

THE IVY

SINCE 1917

VEGAN AND VEGETARIAN MENU

Spiced Green Olives 4.50 Nocellara del Belice olives with chilli and coriander	Truffle Arancini 7.25 Fried Arborio rice balls with truffle cheese	Salt-crusted Sourdough Bread 5.75 With Glenilen Farm salted butter	Salted Spanish Almonds 4.25 Roasted, olive oil and lightly spiced	Zucchini Fritti 6.75 Crispy courgette fries with lemon, chilli and mint yoghurt
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STARTERS

Tossed Asian Salad 8.50 Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)	Roast Pumpkin and Butternut Squash Soup 9.95 Chestnut ricotta, pine nuts and sage	Buffalo Mozzarella 10.75 Quince purée, glazed pecans, grapes, red endive and truffle honey	Kearney Blue Cheese and Walnut Cheese Soufflé 10.95 Twice-baked in a cream sauce
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MAINS

Keralan Sweet Potato Curry 16.95 Choy sum, broccoli, coriander and coconut with steamed jasmine rice (vegan)	Lentil and Aubergine Bake 16.95 Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce	Tossed Asian Salad 14.50 Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)	Wild Mushroom Risotto 18.95 Carnaroli Gran Riserva risotto, truffle salsa, Tirkeeran cheese, fresh black truffle and gold flakes
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SIDES

Garden Peas 4.95 with broad beans and baby shoots	Colcannon 4.95 creamed potatoes, black kale and butter	Jasmine Rice 4.50 with toasted coconut and coriander (vegan)
Thick Cut Chips (vegan) 5.95	Sprouting Broccoli 6.25 with lemon oil and sea salt (vegan)	

DESSERTS

Christmas Whiskey Crème Brûlée 9.50 Bushmills whiskey vanilla custard with a caramelised sugar crust, winter berry compote and butter shortbread	Draynes Farm Ice Creams and Sorbets 7.50 Choose your own house flavours with butter shortbread	Dark Chocolate Orange Cheesecake 9.95 Vegan cream cheese, biscuit crumb, mango sorbet (vegan)
Lemon Sorbet with Frozen Berries 8.75 Selected berries and redcurrants with lemon sorbet, red berry sauce (vegan)	Salted Caramel Chocolate Truffles 5.25 With a liquid salted caramel centre	Christmas Pudding 10.50 Flambéed, with almonds, redcurrants and vanilla cream
Selection of Draynes Farm Sorbets 7.50 Selection of fruit sorbets (vegan)	Snowball Fight 10.95 Honeycomb ice cream, white chocolate, gingerbread and cream sauce	Selection of Fresh Fruits 7.95 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.