

# 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 12.5% will be added to your bill.