

····· DESSERTS ·····	************
Crème Brûlée Classic set vanilla custard with a caramelised sugar crust	8.50
Apple Tart Fine Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	10.95
Doughnuts with Dark Chocolate Fondue (for two to share) Dark chocolate sauce and strawberries	16.95
The Ivy Chocolate Bombe Celebrated melting dome with vanilla ice cream, honeycomb and hot caramel sauce	9.95
Classic Frozen Berries Selected berries and redcurrants with yoghurt sorbet and white chocolate sauce	8.75
Rum Baba Dark rum soaked sponge with Chantilly cream and strawberries	10.50
Your Selection of Ice Creams and Sorbets Choose your own house flavours with butter shortbread	7.50
Salted Caramel Chocolate Truffles With a liquid caramel centre	4.95
Birthday Dessert Layered gelato cube cake with red berry ripple and salted caramel truffles	13.95
Selection of Cheeses Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Caws Cenarth Perl Wen with apple and apricot chutney and wholegrain crackers	11.95
Celebratory Bombe We can prepare a special version of our famous chocolate bombe to suit the occasion, Anniversary, Congratulations or Graduations	9.95
11.30 - 5pm	************
Cream Tea Freshly baked fruit scones, clotted cream and strawberry preserve Includes a choice of teas, infusions or coffees	9.95
Champagne Cream Tea Freshly baked fruit scones, clotted cream and strawberry preserve Includes a glass of Champagne and choice of teas, infusions or coffees	19.95

TEA	
The Ivy 1917 Breakfast Blend	3.95
Intense, Bright, Rich	
The Ivy 1917 Afternoon Tea Blend	3.95
Mellow, Elegant, Refreshing	
Ceylon, Earl Grey, Darjeeling	3.95
Sencha, Jasmine Pearls	4.50
Fresh Mint, Camomile, Peppermint, Verbena	3.95
Rosebud, Oolong	5.75
Pot of Coffee and Cream	4.75
	4.75
Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato	4.25
Hot Chocolate - Milk / Mint / White	4.75
Vanilla Shakerato	5.25
Espresso shaken with ice, served in a martini glass	
AFTER DINNER COCKTAILS	•••••
Chocolate and Cherry Martini	13.00
Havana 7, Cherry Heering, Dark Chocolate and Cream Rich - Sweet - Indulgent	
Macadamia Irish Coffee	11.50
Jameson Black Barrel, Macadamia, Coffee, Cream and Nutmeg Warm - Creamy - Bold	
Salted Caramel Espresso Martini	12.00
Absolut, Tosolini Coffee, Salted Caramel, Espresso and Chocolate Indulgent - Sweet - Rich	
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Courvoisier VSOP	11.00
Maxime Trijol VSOP Grande Champagne	12.50
Leyrat XO	22.50
Courvoisier XO	26.00
CALVADOS	
Dupont VSOP Pays d'Auge	12.00
Camut 6 year Pays d'Auge	14.00
Camut 12 year Pays d'Auge	18.00
DESSERT WINES	
	Glass 75ml
Croft, Reserve Tawny, Douro Valley, Portugal	6.00
Castelnau de Suduiraut, Sauternes, 37.5cl, Bordeaux, France	8.00
Pedro Ximénez, Nectar, González Byass, Jerez-Xérès-Sherry, Spain	8.00
Moscato d'Asti, Araldica, Piemonte, Italy 125ml	9.00
Tio Pepe Fino, Gonzalez Byass, 37.5cl, Jerez-Xérès-Sherry, Spain	10.00
Royal Tokaji, 'Gold Label', 5 Puttonyos, 50cl, Tokaj, Hungary Oloroso Sherry, Matusalem 30-Year-Old, González Byass,	15.00 18.00
Jerez-Xérès-Sherry, Spain, Half Bottle, 37.5cl	10.00



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.