

# THE IVY

SINCE 1917

## DESSERTS

<b>Crème Brûlée</b>	8.50
Classic set vanilla custard with a caramelised sugar crust	
<b>Apple Tart Fine</b>	10.95
Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	
<b>Strawberry and Elderflower Trifle</b>	9.25
Layered Savoirdi biscuits with strawberries, lavender and vanilla cream	
<b>The Ivy Chocolate Bombe</b>	9.95
Celebrated melting dome with vanilla ice cream, honeycomb and hot caramel sauce	
<b>Classic Frozen Berries</b>	8.75
Selected berries and redcurrants with yoghurt sorbet and white chocolate sauce	
<b>Raspberry and Pistachio Coupe</b>	8.50
Raspberry sorbet with pistachio foam, raspberries, pistachios and raspberry sauce	
<b>Your Selection of Ice Creams and Sorbets</b>	7.50
Choose your own house flavours with butter shortbread	
<b>Salted Caramel Chocolate Truffles</b>	4.95
With a liquid caramel centre	
<b>Birthday Dessert</b>	13.95
Layered gelato cube cake with red berry ripple and salted caramel truffles	
<b>Selection of Cheeses</b>	11.95
Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Caws Cenarth Perl Wen with apple and apricot chutney and wholegrain crackers	

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

## CREAM TEA

11.30 - 5pm

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

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
Santiago De Cuba Añejo, Cherry Heering, Dark chocolate and Cream	
<i>Rich - Sweet - Indulgent</i>	
<b>The Scotch Coffee</b>	12.00
Singleton 12, Macadamia, Coffee, Pedro Ximenez Cream, Nutmeg	
<i>Warm - Creamy - Bold</i>	
<b>Salted Caramel Espresso Martini</b>	12.00
Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate	
<i>Indulgent - Sweet - Rich</i>	

COGNAC

<b>Courvoisier VSOP</b>	11.00
<b>Maxime Trijol VSOP Grande Champagne</b>	12.50
<b>Leyrat XO</b>	22.50
<b>Courvoisier XO</b>	26.00

CALVADOS

<b>Dupont VSOP Pays d'Auge</b>	12.00
<b>Camut 6 year Pays d'Auge</b>	14.00
<b>Camut 12 year Pays d'Auge</b>	18.00

DESSERT WINES

		Glass
	75ml	125ml
<b>Pedro Ximénez, Nectar, González Byass, Jerez-Xérès-Sherry, Spain</b>	8.00	
<b>Croft, Reserve Tawny, Douro Valley, Portugal</b>	6.00	
<b>Moscato d'Asti, Araldica, Piemonte, Italy</b>		9.00
<b>Royal Tokaji, 'Gold Label', 5 Puttonyos, Tokaj, Hungary</b>	15.00	
<b>Oloroso Sherry, Matusalem 30-Year-Old, González Byass,</b>	18.00	
<b>Jerez-Xérès-Sherry, Spain</b>		



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.