

## DESSERTS

### CRÈME BRÛLÉE – 8.95

Winter berry and cinnamon compote

### FIG AND PISTACHIO FEUILLETÉ – 9.75

Hazelnut financier with a crispy pastry top, yoghurt sorbet, pistachios and double cream  
(12 mins cooking time)

### CHOCOLATE BOMBE – 9.95

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

### FROZEN BERRIES – 8.25

Mixed berries with yoghurt sorbet and warm white chocolate sauce

### ICE CREAMS AND SORBETS – 7.50

Selection of dairy ice creams and fruit sorbets with butter shortbread

### MINI CHOCOLATE TRUFFLES – 4.75

With a liquid salted caramel centre

### PYRAMID OF PROFITEROLES – 34.00 (4 PORTIONS)

Vanilla ice cream, warm chocolate sauce and gold flakes

### TIRAMISU – 9.50

Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder

### WARM MINI ALMOND MINCE PIES – 5.95

With brandy cream

### CHRISTMAS PUDDING – 8.95

Steamed Christmas pudding with almonds, redcurrants and brandy cream

### SANTA'S ON HIS WAY – 10.95

Red velvet sponge with cream cheese frosting and dark chocolate

### SELECTION OF CHEESES – 11.95

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

<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>	4.75
<b>CAPPUCCINO, LATTE, AMERICANO, FLAT WHITE, ESPRESSO, MACCHIATO</b>	4.25
<b>HOT CHOCOLATE</b>	4.75
Milk / mint / white	
<b>VANILLA SHAKERATO</b>	5.25
Espresso shaken with ice, served in a martini glass	

## AFTER DINNER COCKTAIL

<b>HAZELNUT ALEXANDER</b> <i>coupe</i>	10.25
Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg	
<b>THE IVY IRISH COFFEE</b>	10.75
Made with Jameson Caskmates Stout Edition for additional complex notes	
<b>SALTED CARAMEL ESPRESSO MARTINI</b>	11.50
A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup	

## COGNAC

<b>COURVOISIER VSOP</b>	10.50
<b>MAXIME TRIJOL VSOP</b> Grande Champagne	12.50
<b>LEYRAT XO</b> , Fins Bois	22.50
<b>COURVOISIER XO</b>	26.00

## CALVADOS

<b>DUPONT VSOP</b> Pays d'Auge	10.50
<b>CAMUT 6 YEAR</b> Pays d'Auge	12.50
<b>CAMUT 12 YEAR</b> Pays d'Auge	18.00

## DESSERT WINES

*(100ml glass or bottle as below)*

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

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