

# THE IVY

SINCE 1917

## VEGAN AND VEGETARIAN MENU

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| <b>Spiced Green Olives</b> 3.95<br>Nocellara del Belice olives with chilli and coriander | <b>Truffle Arancini</b> 6.95<br>Fried Arborio rice balls with truffle cheese | <b>Salt-crusted Sourdough Bread</b> 5.50<br>With Glenilen Farm salted butter | <b>Salted Spanish Almonds</b> 3.95<br>Roasted, olive oil and lightly spiced | <b>Zucchini Fritti</b> 5.95<br>Crispy courgette fries with lemon, chilli and mint yoghurt |
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### STARTERS

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| <b>Tossed Asian Salad</b> 8.50<br>Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan) | <b>Creamed Truffle Potato</b> 9.95<br>Sautéed wild mushrooms, egg yolk, truffle, black garlic purée and thyme crouton | <b>Burrata and Black Fig</b> 11.50<br>Chicory, Acanto extra virgin olive oil, pomegranate molasses and crushed pistachio | <b>Beetroot Carpaccio</b> 8.95<br>Cabernet Sauvignon dressing, horseradish, blackberries and hazelnuts (vegan) |
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### MAINS

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| <b>Keralan Sweet Potato Curry</b> 16.95<br>Choy sum, broccoli, coriander and coconut with steamed jasmine rice (vegan) | <b>Chargrilled Irish Halloumi</b> 15.95<br>Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and labneh | <b>Tossed Asian Salad</b> 14.50<br>Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan) | <b>Wild Mushroom Risotto</b> 17.95<br>Carnaroli Gran Riserva rice, truffle salsa, Tirkeeran cheese and fresh black truffle |
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### SIDES

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| <b>Garden Peas</b> 4.50<br>with broad beans and baby shoots      | <b>Jasmine Rice</b> 3.95<br>with toasted coconut and coriander (vegan) | <b>Baby Gem Lettuce</b> 4.95<br>with herb dressing, cheese and pine nuts            |
| <b>Thick Cut Chips (vegan)</b> 5.50                              | <b>Sprouting Broccoli</b> 5.95<br>with lemon oil and sea salt (vegan)  | <b>Heirloom Tomato and Basil Salad</b> 5.50<br>with sherry vinegar dressing (vegan) |
| <b>Colcannon</b> 4.75<br>creamed potatoes, black kale and butter |  |   |

### DESSERTS

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| <b>Bushmills Whiskey Crème Brûlée</b> 8.50<br>Bushmills whiskey vanilla custard with a caramelised sugar crust              | <b>Draynes Farm Ice Creams and Sorbets</b> 7.50<br>Choose your own house flavours with butter shortbread                        | <b>Hillsborough Farm Honey and White Chocolate Cheesecake</b> 8.95<br>Mango sorbet, honeycomb and edible flower |
| <b>Lemon Sorbet with Frozen Berries</b> 8.75<br>Selected berries and redcurrants with lemon sorbet, red berry sauce (vegan) | <b>Salted Caramel Chocolate Truffles</b> 4.95<br>With a liquid salted caramel centre  | <b>Rum Baba</b> 10.50<br>Dark rum soaked sponge with Chantilly cream and raspberries                            |
| <b>Selection of Draynes Farm Sorbets</b> 7.50<br>Selection of fruit sorbets (vegan)   | <b>Apple Tart Fine</b> 10.95<br>Baked apple tart with Draynes Farm vanilla ice cream and Calvados flambé (14 mins cooking time) | <b>Selection of Fresh Fruits</b> 7.95<br>Fruit plate with coconut "yoghurt" and chia seeds (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.