

**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  
4.50

**Truffle arancini**  
Fried Arborio rice balls with truffle cheese  
5.95

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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)**  
3.50

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

**Thick cut chips (Vegan)**  
3.95

**Green beans and roasted almonds**  
3.95

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

**Peas, sugar snaps and baby shoots**  
3.50

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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

