

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

STARTERS**White onion soup**

Onion Lyonnaise, truffle mascarpone and toasted brioche

5.95

Prawn cocktail

Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

9.95

Laverstoke Park Farm buffalo mozzarella

Crispy artichokes, pear and truffle honey

8.95

Roast pumpkin tortellini

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

9.50

Duck liver parfait

Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche

7.50

Marinated yellowfin tuna

Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander

9.95

Crispy duck salad

Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

8.75

Seared Atlantic scallops

Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb

12.50

MAINS**Chicken Milanese**

Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

16.95

The Ivy Montpellier Brasserie hamburger

Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips

Add West Country Cheddar - 1.95

14.50

Rib-eye on the bone*12oz/340g*

21 day Himalayan Salt Wall dry-aged, grass-fed, West Country beef

31.95

Roast fillet of salmon

Sprouting broccoli, Champagne and caper cream sauce

15.95

Blackened cod fillet

Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

17.50

The Ivy Montpellier Brasserie shepherd's pie

Slow-braised lamb leg with beef and West Country Cheddar potato mash

13.95

The Ivy vegetarian shepherd's pie

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

13.95

Jackfruit and peanut bang bang salad

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

12.95

SIDES**Thick cut chips**

3.95

San Marzanino tomato and basil salad with Pedro Ximénez dressing

3.95

Olive oil mashed potato

3.50

Herbed green salad

3.25

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

3.75

Sprouting broccoli, miso butter, sesame and chilli

3.95

Green beans and roasted almonds

3.75

Creamed spinach, toasted pine nuts and grated Parmesan

3.95

Peas, sugar snap and baby shoots

3.25

Jasmine rice with toasted sesame

3.50

Truffle and Parmesan chips

4.50

DESSERTS**Crème brûlée**

Classic set vanilla custard with a caramelised sugar crust

6.95

Selection of three cheeses

West Country Cheddar, Cotswold Brie and Worcestershire Trufflyn goat's cheese with pear chutney, olive croutons, rye crackers

9.95

Rum baba

Plantation rum soaked sponge with Chantilly cream and raspberries

8.25

Frozen berries

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.25

Ice creams and sorbets

Selection of dairy ice creams and fruit sorbets

5.25

Chocolate bombe

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

8.95