

## DESSERTS

### CRÈME BRÛLÉE – 6.95

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

### FROZEN BERRIES – 7.25

Mixed berries with yoghurt sorbet and warm white chocolate sauce

### STRAWBERRY ICE CREAM SUNDAE – 8.25

Vanilla ice cream with meringue, shortbread and a warm strawberry sauce

### ICE CREAMS AND SORBETS – 5.25

Selection of dairy ice creams and fruit sorbets with butter shortbread

### MINI CHOCOLATE TRUFFLES – 3.50

With a liquid salted caramel centre

### PYRAMID OF PROFITEROLES – 30.00 (4 PORTIONS)

Vanilla ice cream, warm chocolate sauce and gold flakes

### 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

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</b> <i>coupe</i>	9.50
Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg	
<b>THE IVY IRISH COFFEE</b>	9.75
Made with Jameson Caskmates Stout Edition for additional complex notes	
<b>SALTED CARAMEL ESPRESSO MARTINI</b>	10.75
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>	9.50
<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)

	Glass	Bottle	
<b>MOSCATO D'ASTI, VIETTI 'CASCINETTA'</b> , Piedmont, Italy, 2020	6.75	25.00	37.5cl
<b>MAURY, LAFAGE, LANGUEDOC</b> , France, 2019	7.00	30.00	50cl
<b>RUBY PORT, WARRE'S, LBV</b> , Douro, Portugal	7.25	46.00	75cl
<b>10YR TAWNY PORT, QUINTA DO VALLADO</b> , Douro, Portugal	8.00	40.00	50cl
<b>SAUTERNES, CLOS L'ABEILLEY</b> , Bordeaux, France	8.50	28.00	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	16.00	80.00	50cl

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