

THE IVY

SINCE 1917

SPRING VEGAN AND VEGETARIAN MENU

Spiced Green Gordal Olives
With chilli, coriander
and lemon (vegan) 4.25

**Truffle Arancini
Rice Balls**
7.95

**Salt-crusted
Sourdough Bread**
6.25

**Honey and Rosemary
Glazed Almonds**
4.25

Zucchini Fritti
With lemon, chilli
and mint yoghurt 6.95

STARTERS

**Twice-baked
Gratinated
Cheese Soufflé**
Basil and lovage pesto,
toasted pine nuts 10.95

Tossed Asian Salad 9.25
Warm salad of
pak choi, watermelon,
broccoli, cashew nuts,
sesame and coriander
with hoisin sauce
(vegan)

**Avocado and
Tomato Cocktail** 9.75
Red pepper, lettuce
and pomegranate
dressed with a spicy
harissa sauce
(vegan)

Buffalo Mozzarella 10.75
Baby tomatoes,
sun-dried peppers,
black olives, green
pesto and pine nuts

**Bang Bang Salad
with Spicy Jackfruit** 9.50
Roasted peanuts,
chayote, sesame,
white mooli and
shredded Chinese leaf
(vegan)

MAINS

**Linguine with
Courgette Ribbons** 16.95
Crumbled Greek
white "cheese", rocket,
pine nuts and rustic
tomato sauce
(vegan)

**Plant-based Vegan
"Cheese Burger"** 17.95
With pickles, red onion,
sauce and thick cut chips
(vegan)

**Chargrilled Halloumi
with Mixed Grains** 16.95
Avocado, edamame
beans, toasted almonds,
crispy shallots and
spicy red pepper dressing

**Feta and Heritage
Tomato Salad** 17.95
Pressed watermelon
with avocado, green olives,
pistachios and salsa verde

SIDES

Garden peas, broad beans and baby shoots 4.75

Thick cut chips (vegan) 6.50

Green beans and roasted almonds 5.50

Jasmine rice with toasted
coconut and coriander (vegan) 4.50

Sprouting broccoli, lemon oil
and sea salt (vegan) 5.95

Baby gem lettuce, herb dressing,
cheese and pine nuts 5.75

Heritage tomato and salsa verde salad
(vegan) 5.95

DESSERTS

**Doughnuts with Dark Chocolate
Fondue (for two to share)** 17.95
Dark chocolate sauce and strawberries

Crème Brûlée 8.95
Classic set vanilla custard
with a caramelised sugar crust

Lemon Sorbet with Frozen Berries 9.50
Selected berries and redcurrants
with lemon sorbet, red berry sauce
(vegan)

Rum Baba 11.50
Dark rum soaked sponge with
Chantilly cream and strawberries

Salted Caramel Chocolate Truffles 5.50
With a liquid caramel centre

**Your Selection of
Ice Creams and Sorbets** 7.95
Choose your own house flavours
with butter shortbread

Apple Tart Fine 11.95
Baked apple tart with vanilla ice cream
and Calvados flambé
(14 mins cooking time)

Selection of Fresh Fruits 7.95
Fruit plate with coconut "yoghurt"
and chia seeds (vegan)

Sorbets 7.95
Selection of fruit sorbets (vegan)



Scan for allergy &
nutritional information

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.