

# THE IVY

SINCE 1917

## SUMMER VEGAN AND VEGETARIAN MENU

**Truffle Arancini Rice Balls** 8.25

**Salt-crusted Sourdough Bread** 6.95

**Rosemary Glazed Almonds** (vegan) 4.25

**Zucchini Fritti** 8.25

With lemon, chilli and mint yoghurt

**Spiced Gordal Olives** 4.75

With chilli, coriander and lemon (vegan)

### STARTERS

**Roasted Tomato Soup** 10.25

Red pepper, crumbled Greek-style "cheese",  
pine nuts and coriander (vegan)

**Tossed Asian Salad** 11.95

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

**Buffalo Mozzarella with Lovage Pesto** 12.25

Asparagus spears, broad beans,  
pine nuts and basil

**Heirloom Tomato and Watermelon Salad** 11.95

Plant-based cream cheese, pistachios, olives  
with a tomato and sherry dressing (vegan)

### MAINS

**Tossed Asian Salad** 18.50

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

**Heirloom Tomato and Watermelon Salad** 19.25

Plant-based cream cheese,  
pistachios, olives with a tomato  
and sherry dressing (vegan)

**Plant-based Vegan "Cheese Burger"** 19.75

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

**Keralan Plant-based Curry** 23.50

Sweet potato with spinach, broccoli, tomato, coconut,  
coriander and aromatic rice (vegan)

**Gochujang Glazed Aubergine Salad** 19.75

With sesame, pickled radish, wonton, sticky rice,  
jalapeño and avocado dressing (vegan)

### SIDES

**Garden Peas** 5.50

with broad beans and baby shoots

**Baby Gem Lettuce** 6.50

with herb dressing, cheese and pine nuts

**Buttered Green Beans** 6.25

with roasted almonds

**Tenderstem Broccoli** 6.95

with lemon oil and sea salt (vegan)

**Aromatic Rice** 5.25

with toasted coconut and coriander (vegan)

**Heritage Tomatoes** 6.75

with sherry vinegar dressing (vegan)

**Thick Cut Chips** (vegan) 7.25

### DESSERTS

**Crème Brûlée** 10.50

Classic set vanilla custard  
with a caramelised sugar crust

**Selection of Fresh Fruits** 9.95

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

**Vanilla and White Chocolate Cheesecake** 12.75

With a mango and passion fruit filling,  
tropical sorbet

**Raspberry and Pistachio Coupe** 10.25

Raspberry sorbet with pistachio mousse  
and raspberry sauce (vegan)

**Lemon Sorbet with Frozen Berries** 11.25

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

**The Ivy Chocolate Bombe** 12.50

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

**Strawberry and Elderflower Trifle** 11.50

Layered savoiardi biscuits with strawberries,  
lavender and vanilla cream

**Sorbets** 8.95

Selection of fruit sorbets (vegan)

**Selection of Cheeses** 14.25

Cornish Yarg, Stilton, Melusine goat's cheese and Camembert Le Fin Terroir  
with apple and apricot chutney and wholegrain crackers



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.