

# DESSERTS

<b>Whiskey crème brûlée</b> Set Dubliner whiskey vanilla custard with a caramelised sugar crust	8.50
<b>Chocolate bombe</b> Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	10.50
<b>Strawberry ice cream sundae</b> Vanilla ice cream with meringue, shortbread and a warm strawberry sauce	9.75
<b>Cappuccino cake</b> Warm chocolate cake, milk mousse and coffee sauce	8.75
<b>Selection of Irish cheeses</b> Served with traditional accompaniments	12.50
<b>Frozen berries</b> Mixed berries with yoghurt sorbet and warm white chocolate sauce	8.75
<b>Ice creams and sorbets</b> Selection of dairy ice creams and fruit sorbets	6.75
<b>Mini chocolate truffles</b> With a liquid salted caramel centre	4.75
<b>Apple tart fine</b> Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 mins cooking time)</i>	9.50

**A discretionary optional service charge of 12.5% will be added to your bill.  
Service charge is distributed amongst the entire team.**

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>Glass</i>	<i>Bottle</i>	
Moscato D'Asti, Borgo Maragliano, <i>Piedmont, Italy, 2016</i>	7.00	36.00	75cl
Quinta da Gaivosa LBV Port, Douro, <i>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