



DESSERTS

Whiskey crème brûlée 7.95

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

Apple tart fine 9.50

Baked apple tart with vanilla ice cream and Calvados flambé

Chocolate bombe 9.95

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

Rum baba 9.75

Plantation rum soaked sponge with Chantilly cream and raspberries

Blackberry ice cream sundae 9.25

Vanilla ice cream with meringue, roasted hazelnuts, blackberry mousse, shortbread and a warm blackberry sauce

Cappuccino cake 8.50

Warm chocolate cake, milk mousse and coffee sauce

Selection of three cheeses 11.95

Cooleeney Camembert, Cashel Blue, Cahill's porter, olive croutons, chutney and rye crackers

Frozen berries 8.25

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Ice creams and sorbets 6.75

Selection of dairy ice creams and fruit sorbets

Mini chocolate truffles 4.50

With a liquid salted caramel centre

We cannot guarantee the total absence of allergens in our dishes.

Please notify your waiter of any food allergies or intolerances when ordering.

Allergen charts can be found at the waiters' stations or your waiter can bring you a copy.

A discretionary service charge of 12.5% will be added to your bill on tables of four and above.

TEA

Ivy 1917 breakfast blend <i>Intense and rich</i>	4.00
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	4.00
Ceylon, Earl Grey, Darjeeling	4.00
Sencha, Jasmine pearls	4.75
Fresh mint, Camomile, Peppermint, Verbena	3.75
Rosebud, Oolong	6.00

COFFEE

Pot of coffee and cream	4.00
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50
The Ivy Irish Coffee	11.00
<i>Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream finished with nutmeg and cinnamon</i>	
Hot chocolate <i>milk / mint / white</i>	4.50
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	4.50

ARMAGNAC

Delord Armagnac Napoleon	7.00
Delord Creation No.5	15.00

CALVADOS

Chateau de Breuil Calvados VSOP	6.00
Longueville House Irish Apple Brandy	6.00
Chateau de Breuil Calvados 20 Year Old XO	11.00

COGNAC

Martell VS	6.50
Remy Martin VSOP	9.50
Martell Cordon Bleu	20.00
Martell XO	25.00
Remy Martin XO	27.00

SWEET WINES

	Glass 100ml	Bottle	
Moscato D'Asti, Borgo Maragliano, <i>Piedmont, Italy, 2016</i>	7.00	36.00	75cl
Quinta da Gaivosa LBV Port, <i>Douro, Portugal, 2012</i>	10.00	80.00	75cl
Clos Le Comte Sauternes, <i>Bordeaux, France, 2013</i>	11.50	45.00	37.5cl
Angove Rare Tawny Port, <i>Barossa, Australia</i>	22.00	110.00	50cl
Trimbach Alsace Gewurztraminer Vendanges Tardives <i>France, 2002</i>		140.00	75cl