

# THE IVY

SINCE 1917

## SUMMER VEGAN AND VEGETARIAN MENU

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

**Truffle Arancini  
Rice Balls**  
7.95

**Salt-crusted  
Sourdough Bread**  
6.25

**Rosemary  
Glazed Almonds**  
4.25

**Zucchini Fritti**  
With lemon, chilli  
and mint yoghurt 6.95

### STARTERS

**Goat's Curd Salad** 10.25  
Courgette ribbons,  
golden raisins, pecans,  
white endive, fennel pollen  
and Black Bee honey

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

**Roasted Tomato Soup** 8.50  
Red pepper, crumbled  
Greek-style "cheese",  
pine nuts and coriander  
(vegan)

**Burrata with Lovage Pesto** 12.50  
Pea and herb purée  
with broad beans,  
pine nuts and cornflowers

### MAINS

**Tossed Asian salad** 15.50  
Warm salad of pak choi,  
watermelon, broccoli,  
cashew nuts, sesame and  
coriander with hoisin sauce  
(vegan)

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

**Chargrilled Halloumi  
with Oxheart Tomatoes** 16.95  
Courgette ribbons, smoked  
aubergine, broad beans, red  
pesto and sherry vinaigrette

**Plant-based  
Malaysian Curry** 17.95  
Sweet potato, toasted  
coconut, red chilli, coriander  
and jasmine rice  
(vegan)

### SIDES

**Garden Peas** 4.75  
with broad beans and baby shoots

**Thick Cut Chips (vegan)** 6.50

**Green Beans** 5.50  
with roasted almonds

**Jasmine Rice** 4.50  
with toasted coconut and coriander  
(vegan)

**Sprouting Broccoli** 5.95  
with lemon oil and sea salt (vegan)

**Baby Gem Lettuce** 5.75  
with herb dressing, cheese and pine nuts

**Tomato and Coriander Salad** 5.25  
with sherry vinegar dressing  
(vegan)

### DESSERTS

**Strawberry and Elderflower Trifle** 10.25  
Layered Savoirdi biscuits with  
strawberries, lavender and vanilla cream

**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)

**Raspberry and Pistachio Coupe** 8.95  
Raspberry sorbet with pistachio foam,  
raspberries, pistachios and raspberry sauce  
(vegan)

**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.