

THE IVY

SINCE 1917

AUTUMN VEGAN AND VEGETARIAN MENU

Truffle Arancini Rice Balls 7.25

Spicy Avocado Purée 7.50
With red pepper tapenade
and spinach crispbread (vegan)

Salt-crusted Sourdough Bread 5.95

Zucchini Fritti 6.95
With lemon, chilli
and mint yoghurt

STARTERS

Roast Pumpkin and Butternut Squash Soup 9.75
Chestnut ricotta, pine nuts and sage

Tossed Asian Salad 11.50
Warm salad of pak choi, watermelon, broccoli, cashew nuts,
sesame and coriander with hoisin sauce (vegan)

Twice-baked Cheese Soufflé 11.95
Gratinated Monterey Jack and mozzarella
in a cream sauce with grated black truffle

Whipped Feta, Fig and Candied Pecan Salad 11.25
Red chicory, truffle vinaigrette, picked herbs

MAINS

Tossed Asian Salad 17.95
Warm salad of pak choi, watermelon,
broccoli, cashew nuts, sesame and coriander
with hoisin sauce (vegan)

Bang Bang Aubergine with Tenderstem Broccoli 18.95
Roasted peanuts, sesame, red chilli, white mooli
with miso and ponzu mayonnaise (vegan)

Whipped Feta, Fig and Candied Pecan Salad 19.95
Red chicory, truffle vinaigrette, picked herbs

Plant-based Vegan "Cheese Burger" 18.95
With pickles, red onion, mustard sauce and thick cut chips (vegan)

Sweet Potato and Spinach Curry 21.50
Tenderstem broccoli, sun-blushed tomatoes, lemongrass,
coconut milk, chilli, crispy lotus root and aromatic rice (vegan)

SIDES

Garden Peas 5.25
with broad beans and baby shoots

Tenderstem Broccoli 6.75
with lemon oil and sea salt (vegan)

Baby Gem Lettuce 5.95
with herb dressing, cheese and pine nuts

Thick Cut Chips (vegan) 6.25

Aromatic Rice 4.95
with toasted coconut and coriander (vegan)

Buttered Green Beans 5.50
with roasted almonds

DESSERTS

Crème Brûlée 9.75
Classic set vanilla custard
with a caramelised sugar crust

Apple Tart Fine 12.25
Baked apple tart with vanilla ice cream
and Calvados flambé (14 mins cooking time)

Lemon Sorbet with Frozen Berries 10.25
Selected berries and redcurrants
with lemon sorbet, red berry sauce (vegan)

Sticky Toffee Pudding 10.50
Salted caramel sauce, dates, clotted cream
and gold flakes

Selection of Fresh Fruits 9.25
Fruit plate with coconut "yoghurt"
and chia seeds (vegan)

Rum Baba with Mango 10.95
Dark rum soaked sponge
with Chantilly cream and toasted coconut

The Ivy Chocolate Bombe 12.25
Classic melting dome
with vanilla ice cream, honeycomb
and hot caramel sauce

Sorbets 8.25
Selection of fruit sorbets (vegan)

Selection of Cheeses 13.25
Cornish Yarg, Stilton, Melusine goat's cheese and Camembert Le Fin Terroir
with apple and apricot chutney and crackers



Scan for allergy &
nutritional information

Vegetarian and vegan menu available on request.

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 allergen / ingredient information is available via the QR code. A discretionary optional service charge of 12.5% will be added to your bill.