

# THE IVY

SINCE 1917

## DESSERTS

<b>Bushmills Whiskey Crème Brûlée</b>	8.50
Bushmills whiskey vanilla custard with a caramelised sugar crust	
<b>Apple Tart Fine</b>	10.95
Baked apple tart with Draynes Farm vanilla ice cream and Calvados flambé (14 mins cooking time)	
<b>Rum Baba</b>	10.50
Dark rum soaked sponge with Chantilly cream and raspberries	
<b>The Ivy Chocolate Bombe</b>	9.95
Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce	
<b>Classic Frozen Berries</b>	8.75
Selected berries and redcurrants with natural yoghurt sorbet and white chocolate sauce	
<b>Hillsborough Farm Honey and White Chocolate Cheesecake</b>	8.95
Mango sorbet, honeycomb and edible flower	
<b>Draynes Farm 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 salted caramel centre	
<b>Selection of Northern Irish Cheeses</b>	11.95
Triple Rose from Ballylisk, Banagher Bold ale washed cheese from Dart Mountain, Kearney Blue from the Castlereagh Hills, with Burren balsamic chutney and Ballylisk oat 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 fruited scones from our friends at Yellow Door Bakery, clotted cream and strawberry preserve. <i>Includes a choice of teas, infusions or coffees</i>	
<b>Champagne Cream Tea</b>	19.95
Freshly baked fruited scones from our friends at Yellow Door Bakery, clotted cream and strawberry preserve. <i>Includes a glass of Champagne 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
Rum, 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>	12.00
Vodka, Tosolini Coffee, 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
<b>Castelnaud de Suduiraut, Sauternes, 37.5cl, Bordeaux, France</b>	8.00
<b>Pedro Ximénez, Nectar, González Byass, Jerez-Xérès-Sherry, Spain</b>	8.00
	125ml
<b>Croft, Reserve Tawny, Douro Valley, Portugal</b>	6.00
<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,</b>	18.00
<b>Jerez-Xérès-Sherry, Spain, Half Bottle, 37.5cl</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.