

Salted smoked almonds
Hickory smoked and lightly
spiced (Vegan)

3.25

Spiced green olives
Gordal olives with chilli,
coriander and lemon (Vegan)

3.50

Zucchini fritti
Crispy courgette fries
with lemon, chilli and
mint yoghurt

5.75

**Salt-crusted
sourdough bread**
With salted butter

3.95

Truffle arancini
Fried Arborio rice balls
with truffle cheese

5.50

STARTERS

**Avocado and
tomato cocktail**
Red pepper, lettuce and
pomegranate dressed with
a spicy harissa sauce
(Vegan)

8.75

**Laverstoke Park Farm
buffalo mozzarella**
Crispy artichokes, pear
and truffle honey

8.95

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

7.50

White onion soup
Onion Lyonnaise, truffle
mascarpone and toasted
brioche

5.95

Roast pumpkin tortellini
Ironbark pumpkin purée,
grated black truffle,
Amaretti crumb, sage and
a light cheese sauce

9.50

MAINS

Jackfruit and peanut bang bang salad
Chayote, Chinese leaf, mooli,
peanuts and coriander (Vegan)

12.95

The Ivy vegetarian shepherd's pie
Truffle-stuffed king oyster mushrooms with
quinoa, chickpeas, roasted peppers, aubergine
and a Moroccan tomato sauce

13.95

Sweet potato Kerala curry
Chickpeas, broccoli, coriander and coconut
served with rice on the side (Vegan)

16.95

Wild mushroom risotto
Vicenza cheese, toasted pine nuts
with sage and rocket salad

12.95

Halloumi open sandwich
Grilled halloumi, crushed avocado, black
olives, red pepper, San Marzanino tomatoes,
watercress and yuzu sauce

11.95

SIDES

**Baked sweet potato, harissa coconut
"yoghurt", mint and coriander dressing**
(Vegan)

3.75

**Sprouting broccoli, miso butter,
sesame and chilli**

3.95

Herbed green salad (Vegan)

3.25

**San Marzanino tomato and basil salad with
Pedro Ximénez dressing (Vegan)**

3.95

Thick cut chips (Vegan)

3.75

Green beans and roasted almonds

3.75

Jasmine rice with toasted sesame (Vegan)

3.50

Peas, sugar snaps and baby shoots

3.25

DESSERTS

Crème brûlée
Classic set vanilla
custard with a caramelised
sugar crust

6.50

Frozen berries
Mixed berries with yoghurt
sorbet and warm white
chocolate sauce

7.25

Sorbets
Selection of
fruit sorbets
(Vegan)

5.25

**Mini chocolate
truffles**
With a liquid salted
caramel centre

3.50

**Ice creams
and sorbets**
Selection of dairy ice creams
and fruit sorbets

5.25

Rum baba
Plantation rum soaked
sponge with Chantilly cream
and raspberries

8.25

Selection of fresh fruits
Fruit plate with coconut
"yoghurt" and chia seeds
(Vegan)

7.95

Malted banana ice cream
Chocolate brownie,
caramelised banana,
candied pecans and cocoa
nib tuile

7.50

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

8.50

**Pistachio and raspberry
ice cream sundae**
Vanilla ice cream with
meringue, raspberries,
shortbread and a warm
raspberry sauce

8.25