

Spiced green olives
Gordal olives with chilli,
coriander and lemon
3.50

**Salt-crusted
sourdough bread**
With salted butter
4.50

Zucchini fritti
Crispy courgette fries with
lemon, chilli and mint yoghurt
5.95

Truffle arancini
Fried Arborio rice balls with
truffle cheese
5.95

Salted smoked almonds
Hickory smoked
and lightly spiced
3.25

STARTERS

Roast pumpkin tortellini
Ironbark pumpkin purée, grated black truffle,
Amaretti crumb, sage and a light cheese sauce
9.50

White onion soup
Onion Lyonnaise, truffle mascarpone
and toasted brioche
5.95

Avocado and tomato cocktail
Red pepper, lettuce and pomegranate
dressed with a spicy harissa sauce (Vegan)
8.75

Tossed Asian salad
Warm salad of beansprouts, pak choi, watermelon,
broccoli, cashew nuts, sesame and coriander with
hoisin sauce (Vegan)
7.50

**Laverstoke Park Farm
buffalo mozzarella**
Crispy artichokes, pear and truffle honey
8.95

MAINS

**Jackfruit and peanut
bang bang salad**
Chayote, Chinese leaf, mooli, crispy wonton,
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

Thick cut chips (Vegan)
3.95

Green beans and roasted almonds
3.75

**Jasmine rice with toasted sesame
(Vegan)**
3.50

Peas, sugar snaps and baby shoots
3.25

**San Marzanino tomato and
basil salad with Pedro Ximénez
dressing (Vegan)**
3.95

Herbed green salad (Vegan)
3.25

**Sprouting broccoli, miso butter,
sesame and chilli**
3.95

DESSERTS

Whisky crème brûlée
Classic set vanilla custard
with a caramelised
sugar crust
6.95

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