



DESSERTS

Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.75
Passion fruit baked Alaska <i>Crispy meringue shell with a passion fruit parfait centre</i>	7.95
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	7.95
Chocolate bombe <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.50
Rum baba <i>Plantation rum soaked sponge with Chantilly cream and raspberries</i>	8.25
Blackberry ice cream sundae <i>Vanilla ice cream with meringue, roasted hazelnuts, blackberry mousse, shortbread and a warm blackberry sauce</i>	7.95
Cappuccino cake <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.75
Selection of three cheeses <i>Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, olive croutons, rye crackers</i>	12.95
Frozen berries <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	7.50
Ice creams and sorbets <i>Selection of dairy ice creams and fruit sorbets</i>	6.00
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

*A discretionary optional service charge of 12.5% will be added to your bill.
Please notify your waiter of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes.*

TEA

Ivy 1917 breakfast blend <i>Intense and rich</i>	3.75
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75

COFFEE

Coffee tonic <i>Fever-Tree Mediterranean tonic, espresso, lemon twist</i>	4.50
Pot of coffee and cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Salted caramel espresso martini <i>Alcoholic</i>	8.00
Hot chocolate <i>milk/mint/white</i>	4.25
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

COGNAC

Courvoisier VSOP	9.50
Maxime Trijol VSOP	12.50
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Hennessey XO	28.00
Ragnaud-Sabourin No. 35 Fontvieille	30.00

SWEET WINES

	Glass 100ml	Bottle	
Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	6.75	25.00	37.5cl
Sauternes, Perle d'Arche, Bordeaux, France	8.50	28.00	37.5cl
10yr Tawny Port, Quinta do Vallado, Douro, Portugal	8.00	40.00	50cl
Ruby Port, Warre's, Late-Bottled-Vintage, Douro, Portugal	7.25	46.00	75cl
Royal Tokaji, Gold Label, Tokaji, Hungary	16.00	80.00	50cl