

DESSERTS

CRÈME BRÛLÉE – 7.50

Classic set vanilla custard with a caramelised sugar crust

CHOCOLATE BOMBE – 9.50

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

FROZEN BERRIES – 7.75

Mixed berries with yoghurt sorbet and warm white chocolate sauce

APPLE TART FINE – 8.95

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

ICE CREAMS AND SORBETS – 7.50

Selection of dairy ice creams and fruit sorbets with butter shortbread

PYRAMID OF PROFITEROLES – 30.00 (4 PORTIONS)

Vanilla ice cream, warm chocolate sauce and gold flakes

COCONUT PANNA COTTA – 7.95

Pineapple carpaccio with coconut, chilli and lime zest

TIRAMISU – 8.50

Coffee and marsala-soaked savoiardi biscuit
with mascarpone and cocoa powder

MINI CHOCOLATE TRUFFLES – 4.25

With a liquid salted caramel centre

SELECTION OF CHEESES – 10.95

Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese
and Pavé d'Affinois with chutney and wholegrain crackers

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.

Scan for allergy & nutritional information



TEA

THE IVY 1917 BREAKFAST BLEND Intense and rich	3.95
THE IVY AFTERNOON TEA BLEND Mellow, elegant, refreshing	3.95
CEYLON, EARL GREY, DARJEELING	3.95
SENCHA, JASMINE PEARLS	4.50
FRESH MINT, CAMOMILE, PEPPERMINT, VERBENA	3.75
ROSEBUD, OOLONG	5.75

COFFEE

POT OF COFFEE AND CREAM	4.75
CAPPUCCINO, LATTE, AMERICANO, FLAT WHITE, ESPRESSO, MACCHIATO	4.25
HOT CHOCOLATE Milk / mint / white	4.75
VANILLA SHAKERATO Espresso shaken with ice, served in a martini glass	5.25

AFTER DINNER COCKTAIL

HAZELNUT ALEXANDER <i>coupe</i> Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg	10.25
THE IVY IRISH COFFEE Made with Jameson Black Barrel for additional complex notes	10.75
SALTED CARAMEL ESPRESSO MARTINI A classic Espresso Martini made with Wyborowa Vodka, Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	11.75

COGNAC

COURVOISIER VSOP	10.50
MAXIME TRIJOL VSOP Grande Champagne	12.50
LEYRAT XO , Fins Bois	22.50
COURVOISIER XO	26.00

CALVADOS

DUPONT VSOP Pays d'Auge	10.50
CAMUT 6 YEAR Pays d'Auge	12.50
CAMUT 12 YEAR Pays d'Auge	18.00

DESSERT WINES

(100ml glass or bottle as below)

	Glass	Bottle	
MOSCATO D'ASTI, VIETTI 'CASCINETTA' , Piedmont, Italy, 2020	7.50	27.00	37.5cl
MAURY, LAFAGE, LANGUEDOC , France, 2019	7.00	30.00	50cl
QUINTA DE LA ROSA , Douro, Portugal, 2016	9.00	46.00	50cl
10YR TAWNY PORT, QUINTA DO VALLADO , Douro, Portugal	8.00	40.00	50cl
SAUTERNES, PETIT GUIRAUD , Bordeaux, France	9.50	36.00	37.5cl
PEDRO XIMÉNEZ, BODEGAS ALVEAR , 'Solera 1927' Montilla-Moriles, Spain	11.50	31.00	37.5cl
ROYAL TOKAJI, GOLD LABEL , Tokaji, Hungary	16.75	80.00	50cl

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.