

# The Drawing Room Menu

**Salmon sashimi**  
*white ponzu, wasabi & black sesame*  
17.00

**Chilled tomato & watermelon soup**  
*mozzarella & basil*  
9.00

**Seared scallops**  
*pea mimosa, coppa and borage flower*  
18.00/27.00

**Miso glazed aubergine (vg)**  
*fried tofu, sesame & sansho pepper*  
13.75/20.00

**Grilled tiger prawns**  
*piri piri butter & caramelised lemon*  
18.75/28.00

**Gem heart salad**  
*Guanciale, Pecorino & hazelnuts*  
13.00

**Chargrilled squid & chorizo salad**  
*preserved lemon, olives & mint*  
13.00/20.00

**Twice baked crab thermidor**  
**Cheddar cheese soufflé**  
17.00

**Cobb salad**  
*smoked chicken, avocado & bacon*  
13.75

**Bitter leaf, radish, shaved fennel & orange salad (vg)**  
*viola flowers & mint*  
12.00

**Baby spinach, watercress, avocado & blue cheese salad**  
*toasted pinenuts*  
12.00

**Goats curd & artichoke stuffed courgette flower**  
*heirloom tomato salsa, balsamic & basil*  
13.00

**Roast breast of Gressingham duck**  
*peas, bacon & orange*  
29.00

**The Ivy Club pie**  
22.75

**Pan fried sea bass**  
*brown butter vinaigrette, cucumber & capers*  
28.00

**Pan fried sea trout**  
*cauliflower, maitake mushroom & pickled raisins*  
29.00

**Laotian tiger prawn & monkfish curry**  
*steamed jasmine rice*  
29.00

**Roast fillet of cod**  
*wild garlic mousseline, surf clams, cucumber & salty fingers*  
29.00

**Summer girolle & samphire risotto (v)**  
*white lake Pecorino*  
16.00/24.00

**Chargrilled baby chicken**  
*bbq spiced lentil salsa, red cabbage slaw*  
25.00

**Deep fried fish & chips**  
*pea purée and tartare sauce*  
19.50

**Fillet of beef**  
*prime centre cut, 198g*  
36.00

**Whole Dover sole**  
*grilled or meunière*  
46.00

**Bannockburn rib eye**  
*28 day dry aged, 340g*  
38.00

**Sauces: Bordelaise / Béarnaise / Peppercorn 3.95**

<b>Potatoes: chipped, mashed or buttered (vg/v)</b>	5.25	<b>Isle of Wight tomato &amp; olive salad, basil dressing (vg)</b>	7.00
<b>Tarragon buttered peas &amp; chantenay carrots (v)</b>	5.50	<b>Tenderstem broccoli, tomato, capers &amp; olives</b>	6.00
<b>Spinach: steamed, creamed or buttered (vg/v)</b>	6.00	<b>Green herb salad, Dijon dressing (vg)</b>	5.50
<b>Sauteed green beans, marmite butter</b>	5.50	<b>Rocket &amp; Parmesan salad</b>	6.50
<b>Buttered Jersey Royals</b>	6.50		

V - Vegetarian / VG - Vegan

*Includes VAT. 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 14 legal allergens are available on request, however we are unable to provide information on other allergens. A discretionary service charge of 12.5% will be added to your bill. For allergen info please scan QR code.*

