

THE IVY

SINCE 1917

VEGAN AND VEGETARIAN MENU

Salted Spanish Almonds Roasted and lightly spiced (vegan)	5.25	Truffle Arancini Fried Arborio rice balls with truffle cheese	9.75	Salt-crusted Sourdough Bread With salted butter	7.95	Zucchini Fritti Crispy courgette fries with lemon, chilli and mint yoghurt	8.95
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STARTERS

Tossed Asian Salad Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)	12.95	Avocado and Tomato Cocktail Red pepper, lettuce, pomegranate dressed with a spicy harissa sauce (vegan)	11.95	Burrata and Black Fig Chicory, Acanto extra virgin olive oil, pomegranate molasses and crushed pistachios	14.75	Beetroot Carpaccio Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts (vegan)	12.95
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MAINS

Chargrilled Irish Halloumi Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and labneh	23.95	Wild Mushroom Risotto Carnaroli Gran Riserva risotto, truffle salsa, Bella Lodi hard cheese and fresh black truffle (vegan)	24.50	Keralan Sweet Potato Curry Choy sum, broccoli, coriander and coconut with steamed jasmine rice (vegan)	22.95	Tossed Asian Salad Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)	20.95
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SIDES

Peas, Sugar Snaps and Baby Shoots	5.95	Jasmine Rice with toasted coconut and coriander (vegan)	4.50	Sprouting Broccoli with lemon oil and sea salt (vegan)	7.50
Thick Cut Chips (vegan)	6.95	Creamed Champ Potato	6.50		
Brussels Sprouts with chestnuts and cranberries	6.75				

DESSERTS

Christmas Whiskey Crème Brûlée Set Dubliner whiskey vanilla custard with a caramelised sugar crust, winter berry compote and butter shortbread	11.95	Mini Chocolate Truffles With a liquid salted caramel centre	6.75	Ice Creams and Sorbets Selection of dairy ice creams and fruit sorbets	8.95
Dark Chocolate Orange Cheesecake Vegan cream cheese, biscuit crumb, mango sorbet (vegan)	12.50	Sorbets Selection of fruit sorbets (vegan)	8.95	Selection of Fresh Fruits Fruit plate with coconut "yoghurt" and chia seeds (vegan)	8.95



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. Please note that all gratuities provided directly to a server are kept by the server. The restaurant deducts a 5% admin fee to cover the processing of an electronic tip.