

# The Drawing Room Menu

**Yellowtail sashimi**  
white ponzu, chive cress & black sesame  
18.00

**Chilled fennel & saffron soup**  
sea trout & brown shrimp tartar  
10.50

**Chargrilled octopus**  
pink fir potatoes, mojo rojo dressing  
& baby watercress  
18.00

**Broccoli & cauliflower satay (vg)**  
peanuts, coconut crisps & lime  
15.00

**Tempura prawns**  
chilli spiced mayonnaise, togarashi & sesame  
18.00

**Portland crab**  
dashii jelly, avocado & wasabi  
18.00

**Baby gem wedge salad**  
bacon crumble, roquefort &  
maple glazed walnuts  
12.00

**Burrata**  
tomato salad, broad bean dressing &  
olive crumb  
15.00

**Twice baked cheddar cheese souffle**  
parmesan cream & shaved black truffle  
16.00

**Beetroot tartare (v)**  
cured egg yolk, hazelnuts & sherry dressing  
15.00

**Summer vegetable salad (v)**  
pea mousse, goats cheese & viola flowers  
14.00

**Crispy duck & watermelon salad**  
chilli spiced cashews, hoi sin  
15.00

**Korean spiced Barnsley chop**  
ssamjang, cucumber kimchi & toasted sesame  
29.00

**The Ivy Club pie**  
22.75

**Butterflied sea bass**  
tomato salsa & balsamic pearls  
27.00

**Seared tuna**  
confit fennel, pickled tomatoes,  
jalapeno & yuzu aioli  
28.00

**Tandoori baby chicken**  
dum aloo, mint yoghurt  
26.00

**Fillet of plaice**  
Asparagus, cucumber &  
peppered shellfish sauce  
30.00

**Truffled ricotta ravioli (v)**  
asparagus cream & shaved truffle  
19.00

**Pea & broad bean risotto**  
mascarpone, coppa crisps  
15.00/22.00

**Deep fried fish & chips**  
mushy peas, tartare sauce  
19.75

**Crispy pork belly**  
anise-spiced carrots, bbq sauce  
28.00

**Whole Dover sole**  
grilled or meunière  
46.00

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

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

**Potatoes: chipped, mashed or buttered (vg/v)**  
**Grilled leeks, sauce gribiche(vg)**  
**Spinach: steamed, creamed or buttered (vg/v)**  
**Korean fried cauliflower**

6.00  
6.00  
6.00  
6.50

**Tomato & red onion salad, balsamic pearls, basil**  
**Breaded avocado, blue cheese dressing**  
**Green herb salad, Dijon dressing (vg)**  
**Rocket & Parmesan salad**

6.50  
6.50  
5.50  
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 13.5% will be added to your bill. For allergen info please scan QR code.*

