

**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****Garden pea soup**

Crushed peas, crispy tuile, coconut cream and edible flowers

6.25

**Prawn cocktail**

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

9.95

**Laverstoke Park Farm buffalo mozzarella**

Grapes, mint, parsley and hazelnuts

8.95

**Yellowfin tuna carpaccio**

Cucumber, baby basil with an apple, jalapeño and avocado sauce

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**

Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura

12.50

**Jackfruit and peanut bang bang salad**

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

7.95

**Duck liver parfait**

Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

7.75

**Asparagus with truffle hollandaise**

Warm asparagus spears with baby watercress

8.25

**MAINS****Chicken Milanese**

Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise

16.95

**Chargrilled halloumi**

Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh

13.95

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

21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak

31.95

**The Ivy Montpellier Brasserie hamburger**

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

14.50

*Add West Country Cheddar - 1.95  
Add pancetta - 2.75***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 Wookey Hole Cheddar potato mash

13.95

**Quinoa and watermelon salad**

Roast sweet potato, rocket, baby gem, radish, feuilles de brick crisp, mixed seeds and sesame, with a mint and coriander sauce

13.95

**Roast fillet of salmon**

Grilled asparagus, crushed pink peppercorn hollandaise and lemon

16.50

**SIDES****Truffle and Parmesan chips**

4.75

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

3.95

**Extra virgin olive oil mashed potato**

3.75

**Green leaf salad with mixed herbs**

3.25

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

4.25

**Sprouting broccoli, lemon oil and sea salt**

4.25

**Green beans and roasted almonds**

3.95

**Truffle mashed potato**

4.50

**Creamed spinach, toasted pine nuts and grated Parmesan**

3.95

**Peas, sugar snaps and baby shoots**

3.50

**Jasmine rice with toasted sesame**

3.50

**Thick cut chips**

3.95

**DESSERTS****Crème brûlée**

Classic set vanilla custard with a caramelised sugar crust

6.95

**Rum baba**

Plantation rum soaked sponge with Chantilly cream and raspberries

8.25

**Selection of cheeses**

Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers

9.95

**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

**Frozen berries**

Mixed berries with yoghurt sorbet and warm white chocolate sauce

7.25