

**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

4.25

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

5.95

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## STARTERS

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

8.75

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

9.50

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

7.50

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

8.95

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

5.95

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## MAINS

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

12.95

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

13.95

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

16.95

**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

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## SIDES

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

3.75

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

3.95

**Herbed green salad (Vegan)**

3.25

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

3.95

**Thick cut chips (Vegan)**

3.95

**Green beans and roasted almonds**

3.75

**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

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

8.25