



## DESSERTS

**Crème brûlée** 6.75

*Classic set vanilla custard with a caramelised sugar crust*

**Passion fruit baked Alaska** 7.95

*Crispy meringue shell with a passion fruit parfait centre*

**Apple tart fine** 8.25

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

**Chocolate bombe** 8.75

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

**Rum baba** 8.25

*Plantation rum soaked sponge with Chantilly cream and raspberries*

**Cherry ice cream sundae** 7.95

*Vanilla ice cream with meringue, pistachio,  
shortbread and a warm cherry sauce*

**Cappuccino cake** 7.75

*Warm chocolate cake, milk mousse and coffee sauce*

**Selection of three cheeses** 12.95

*Cashel Blue, Quicke's and Camembert from Normandy with  
pear chutney, caramelised pecans, olive croutons, rye crackers*

**Frozen berries** 7.50

*Mixed berries with yoghurt sorbet and warm white chocolate sauce*

**Ice creams and sorbets** 6.00

*Selection of dairy ice creams and fruit sorbets*

**Mini chocolate truffles** 3.50

*With a liquid salted caramel centre*

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

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.

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	3.50
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
Hennessy 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