
DESSERTS

Crème brûlée with cinnamon berry compote – 8.50

Classic set vanilla custard with a caramelised sugar crust and Winter berry compote

Apple tart fine – 9.95

Baked apple tart with vanilla ice cream and Calvados flambé

(14 mins cooking time)

Chocolate bombe – 9.50

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

Rum baba – 8.50

Plantation rum soaked sponge with Chantilly cream and raspberries

Tiramisu – 8.75

Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder

Fig and pistachio feuilleté – 9.50

Hazelnut financier and crispy pastry top with yoghurt sorbet and cream

(12 mins cooking time)

Frozen berries – 7.75

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Ice creams and sorbets – 6.50

Selection of dairy ice creams and fruit sorbets

Selection of cheeses – 11.95

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

Christmas pudding – 8.50

Steamed Christmas pudding with almonds, redcurrants and brandy cream

Colston Bassett Stilton – 15.95

With 10yr Tawny Port (100ml), chutney, grapes and crackers

Pyramid of profiteroles – 30.00 (4 portions)

Vanilla ice cream, warm chocolate sauce and gold flakes

Mini chocolate truffles – 3.95

With a liquid salted caramel centre

Warm mini mince pies – 4.50

Hazelnut and brandy cream

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A discretionary optional service charge of 12.5% will be added to your bill.

TEA

The Ivy 1917 breakfast blend Intense and rich	3.95
The Ivy afternoon tea blend Mellow, elegant, refreshing	3.95
Ceylon, Earl Grey, Darjeeling	3.95
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.75
Rosebud, Oolong	5.75

COFFEE

Pot of coffee and cream	4.25
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.95
Hot chocolate Milk / mint / white	4.50
Vanilla shakerato Espresso shaken with ice, served in a martini glass	4.50

AFTER DINNER DRINKS

Hazelnut Alexander coupe	9.50
Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg	
Salted Caramel Espresso Martini	10.75
A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	
The Ivy Irish Coffee	9.75
Made with Jameson Caskmates, Stout Edition for additional complex notes	

COGNAC

Courvoisier VSOP	9.50
Maxime Trijol VSOP Grande Champagne	12.50
Leyrat XO, Fins Bois	22.50
Courvoisier XO	26.00

CALVADOS

Dupont VSOP Pays d'Auge	10.50
Camut 6 year Pays d'Auge	12.50
Camut 12 year Pays d'Auge	18.00

DESSERT WINES

(100ml glass or bottle as below)

	<i>Glass</i>	<i>Bottle</i>	
Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	6.75	25.00	37.5cl
Maurycy, Lafage, Languedoc, France, 2017	7.00	30.00	50cl
Ruby Port, Warre's, LBV, Douro, Portugal	7.25	46.00	75cl
10yr Tawny Port, Quinta do Vallado, Douro, Portugal	8.00	40.00	50cl
Sauternes, Clos l'Abeille, Bordeaux, France	8.50	28.00	37.5cl
Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain	11.50	31.00	37.5cl
Royal Tokaji, Gold Label, Tokaji, Hungary	16.00	80.00	50cl

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