

**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  
5.75

**Salt-crusted  
sourdough bread**  
With salted butter  
3.95

**Truffle arancini**  
Fried Arborio rice balls  
with truffle cheese  
5.50

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## STARTERS

**Roast pumpkin soup**  
Creamed pumpkin with truffle ricotta,  
pine nuts and crispy sage  
6.25

**Truffled wild mushrooms**  
Potato rösti, creamed mushroom,  
fried quail's egg and grated truffle  
7.95

**Laverstoke Park Farm  
buffalo mozzarella**  
Crispy artichokes, pear and truffle honey  
8.95

**Jackfruit and peanut bang bang salad**  
Chayote, Chinese leaf, mooli, crispy wonton,  
peanuts, sesame seeds and coriander (Vegan)  
7.95

**Avocado and tomato cocktail**  
Red pepper, lettuce and pomegranate dressed  
with a spicy harissa sauce (Vegan)  
8.75

**Tossed Asian salad**  
Warm salad of beansprouts, pak choi,  
watermelon, broccoli, cashew nuts, sesame  
and coriander with hoisin sauce (Vegan)  
7.50

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## MAINS

**Roast butternut squash with grains**  
Buckwheat, chickpeas, pumpkin seeds, sesame  
and pomegranate with crumbled feta cheese,  
harissa sauce and coriander dressing  
13.25

**The Ivy vegetarian shepherd's pie**  
Truffle-stuffed king oyster mushrooms  
with quinoa, chickpeas, roasted peppers,  
aubergine and a Moroccan tomato sauce  
13.95

**Keralan sweet potato curry**  
Choy sum, broccoli, coriander and coconut  
with steamed jasmine rice (Vegan)  
14.50

**Wild mushroom risotto**  
Vicenza cheese, toasted pine nuts  
with sage and rocket salad  
12.95

**Halloumi open sandwich**  
Grilled halloumi, crushed avocado,  
black olives, red pepper, San Marzanino  
tomatoes, watercress and yuzu sauce  
11.95

**Jackfruit and peanut bang bang salad**  
Chayote, Chinese leaf, mooli, crispy wonton,  
peanuts, sesame seeds and coriander (Vegan)  
12.95

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## SIDES

**Baked sweet potato, harissa  
coconut "yoghurt", mint and coriander  
dressing (Vegan)**  
4.25

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

**Green leaf salad  
with mixed herbs (Vegan)**  
3.25

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

**Thick cut chips (Vegan)**  
3.75

**Green beans and roasted almonds**  
3.95

**Jasmine rice with toasted sesame  
(Vegan)**  
3.50

**Peas, sugar snaps  
and baby shoots**  
3.25

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## 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  
7.25

**Sorbets**  
Selection of  
fruit sorbets  
(Vegan)  
5.25

**Mini chocolate  
truffles**  
With a liquid salted  
caramel centre  
3.50

**Ice creams  
and sorbets**  
Selection of dairy ice creams  
and fruit sorbets  
5.25

**Rum baba**  
Plantation rum soaked  
sponge with Chantilly  
cream and raspberries  
8.25

**Selection of fresh fruits**  
Fruit plate with coconut  
"yoghurt" and chia seeds  
(Vegan)  
7.95

**Malted banana ice cream**  
Chocolate brownie,  
caramelised banana,  
candied pecans and cocoa  
nib tuile  
7.50

**Apple tart fine**  
Baked apple tart with  
vanilla ice cream and  
Calvados flambé  
(14 mins cooking time)  
8.50

**Blackberry ice cream  
sundae**  
Vanilla ice cream with  
meringue, roasted hazelnuts,  
blackberry mousse,  
shortbread and a warm  
blackberry sauce  
8.25