

**Salted smoked almonds**

Hickory smoked  
and lightly spiced  
(Vegan)

3.95

**Spiced green olives**

Gordal olives with chilli,  
coriander and lemon  
(Vegan)

4.25

**Zucchini fritti**

Crispy courgette fries  
with lemon, chilli and  
mint yoghurt

6.95

**Salt-crusted  
Bretzel bakery  
sourdough bread**

With salted butter

4.75

**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)

10.25

**Tossed Asian salad**

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

8.95

**Creamed truffle potato**

Sauteed wild mushrooms,  
egg yolk, black garlic puree  
and crisp sourdough

8.50

**Buffalo mozzarella**

Crispy artichokes, pear  
and truffle honey

10.75

**White onion soup**

Onion Lyonnaise, truffle mascarpone  
and toasted brioche

7.50

**MAINS****Jackfruit and peanut bang bang salad**

Chayote, Chinese leaf, mooli, crispy wonton,  
peanuts and coriander

13.95

**The Ivy vegetarian shepherd's pie**

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

15.95

**Sweet potato Keralan curry**

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

18.75

**Wild mushroom risotto**

Vicenza cheese, toasted pine nuts  
with sage and rocket salad

15.25

**Halloumi open sandwich**

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

13.95

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

(Vegan)

4.50

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

4.50

**Chips (Vegan)**

4.50

**Herbed green salad**

(Vegan)

3.95

**San Marzanino tomato and basil salad  
with Pedro Ximénez dressing**

(Vegan)

4.75

**Jasmine rice with toasted sesame**

(Vegan)

4.50

**Green beans and roasted almonds**

4.75

**Peas, sugar snaps  
and baby shoots**

3.95

**DESSERTS****Whiskey crème brûlée**

Set Dubliner whiskey vanilla  
custard with a caramelised  
sugar crust

8.95

**Frozen berries**

Mixed berries with yoghurt  
sorbet and warm white  
chocolate sauce

8.75

**Selection of  
fresh fruits**

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

8.95

**Sorbets**

Selection of  
fruit sorbets  
(Vegan)

6.75

**Pistachio and raspberry  
ice cream sundae**

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

9.75

**Ice creams and sorbets**

Selection of dairy ice creams  
and fruit sorbets

6.75

**Mini chocolate  
truffles**

With a liquid salted  
caramel centre

4.75

**Malted banana ice cream**

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

9.50

**Ice creams and sorbets**

Selection of dairy ice creams  
and fruit sorbets

6.75