

THE IVY

SINCE 1917

WINTER VEGAN AND VEGETARIAN MENU

- Truffle Arancini Rice Balls** 8.25
- Salt-crusted Sourdough Bread** 6.75
- Rosemary Glazed Almonds** 4.25

- Zucchini Fritti** 7.95
With lemon, chilli and mint yoghurt
- Spiced Gordal Olives** 4.50
With chilli, coriander and lemon (vegan)

STARTERS

- Roast Pumpkin and Butternut Squash Soup** 9.95
Chestnut ricotta, pine nuts and sage
- Stilton and Walnut Cheese Soufflé** 11.95
Twice-baked in a cream sauce
- Tossed Asian Salad** 10.25
Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)
- Whipped Plant-based Cream and Candied Pecan Salad** 11.75
Truffle, quince purée, black grapes, chicory with a Dijon mustard dressing (vegan)

MAINS

- Rendang Plant-based Curry** 21.95
Sweet potato, green beans, chilli, coconut “yoghurt”, choy sum, broccoli, toasted coconut, jasmine rice, coriander cress (vegan)
- Plant-based Vegan “Cheese Burger”** 18.95
With pickles, red onion, mustard sauce and thick cut chips (vegan)
- Tossed Asian Salad** 16.95
Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)
- Foraged Wild Mushroom and Truffle Linguine** 18.95
Wild mushroom sauce with plant-based cream cheese, pine nuts, hand-picked rocket and truffle (vegan)

SIDES

- Garden Peas** 4.95
with broad beans and baby shoots
- Thick Cut Chips** (vegan) 6.75
- Green Beans** 5.75
with roasted almonds
- Jasmine Rice** 4.75
with toasted coconut and coriander (vegan)
- Sprouting Broccoli** 6.75
with lemon oil and sea salt (vegan)
- Carrot and Swede Mash** 5.50
with parsley butter

DESSERTS

- Crème Brûlée** 10.50
Classic set vanilla custard with a caramelised sugar crust
- Lemon Sorbet with Frozen Berries** 10.50
Selected berries and redcurrants with lemon sorbet, red berry sauce (vegan)
- Salted Caramel Chocolate Truffles** 6.25
With a liquid caramel centre
- Your Selection of Ice Creams and Sorbets** 8.25
Choose your own house flavours with butter shortbread
- Apple Tart Fine** 12.75
Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)
- Sticky Toffee Pudding** 11.50
Salted caramel sauce, dates, clotted cream and gold flakes
- Selection of Fresh Fruits** 9.50
Fruit plate with coconut “yoghurt” and chia seeds (vegan)
- Sorbets** 8.25
Selection of fruit sorbets (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 13.5% will be added to your bill.