

THE IVY

SINCE 1917

VEGAN AND VEGETARIAN MENU

Salted Spanish Almonds Roasted and lightly spiced (vegan)	5.25	Truffle Arancini Fried Arborio rice balls with truffle cheese	8.95	Salt-crusted Sourdough Bread With salted butter	6.95	Zucchini Fritti Crispy courgette fries with lemon, chilli and mint yoghurt	8.95
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STARTERS

Tossed Asian Salad Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)	12.95	Avocado and Tomato Cocktail Red pepper, lettuce, pomegranate dressed with a spicy harissa sauce (vegan)	11.95	Burrata Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing	13.95	Grilled Asparagus Warm asparagus spears, truffle mayonnaise, Parmesan crisp, soft hen's egg and fresh truffle	13.95
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MAINS

Chargrilled Irish Halloumi Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and labneh	23.95	Truffle Risotto Carnaroli Gran Riserva risotto, truffle salsa, Bella Lodi hard cheese and fresh black truffle	24.50	Keralan Sweet Potato Curry Choy sum, broccoli, coriander and coconut with steamed jasmine rice (vegan)	21.95	Tossed Asian Salad Warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce (vegan)	20.95
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SIDES

Tomato and Coriander Salad with sherry vinegar dressing (vegan)	6.25	Baby Gem Lettuce with herb dressing, cheese and pine nuts	5.95	Creamed Champ Potato	5.95
Peas, Sugar Snaps and Baby Shoots	5.95	Jasmine Rice with toasted coconut and coriander (vegan)	3.95	Sprouting Broccoli with lemon oil and sea salt (vegan)	6.95
Thick Cut Chips	6.50				

DESSERTS

Whiskey Crème Brûlée Set Dubliner whiskey vanilla custard with a caramelised sugar crust	10.95	Mini Chocolate Truffles With a liquid salted caramel centre	6.50	Ice Creams and Sorbets Selection of dairy ice creams and fruit sorbets	8.50
Dark Chocolate Orange Cheesecake Vegan cream cheese, biscuit crumb, mango sorbet (vegan)	11.95	Sorbets Selection of fruit sorbets (vegan)	8.50	Selection of Fresh Fruits Fruit plate with 'greek yoghurt' and chia seeds	8.95



Scan for allergy & nutritional information

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. Please note that all gratuities provided directly to a server are kept by the server. The restaurant deducts a 5% admin fee to cover the processing of an electronic tip.