

THE IVY

SINCE 1917

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
Strawberry and Elderflower Trifle Layered Savoirdi biscuits with strawberries, lavender and vanilla cream	9.25
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
Raspberry and Pistachio Coupe Raspberry sorbet with pistachio foam, raspberries, pistachios and raspberry sauce	8.50
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 Camembert Le Fin Terroir 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
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CREAM TEA

11.30 - 5pm

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

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

COFFEE

Pot of Coffee and Cream	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
Rum, Cherry Heering, Dark chocolate and Cream	
<i>Rich - Sweet - Indulgent</i>	
Macadamia Irish Coffee	11.50
Jameson Black Barrel, Macadamia, Coffee, Cream and Nutmeg	
<i>Warm - Creamy - Bold</i>	
Salted Caramel Espresso Martini	13.00
Vodka, Tosolini Coffee, Salted caramel, Espresso, Chocolate	
<i>Indulgent - Sweet - Rich</i>	

COGNAC

Courvoisier VSOP	12.00
Maxime Trijol VSOP Grande Champagne	13.50
Leyrat XO	23.50
Courvoisier XO	27.00

CALVADOS

Dupont VSOP Pays d'Auge	13.00
Camut 6 year Pays d'Auge	15.00
Camut 12 year Pays d'Auge	19.00

DESSERT WINES

	Glass
	75ml
Castelnaud de Suduiraut, Sauternes, 37.5cl, Bordeaux, France	8.00
Pedro Ximénez, Nectar, González Byass, Jerez-Xérès-Sherry, Spain	8.00
	125ml
Croft, Reserve Tawny, Douro Valley, Portugal	6.00
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	15.00
Oloroso Sherry, Matusalem 30-Year-Old, González Byass,	18.00
Jerez-Xérès-Sherry, Spain, Half Bottle, 37.5cl	



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.