
DESSERTS

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 – 10.75

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

Selection of Irish cheeses – 13.50

Served with traditional accompaniments

Christmas pudding – 8.75

Steamed Christmas pudding with almonds, redcurrants and brandy cream

Crozier Blue cheese – 16.95

With 2012 Quinta da Gaivosa Port (100ml), chutney, grapes and crackers

Warm mince pies – 4.50

Hazelnut and brandy cream

Mini chocolate truffles – 4.75

With a liquid salted caramel centre

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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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