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## DESSERTS

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### **Crème brûlée – 8.00**

Classic set vanilla custard with a caramelised sugar crust

### **Apple tart fine – 9.50**

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 – 8.50**

Plantation rum soaked sponge with Chantilly cream and raspberries

### **Tiramisu – 8.75**

Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder

### **Fig and pistachio feuilleté – 9.50**

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 – 6.00**

Selection of dairy ice creams and fruit sorbets

### **Selection of cheeses – 10.95**

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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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>	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	

## 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'Abeille, 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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