
DESSERTS

Whiskey crème brûlée	8.95
Set Dubliner whiskey vanilla custard with a caramelised sugar crust	
Chocolate bombe	10.95
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	
Pistachio and raspberry ice cream sundae	9.75
Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	
Malted banana ice cream	9.50
Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	
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	9.75
Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	



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 fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Allergen charts can be found at the waiter's station.

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

TEA

The Ivy 1917 breakfast blend Intense and rich	4.00
The 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	3.75
The Ivy Irish Coffee Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream, finished with nutmeg and cinnamon	11.00
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

COGNAC

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

CALVADOS

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

(100ml glass or bottle as below)

	<i>Glass</i>	<i>Bottle</i>	
Moscato d'Asti, Vietti 'Cascinetta', 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

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. Consuming raw or undercooked meals may increase your risk of foodborne illness.

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