

Salted smoked almonds

Hickory smoked and lightly spiced

3.25

Salt-crusted sourdough bread

With salted butter

4.50

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)

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

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, 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

Sprouting broccoli, miso butter, sesame and chilli

3.95

Herbed green salad (Vegan)

3.25

Green beans and roasted almonds

3.75

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

3.95

Thick cut chips (Vegan)

3.95

Peas, sugar snaps and baby shoots

3.25

Jasmine rice with toasted sesame (Vegan)

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

7.25

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