
DESSERTS



Crème brûlée – 7.25

Classic set vanilla custard with a caramelised sugar crust

Apple tart fine – 8.50

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

Chocolate bombe – 8.95

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

Frozen berries – 7.50

Mixed berries with yoghurt sorbet and warm white chocolate sauce

Ice creams and sorbets – 5.50

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



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.

TEA

The Ivy 1917 breakfast blend	3.95
Intense and rich	
The Ivy afternoon tea blend	3.95
Mellow, elegant, refreshing	
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	4.25
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.95
Hot chocolate	4.50
Milk / mint / white	
Vanilla shakerato	4.50
Espresso shaken with ice, served in a martini glass	

AFTER DINNER COCKTAIL

Hazelnut Alexander coupe	9.50
Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg	

COGNAC

Courvoisier VSOP	9.50
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)

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

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