

**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

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## 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

**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

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## 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 Keralan 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

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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**  
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

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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  
7.50

**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

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