

## DESSERTS

### WHISKEY CRÈME BRÛLÉE – 8.95

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

### HEALY'S HONEY AND WHITE CHOCOLATE CHEESECAKE – 9.95

Mango sorbet, honeycomb and edible flower

### 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

### SELECTION OF IRISH CHEESES – 13.50

Served with traditional accompaniments

### MINI CHOCOLATE TRUFFLES – 4.95

With a liquid salted caramel centre

### CREAM TEA - 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

<b>THE IVY 1917 BREAKFAST BLEND</b>	4.00
Intense and rich	
<b>THE IVY AFTERNOON TEA BLEND</b>	4.00
Mellow, elegant, refreshing	
<b>CEYLON, EARL GREY, DARJEELING</b>	4.00
<b>SENCHA, JASMINE PEARLS</b>	4.75
<b>FRESH MINT, CAMOMILE, PEPPERMINT, VERBENA</b>	4.25
<b>ROSEBUD, OOLONG</b>	6.00

## COFFEE

<b>POT OF COFFEE AND CREAM</b>	4.50
<b>CAPPUCCINO, LATTE, AMERICANO, FLAT WHITE, ESPRESSO, MACCHIATO</b>	4.25
<b>THE IVY IRISH COFFEE</b>	11.75
Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream, finished with nutmeg and cinnamon	
<b>HOT CHOCOLATE</b>	4.50
Milk / mint / white	
<b>VANILLA SHAKERATO</b>	4.50
Espresso shaken with ice, served in a martini glass	

## ARMAGNAC

<b>DELORD ARMAGNAC NAPOLEON</b>	7.00
<b>DELORD CREATION NO.5</b> Grande Champagne	15.00

## CALVADOS

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

## CALVADOS

<b>MARTELL VS</b>	6.50
<b>REMY MARTIN VSOP</b>	9.50
<b>MARTELL CORDON BLEU</b>	20.00
<b>MARTELL XO</b>	25.00
<b>REMY MARTIN XO</b>	27.00

## SWEET WINES

*(100ml glass or bottle as below)*

	<i>Glass</i>	<i>Bottle</i>	
<b>CLOS LE COMTE SAUTERNES</b> , Bordeaux, France, 2013	11.50	45.00	37.5cl
<b>ANGOVE RARE TAWNY PORT</b> , Barossa, Australia	22.00	110.00	50cl
<b>TRIMBACH ALSACE GEWURZTRAMINER</b>			
<b>VENDANGES TARDIVES</b> , France, 2002		140.00	75cl

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