

# THE IVY

SINCE 1917

## FESTIVE 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

**Roast Pumpkin and  
Butternut Squash Soup**  
Chestnut ricotta,  
pine nuts and sage

9.95

**Stilton and Walnut  
Cheese Soufflé**  
Twice-baked  
in a cream sauce

11.95

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

10.25

**Whipped Plant-based  
Cream and Candied  
Pecan Salad**  
Truffle, quince purée,  
black grapes, chicory with  
a Dijon mustard dressing  
(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

**Lentil and  
Aubergine Bake**  
Mixed grains, roasted pumpkin  
purée, red pepper drops,  
watercress and a spiced  
tomato sauce  
(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

**Brussels Sprouts**  
with chestnuts and cranberries

5.25

**Thick Cut Chips (vegan)**

6.75

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

6.75

**Green Beans**  
with roasted almonds

5.75

### DESSERTS

**Christmas Crème Brûlée**  
Winter berry cinnamon compote  
and shortbread

10.50

**Warm Almond Mince Pies**  
With brandy cream, candied orange  
and pine sugar

6.95

**Christmas Pudding**  
Flambéed Christmas pudding with  
almonds, redcurrants and vanilla cream

11.50

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

10.50

**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

**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 12.5% will be added to your bill.