

Salted smoked almonds

Hickory smoked and lightly spiced

3.25

Salt-crusted sourdough bread

With salted butter

4.75

Zucchini fritti

Crispy courgette fries with lemon, chilli and mint yoghurt

5.95

Spiced green olives

Gordal olives with chilli, coriander and lemon

3.50

Truffle arancini

Fried Arborio rice balls with truffle cheese

5.95

STARTERS**Avocado and tomato cocktail**

Red pepper, lettuce and pomegranate dressed with a spicy harissa sauce (Vegan)

9.50

Tossed Asian salad

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

8.50

Stracciatella di bufala

With crispy artichokes, pear and truffle honey

11.95

Asparagus with truffle hollandaise

Warm asparagus spears with truffle hollandaise and baby watercress

9.50

White onion soup

Onion Lyonnaise, truffle mascarpone and toasted brioche

6.75

Roast pumpkin tortellini

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

10.95

MAINS**Jackfruit and peanut bang bang salad**

Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander (Vegan)

13.95

The Ivy vegetarian shepherd's pie

Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce

14.95

Sweet potato Keralan curry

Chickpeas, broccoli, coriander and coconut served with rice on the side (Vegan)

17.95

Wild mushroom risotto

Vicenza cheese, toasted pine nuts with sage and rocket salad

13.95

Halloumi open sandwich

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

12.95

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

3.75

Sprouting broccoli, miso butter, sesame and chilli

4.25

Herbed green salad (Vegan)

3.50

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

3.95

Thick cut chips (Vegan)

4.25

Green beans and roasted almonds

3.95

Jasmine rice with toasted sesame (Vegan)

3.50

Peas, sugar snaps and baby shoots

3.50

DESSERTS**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

7.50

Apple tart fine

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

8.75

Mini chocolate truffles

With a liquid salted caramel centre

3.75

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets

6.00

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

8.50

Selection of fresh fruits

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

8.95

Malted banana ice cream

Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile

7.75

Sorbets

Selection of fruit sorbets (Vegan)

6.00

Pistachio and raspberry ice cream sundae

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

8.95

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.