

DESSERTS

WHISKEY CRÈME BRÛLÉE – 8.95

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

TIRAMISU – 9.50

Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder

BAKED APPLE TART – 10.95

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

STICKY TOFFEE PUDDING – 10.50

Salted caramel sauce, dates, clotted cream and gold flakes

CHOCOLATE BOMBE – 10.95

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

FROZEN BERRIES – 8.95

Mixed berries with yoghurt sorbet and warm white chocolate sauce

ICE CREAMS AND SORBETS – 6.75

Selection of dairy ice creams and fruit sorbets

CHRISTMAS PUDDING – 8.75

Steamed Christmas pudding with redcurrants and brandy cream

CROZIER BLUE CHEESE – 16.95

With 2012 Quinta da Gaiçosa Port (100ml), chutney, grapes and crackers

SNOWBALL FIGHT – 10.50

Irish whiskey ice cream, white chocolate, gingerbread and cream sauce

WARM MINI MINCE PIES – 4.50

Hazelnut and brandy cream

SELECTION OF IRISH CHEESES – 13.50

Served with traditional accompaniments

MINI CHOCOLATE TRUFFLES – 4.95

With a liquid salted caramel centre

CREAM TEA V - 9.95

Freshly baked fruited scones, clotted cream and strawberry preserve.
Includes a choice of teas, infusions or coffee (Available until 5pm)

SCAN ME
TO VIEW OUR
ALLERGEN
GUIDE



 Vegetarian.   Vegan.

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	4.00
Intense and rich	
THE IVY AFTERNOON TEA BLEND	4.00
Mellow, elegant, refreshing	
CEYLON, EARL GREY, DARJEELING	4.00
SENCHA, JASMINE PEARLS	4.75
FRESH MINT, CAMOMILE, PEPPERMINT, VERBENA	3.75
ROSEBUD, OOLONG	6.00

COFFEE

POT OF COFFEE AND CREAM	4.00
CAPPUCCINO, LATTE, AMERICANO, FLAT WHITE, ESPRESSO, MACCHIATO	3.75
THE IVY IRISH COFFEE	11.75
Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream, finished with nutmeg and cinnamon	
HOT CHOCOLATE	4.50
Milk / mint / white	
VANILLA SHAKERATO	4.00
Espresso shaken with ice, served in a martini glass	

ARMAGNAC

DELORD ARMAGNAC NAPOLEON	7.00
DELORD CREATION NO.5 Grande Champagne	15.00

CALVADOS

CHATEAU DU BREUIL CALVADOS VSOP	6.00
LONGUEVILLE HOUSE IRISH APPLE BRANDY	6.00
CHATEAU DU BREUIL CALVADOS 20 YEAR OLD XO	11.00

CALVADOS

MARTELL VS	6.50
REMY MARTIN VSOP	9.50
MARTELL CORDON BLEU	20.00
MARTELL XO	25.00
REMY MARTIN XO	27.00

SWEET WINES

(100ml glass or bottle as below)

	<i>Glass</i>	<i>Bottle</i>	
MOSCATO D'ASTI, VIETTI 'CASCINETTA', Piedmont, Italy, 2016	7.00	36.00	75cl
QUINTA DA GAIVOSA LBV PORT, DOURO, Portugal, 2012	10.00	55.00	75cl
CLOS LE COMTE SAUTERNES, Bordeaux, France, 2013	11.50	45.00	37.5cl
ANGOVE RARE TAWNY PORT, Barossa, Australia	22.00	110.00	50cl
TRIMBACH ALSACE GEWURZTRAMINER			
VENDANGES TARDIVES, France, 2002		140.00	75cl

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