

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

Salt-crusted sourdough bread
With salted butter
4.75

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

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

Truffle arancini
Fried Arborio rice balls with truffle cheese
5.95

STARTERS

Roast pumpkin soup
Creamed pumpkin with truffle ricotta, pine nuts and crispy sage
6.95

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

Truffled wild mushrooms
Potato rösti, creamed mushroom, fried quail's egg and grated truffle
8.95

Jackfruit and peanut bang bang salad
Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander (Vegan)
8.50

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

MAINS

Roast butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing
14.25

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

Keralan sweet potato curry
Choy sum, broccoli, coriander and coconut with steamed jasmine rice (Vegan)
15.50

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

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

SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing (Vegan)
4.50

Sprouting broccoli, miso butter, sesame and chilli
4.50

Green leaf salad with mixed herbs (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

Blackberry ice cream sundae
Vanilla ice cream with meringue, roasted hazelnuts, blackberry mousse, shortbread and a warm blackberry sauce
8.95

