

# THE IVY

SINCE 1917

## AUTUMN VEGAN AND VEGETARIAN MENU

**Spiced Gordal Olives**  
With chilli, coriander  
and lemon (vegan) 4.50

**Truffle Arancini  
Rice Balls**  
8.25

**Salt-crusted  
Sourdough Bread**  
6.75

**Rosemary  
Glazed Almonds**  
4.25

**Zucchini Fritti**  
With lemon, chilli  
and mint yoghurt 7.95

### STARTERS

**Truffle Tagliolini**  
Fine durum wheat pasta  
with grated black truffle  
and cheese sauce

11.95

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

10.25

**French Onion Soup**  
Gratinated cheese croutons  
and parsley

9.95

**Tamarind Roasted Beetroot  
and Chicory Salad**  
Hazelnuts, blackberries  
and pomegranate molasses  
(vegan)

11.75

### MAINS

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

16.95

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

18.95

**Artichoke and  
Sweet Potato Tagine**  
Ras el hanout spiced  
with toasted almonds,  
olives, aubergine and  
harissa couscous  
(vegan)

18.95

**Rendang  
Plant-based Curry**  
Sweet potato, green beans,  
chilli, coconut "yoghurt", choy  
sum, broccoli, toasted coconut,  
jasmine rice, coriander cress  
(vegan)

21.95

### SIDES

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

4.95

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

4.75

**Macaroni Cheese Gratinée**  
with mozzarella and cheddar cream sauce

7.95

**Thick Cut Chips (vegan)**

6.75

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

6.75

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

5.25

**Green Beans**  
with roasted almonds

5.75

### DESSERTS

**Cherry and Pistachio Nougat  
Glacé Flambé**  
Raspberries and kirsch

11.50

**Mandarin and White Chocolate Parfait**  
Warm dark chocolate sauce  
and toasted panettone

12.95

**Sticky Toffee Pudding**  
Salted caramel sauce, dates,  
clotted cream and gold flakes

11.50

**Espresso Coffee Crème Brûlée**  
Set custard infused with coffee,  
butter shortbread

9.95

**Salted Caramel Chocolate Truffles**  
With a liquid caramel centre

6.25

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

9.50

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

10.50

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

8.25

**Sorbets**  
Selection of fruit sorbets (vegan)

8.25



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.