

# THE IVY

SINCE 1917

## SPRING VEGAN AND VEGETARIAN MENU

**Truffle Arancini Rice Balls** 6.95

**Salt-crusted Sourdough Bread** 5.75

**Rosemary Glazed Almonds** (vegan) 4.25

**Zucchini Fritti** 6.75

With lemon, chilli and mint yoghurt

**Spiced Gordal Olives** 4.50

With chilli, coriander and lemon (vegan)

### STARTERS

**French Onion Soup** 9.50

Gratinated cheese croutons and parsley

**Twice-baked Cheese Soufflé** 11.25

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

**Buffalo Mozzarella with Lovage Pesto** 10.95

Asparagus spears, broad beans, pine nuts and basil

**Tossed Asian Salad** 10.50

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

**Spicy Jackfruit and Roasted Peanut**

**Bang Bang Salad** 9.95

Chayote, sesame, white mooli and shredded Chinese leaf (vegan)

### MAINS

**Tossed Asian Salad** 17.50

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

**Plant-based Vegan "Cheese Burger"** 18.50

With pickles, red onion, mustard sauce and thick cut chips (vegan)

**Chargrilled Halloumi with Harissa Grains** 17.50

Red peppers, courgette, red chilli, pine nuts, micro salad cress and herb dressing

**Rendang Plant-based Curry** 20.50

Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress (vegan)

**Spicy Jackfruit and Roasted Peanut**

**Bang Bang Salad** 17.95

Chayote, sesame, white mooli and shredded Chinese leaf (vegan)

### SIDES

**Garden Peas** 5.25

with broad beans and baby shoots

**Tenderstem Broccoli** 6.25

with lemon oil and sea salt (vegan)

**Green Beans** 5.25

with roasted almonds

**Jasmine Rice** 4.75

with toasted coconut and coriander (vegan)

**Asparagus Spears** 8.25

with lemon and extra virgin olive oil (vegan)

**Baby Gem Lettuce** 5.75

with herb dressing, cheese and pine nuts

**Thick Cut Chips** (vegan) 5.95

**Heritage Tomatoes** 6.25

with sherry vinegar dressing (vegan)

### DESSERTS

**Crème Brûlée** 9.50

Classic set vanilla custard with a caramelised sugar crust

**Apple Tart Fine** 11.95

Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)

**Lemon Sorbet with Frozen Berries** 9.95

Selected berries and redcurrants with lemon sorbet, red berry sauce (vegan)

**Tiramisu** 9.50

Coffee and marsala soaked savoiardi biscuit, mascarpone and a dusting of cocoa powder

**Selection of Fresh Fruits** 8.95

Fruit plate with coconut "yoghurt" and chia seeds (vegan)

**Raspberry and Pistachio Coupe** 9.50

Raspberry sorbet with pistachio mousse and raspberry sauce (vegan)

**The Ivy Chocolate Bombe** 11.95

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

**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 12.5% will be added to your bill.