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## DESSERTS

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### **Whiskey crème brûlée – 8.95**

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

### **Fig and pistachio feuilleté – 10.75**

Hazelnut financier and crispy pastry top with yoghurt sorbet and cream

### **Chocolate bombe – 10.95**

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

### **Tiramisu – 9.50**

Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder

### **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)

### **Selection of Irish cheeses – 12.50**

Served with traditional accompaniments

### **Mini chocolate truffles – 4.75**

With a liquid salted caramel centre



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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

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

## COFFEE

<b>Pot of coffee and cream</b>	4.00
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.75
<b>The Ivy Irish Coffee</b>	11.00
Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream, finished with nutmeg and cinnamon	
<b>Hot chocolate</b>	4.50
Milk / mint / white	
<b>Vanilla shakerato</b>	4.00
Espresso shaken with ice, served in a martini glass	

## ARMAGNAC

<b>Delord Armagnac Napoleon</b>	7.00
<b>Delord Creation No.5</b>	15.00

## CALVADOS

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

## COGNAC

<b>Martell VS</b>	6.50
<b>Remy Martin VSOP</b>	9.50
<b>Martell Cordon Bleu</b>	20.00
<b>Martell XO</b>	25.00
<b>Remy Martin XO</b>	27.00

## SWEET WINES

*(100ml glass or bottle as below)*

	<i>Glass</i>	<i>Bottle</i>	
<b>Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy, 2016</b>	7.00	36.00	75cl
<b>Quinta da Gaivosa LBV Port, Douro, Portugal, 2012</b>	10.00	55.00	75cl
<b>Clos Le Comte Sauternes, Bordeaux, France, 2013</b>	11.50	45.00	37.5cl
<b>Angove Rare Tawny Port, Barossa, Australia</b>	22.00	110.00	50cl
<b>Trimbach Alsace Gewurztraminer Vendanges Tardives, France, 2002</b>		140.00	75cl

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