

**Salted smoked almonds**  
Hickory smoked and  
lightly spiced  
3.25

**Salt-crusted  
sourdough bread**  
With salted butter  
4.25

**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

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## 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

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## 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

**Halloumi open sandwich**  
Grilled halloumi, crushed avocado, black olives,  
red pepper, San Marzanino tomatoes, watercress  
and yuzu sauce  
11.95

**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

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## 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)  
3.95

**Green beans and roasted almonds**  
3.75

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

**Peas, sugar snaps  
and baby shoots**  
3.25

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## 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  
7.25

**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