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## DESSERTS

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### **Crème brûlée with cinnamon berry compote – 8.50**

Classic set vanilla custard with a caramelised sugar crust and Winter berry compote

### **Apple tart fine – 8.95**

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

### **Chocolate bombe – 9.50**

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

### **Tiramisu – 8.50**

Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder

### **Fig and pistachio feuilleté – 9.25**

Hazelnut financier and crispy pastry top with yoghurt sorbet and cream  
*(12 mins cooking time)*

### **Christmas pudding – 8.50**

Steamed Christmas pudding with almonds, redcurrants and brandy cream

### **Colston Bassett Stilton – 15.95**

With 10yr Tawny Port (100ml), chutney, grapes and crackers

### **Warm mini mince pies – 4.50**

Hazelnut and brandy cream

### **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

### **Selection of cheeses – 9.95**

Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers

### **Mini chocolate truffles – 3.95**

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

<b>The Ivy 1917 breakfast blend</b>	3.95
Intense and rich	
<b>The Ivy afternoon tea blend</b>	3.95
Mellow, elegant, refreshing	
<b>Ceylon, Earl Grey, Darjeeling</b>	3.95
<b>Sencha, Jasmine pearls</b>	4.50
<b>Fresh mint, Camomile, Peppermint, Verbena</b>	3.75
<b>Rosebud, Oolong</b>	5.75

## COFFEE

<b>Pot of coffee and cream</b>	4.25
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.95
<b>Hot chocolate</b>	4.50
Milk / mint / white	
<b>Vanilla shakerato</b>	4.50
Espresso shaken with ice, served in a martini glass	

## AFTER DINNER COCKTAIL

<b>Hazelnut Alexander coupe</b>	9.50
Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg	
<b>The Ivy Irish Coffee</b>	9.75
Made with Jameson Caskmates Stout Edition for additional complex notes	
<b>Salted Caramel Espresso Martini</b>	10.75
A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	

## COGNAC

<b>Courvoisier VSOP</b>	9.50
<b>Maxime Trijol VSOP Grande Champagne</b>	12.50
<b>Leyrat XO, Fins Bois</b>	22.50
<b>Courvoisier XO</b>	26.00

## CALVADOS

<b>Dupont VSOP Pays d'Auge</b>	10.50
<b>Camut 6 year Pays d'Auge</b>	12.50
<b>Camut 12 year Pays d'Auge</b>	18.00

## DESSERT WINES

*(100ml glass or bottle as below)*

	<i>Glass</i>	<i>Bottle</i>	
<b>Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy</b>	6.75	25.00	37.5cl
<b>Maury, Lafage, Languedoc, France, 2017</b>	7.00	30.00	50cl
<b>Ruby Port, Warre's, LBV, Douro, Portugal</b>	7.25	46.00	75cl
<b>10yr Tawny Port, Quinta do Vallado, Douro, Portugal</b>	8.00	40.00	50cl
<b>Sauternes, Clos l'Abeilley, Bordeaux, France</b>	8.50	28.00	37.5cl
<b>Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain</b>	11.50	31.00	37.5cl
<b>Royal Tokaji, Gold Label, Tokaji, Hungary</b>	16.00	80.00	50cl

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