

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

Asparagus with truffle hollandaise
Warm asparagus spears with truffle hollandaise and baby watercress
9.50

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

Sorbets
Selection of fruit sorbets (Vegan)
6.00

Mini chocolate truffles
With a liquid salted caramel centre
3.75

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

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

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

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