

# THE IVY

SINCE 1917

## DESSERTS

<b>Crème Brûlée</b> Classic set vanilla custard with a caramelised sugar crust	8.50
<b>Apple Tart Fine</b> Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	10.95
<b>Doughnuts with Dark Chocolate Fondue (for two to share)</b> Dark chocolate sauce and strawberries	16.95
<b>The Ivy Chocolate Bombe</b> Celebrated melting dome with vanilla ice cream, honeycomb and hot caramel sauce	9.95
<b>Classic Frozen Berries</b> Selected berries and redcurrants with yoghurt sorbet and white chocolate sauce	8.75
<b>Rum Baba</b> Dark rum soaked sponge with Chantilly cream and strawberries	10.50
<b>Your Selection of Ice Creams and Sorbets</b> Choose your own house flavours with butter shortbread	7.50
<b>Salted Caramel Chocolate Truffles</b> With a liquid caramel centre	4.95
<b>Birthday Dessert</b> Layered gelato cube cake with red berry ripple and salted caramel truffles	13.95
<b>Selection of Cheeses</b> Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Camembert Le Fin Terroir with apple and apricot chutney and wholegrain crackers	11.95

<b>Celebratory Bombe</b> We can prepare a special version of our famous chocolate bombe to suit the occasion, Anniversary, Congratulations or Graduations	9.95
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## CREAM TEA

11.30 - 5pm

<b>Cream Tea</b> Freshly baked fruit scones, clotted cream and strawberry preserve <i>Includes a choice of teas, infusions or coffees</i>	9.95
<b>Champagne Cream Tea</b> Freshly baked fruit scones, clotted cream and strawberry preserve <i>Includes a glass of Champagne and choice of teas, infusions or coffees</i>	19.95

TEA

<b>The Ivy 1917 Breakfast Blend</b>	3.95
Intense, Bright, Rich	
<b>The Ivy 1917 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>	3.95
<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 - Milk / Mint / White</b>	4.75
<b>Vanilla Shakerato</b>	5.25
Espresso shaken with ice, served in a martini glass	

AFTER DINNER COCKTAILS

<b>Chocolate and Cherry Martini</b>	13.00
Havana 7, Cherry Heering, Dark Chocolate and Cream	
<i>Rich - Sweet - Indulgent</i>	
<b>Macadamia Irish Coffee</b>	11.50
Jameson Black Barrel, Macadamia, Coffee, Cream and Nutmeg	
<i>Warm - Creamy - Bold</i>	
<b>Salted Caramel Espresso Martini</b>	13.00
Absolut, Tosolini Coffee, Salted Caramel, Espresso and Chocolate	
<i>Indulgent - Sweet - Rich</i>	

COGNAC

<b>Courvoisier VSOP</b>	12.00
<b>Maxime Trijol VSOP Grande Champagne</b>	13.50
<b>Leyrat XO</b>	23.50
<b>Courvoisier XO</b>	27.00

CALVADOS

<b>Dupont VSOP Pays d'Auge</b>	13.00
<b>Camut 6 year Pays d'Auge</b>	15.00
<b>Camut 12 year Pays d'Auge</b>	19.00

DESSERT WINES

	Glass
	75ml
<b>Croft, Reserve Tawny, Douro Valley, Portugal</b>	6.00
<b>Castelnaud de Sudaire, Sauternes, 37.5cl, Bordeaux, France</b>	8.00
<b>Pedro Ximénez, Nectar, González Byass, Jerez-Xérès-Sherry, Spain</b>	8.00
<b>Moscato d'Asti, Araldica, Piemonte, Italy 125ml</b>	9.00
<b>Tio Pepe Fino, Gonzalez Byass, 37.5cl, Jerez-Xérès-Sherry, Spain</b>	10.00
<b>Royal Tokaji, 'Gold Label', 5 Puttonyos, 50cl, Tokaj, Hungary</b>	15.00
<b>Oloroso Sherry, Matusalem 30-Year-Old, González Byass, Jerez-Xérès-Sherry, Spain, Half Bottle, 37.5cl</b>	18.00



Scan for allergy & nutritional information

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.