

THE IVY

SINCE 1917

AUTUMN VEGAN AND VEGETARIAN MENU

Truffle Arancini 7.25
Fried Arborio rice balls
with truffle cheese

Zucchini Fritti 6.95
Crispy courgette fries with lemon,
chilli and mint yoghurt

Ballylisk Bon Bon 6.95
Fried Ballylisk and
Dromona cheese balls
with a fiery tomato relish

**Salt-crusted
Sourdough Bread** 5.95
With Glenilen Farm salted butter

Spicy Avocado Purée 7.50
With red pepper tapenade
and spinach crispbread

STARTERS

Tossed Asian Salad 8.50
Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)

Butternut Squash Soup 8.95
Roasted butternut squash, truffle plant cream cheese, pine nuts and crispy sage (vegan)

Buffalo Mozzarella with Dates 10.95
Medjool dates, roasted red peppers, za'atar, cinnamon and pine nuts

Twice-baked Cheese Soufflé 10.95
Gratinated Dromona Cheddar and mozzarella with grated black truffle and cream sauce

MAINS

Keralan Plant-based Curry 18.50
Sweet potato with spinach, broccoli, tomato,
coconut, coriander and aromatic rice (vegan)

Tossed Asian Salad 14.50
Warm salad of pak choi, watermelon, broccoli,
cashew nuts, sesame and coriander
with hoisin sauce (vegan)

Burren Balsamics Truffle Honey and Fig Salad 19.95
Plant-based cream cheese, black figs, hazelnut,
endive and Bob's truffle honey (vegan)

Chargrilled Halloumi 17.95
Giant couscous, smoked aubergine,
Padrón peppers, pomegranate, toasted almonds
and Velvet Cloud labneh

SIDES

Garden Peas 4.95
With broad beans and baby shoots

Thick Cut Chips (vegan) 5.95

Sprouting Broccoli 6.25
With lemon oil and sea salt (vegan)

Colcannon 5.50
Creamed potatoes, black kale
and butter

Aromatic Rice 4.50
With toasted coconut and coriander
(vegan)

DESSERTS

Bushmills Whiskey Crème Brûlée 9.50
Bushmills whiskey vanilla custard
with a caramelised sugar crust

Lemon Sorbet with Frozen Berries 8.75
Selected berries and redcurrants
with lemon sorbet, red berry sauce (vegan)

Selection of Draynes Farm Sorbets 7.50
Selection of fruit sorbets (vegan)

Draynes Farm Ice Creams and Sorbets 7.50
Choose your own house flavours
with butter shortbread

Salted Caramel Chocolate Truffles 5.25
With a liquid salted caramel centre

The Ivy Chocolate Bombe 11.95
Classic melting dome with vanilla ice cream,
honeycomb and hot caramel sauce

Smoked Sticky Toffee Pudding 10.25
Dates, gold flakes, clotted cream
and salted caramel 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.