
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

Strawberry ice cream sundae – 9.75

Vanilla ice cream with meringue, shortbread and a warm strawberry sauce

Vanilla cheesecake – 9.50

Mango, passion fruit and tropical sorbet

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

Apple tart fine – 9.75

Baked apple tart with vanilla ice cream and Calvados flambé
(14 mins cooking time)

Mini chocolate truffles – 4.75

With a liquid salted caramel centre

Selection of Irish cheeses – 12.50

Served with traditional accompaniments



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.

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	11.00
Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream, finished with nutmeg and cinnamon	
Hot chocolate	4.50
Milk / mint / white	
Vanilla shakerato	4.00
Espresso shaken with ice, served in a martini glass	

ARMAGNAC

Delord Armagnac Napoleon	7.00
Delord Creation No.5	15.00

CALVADOS

Chateau du Breuil Calvados VSOP	6.00
Longueville House Irish Apple Brandy	6.00
Chateau du 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

(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	55.00	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

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