DESSERTS

CRÈME BRÛLÉE – 6.95

Classic set vanilla custard with a caramelised sugar crust

CHOCOLATE BOMBE - 8.95

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

SNOWBALL FIGHT - 9.50

Brandy ice cream, white chocolate, gingerbread and cream sauce

FROZEN BERRIES – 7.50 Mixed berries with yoghurt sorbet and warm white chocolate sauce

FIG AND PISTACHIO FEUILLETÉ – 9.25 X

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

ICE CREAMS AND SORBETS – 6.00 ×

Selection of dairy ice creams and fruit sorbets with butter shortbread

MINI CHOCOLATE TRUFFLES - 3.75

With a liquid salted caramel centre

PYRAMID OF PROFITEROLES - 30.00 (4 PORTIONS) ★

Vanilla ice cream, warm chocolate sauce and gold flakes

TIRAMISU – 7.95 💥

Coffee and marsala soaked savoiardi biscuit with mascarpone, dusted with cocoa powder

WARM MINI MINCE PIES – 4.75

Hazelnut and brandy cream

CHRISTMAS PUDDING - 8.25

Steamed Christmas pudding with almonds, redcurrants and brandy cream

COLSTON BASSETT STILTON - 15.95

With 10yr Tawny Port (100ml), chutney, grapes and crackers

SELECTION OF CHEESES - 10.50

Ogleshield Cheddar, Bleu D' Auvergne, Rutland red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers

VG VAD V-Vegetarian, VG-Vegan, AG-Avoiding Gluten, AD-Avoiding Dairy.

TEA			
THE IVY 1917 BREAKFAST BLEND Intense and rich			3.95
THE IVY AFTERNOON TEA BLEND			2.05
Mellow, elegant, refreshing			3.95
CEYLON, EARL GREY, DARJEELING			3.95
SENCHA, JASMINE PEARLS			4.50
FRESH MINT, CAMOMILE, PEPPERMINT, VERBENA			3.75
			5.75
ROSEBUD, OOLONG			3.73
POT OF COFFEE AND CREAM			4.25
			4.25
CAPPUCCINO, LATTE, AMERICANO, FLAT WHITE, ESPRESSO, MACCHIATO			3.95
HOT CHOCOLATE			4.50
Milk / mint / white			
VANILLA SHAKERATO			4.50
Espresso shaken with ice, served in a martini glass			
AFTER DINNER COCKTAIL	_		
HAZELNUT ALEXANDER coupe			9.50
Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished v	vith grate	ed nutme	5
THE IVY IRISH COFFEE			10.50
Made with Jameson Caskmates Stout Edition for additional complex note	es		
SALTED CARAMEL ESPRESSO MARTINI			10.95
A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expand freshly pulled espresso, sweetened with salted caramel syrup	ore Coffe	ee Lique	ur
and freshly pulled espresso, sweetened with safted caraffler syrup			
COURVOISIER VSOP COGNAC			9.50
MAXIME TRIJOL VSOP Grande Champagne			12.50
LEYRAT XO, Fins Bois			22.50
COURVOISIER XO			26.00
CALVADOS			20.00
DUPONT VSOP Pays d'Auge			10.50
CAMUT 6 YEAR Pays d'Auge			12.50
CAMUT 12 YEAR Pays d'Auge			18.00
DESSERT WINES			
(100ml glass or bottle as below)			
` '	Glass	Bottle	
MOSCATO D'ASTI, VIETTI 'CASCINETTA', Piedmont, Italy, 2020	6.75	25.00	37.5cl
MAURY, LAFAGE, LANGUEDOC, France, 2019	7.00	30.00	50cl
RUBY PORT, WARRE'S, LBV, Douro, Portugal	8.00	46.00	75cl
10YR TAWNY PORT, QUINTA DO VALLADO, Douro, Portugal	8.00	40.00	50cl
SAUTERNES, PETIT GUIRAUD, Bordeaux, France	9.50	36.00	37.5cl
PEDRO XIMÉNEZ, BODEGAS ALVEAR,			
'Solera 1927' Montilla-Moriles, Spain	11.50	31.00	37.5cl

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.

16.75 80.00

50cl

ROYAL TOKAJI, GOLD LABEL, Tokaji, Hungary