

DESSERTS

Whiskey crème brûlée	8.50
Set Dubliner whiskey vanilla custard with a caramelised sugar crust	
Chocolate bombe	10.50
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	
Strawberry ice cream sundae	9.75
Vanilla ice cream with meringue, shortbread and a warm strawberry sauce	
Cappuccino cake	8.75
Warm chocolate cake, milk mousse and coffee sauce	
Vanilla panna cotta	8.95
Pineapple carpaccio with coconut, chilli and lime zest	
Selection of Irish cheeses	12.50
Served with traditional accompaniments	
Frozen berries	8.75
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	4.75
With a liquid salted caramel centre	
Apple tart fine	9.50
Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 mins cooking time)</i>	

A discretionary optional service charge of 12.5% will be added to your bill on tables of five and above. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.

TEA

Ivy 1917 breakfast blend Intense and rich	4.00
Ivy afternoon tea blend Mellow, elegant, refreshing	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
Jameson Caskmates stout edition with a touch of cane sugar, freshly brewed coffee and double cream finished with nutmeg and flaming Jameson-soaked cinnamon stick	
Hot chocolate milk / mint / white	4.50
Vanilla shakerato	
Espresso shaken with ice, served in a martini glass	4.00
Mini chocolate truffles With a liquid salted caramel centre	4.75

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

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