
and yuzu sauce
12.95

SIDES

**Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing**
(Vegan)
3.75

**Sprouting broccoli, miso butter,
sesame and chilli**
4.25

Herbed green salad (Vegan)
3.50

**San Marzanino tomato and basil salad
with Pedro Ximénez dressing (Vegan)**
3.95

Thick cut chips (Vegan)
4.25

Green beans and roasted almonds
3.95

Jasmine rice with toasted sesame (Vegan)
3.50

Peas, sugar snaps and baby shoots
3.50

DESSERTS

Crème brûlée
Classic set vanilla custard
with a caramelised
sugar crust
6.95

Frozen berries
Mixed berries with yoghurt
sorbet and warm white
chocolate sauce
7.50

Apple tart fine
Baked apple tart with
vanilla ice cream and
Calvados flambé
(14 mins cooking time)
8.75

**Mini chocolate
truffles**
With a liquid salted
caramel centre
3.75

**Ice creams
and sorbets**
Selection of dairy ice creams
and fruit sorbets
6.00

Rum baba
Plantation rum soaked
sponge with Chantilly cream
and raspberries
8.50

Selection of fresh fruits
Fruit plate with coconut
"yoghurt" and chia seeds
(Vegan)
8.95

Malted banana ice cream
Chocolate brownie,
caramelised banana,
candied pecans and cocoa
nib tuile
7.75

Sorbets
Selection of
fruit sorbets
(Vegan)
6.00

**Pistachio and raspberry
ice cream sundae**
Vanilla ice cream with
meringue, raspberries,
shortbread and a warm
raspberry sauce
8.95