

# THE IVY

SINCE 1917

## DESSERTS

### Espresso Coffee

#### Crème Brûlée 8.95

Set custard infused with coffee,  
butter shortbread

#### Sticky Toffee Pudding 10.50

Salted caramel sauce, dates,  
clotted cream and gold flakes

#### Cherry and Pistachio

#### Nougat Glacé Flambé 10.25

Raspberries and kirsch

#### The Ivy Chocolate Bombe 10.95

Classic melting dome with vanilla ice cream,  
honeycomb and hot caramel sauce

#### Classic Frozen Berries 9.25

Selected berries and redcurrants  
with frozen yoghurt and  
white chocolate sauce

### Mandarin and White

#### Chocolate Parfait 11.95

Warm dark chocolate sauce  
and toasted panettone

#### Your Selection of Ice Creams and Sorbets 7.95

Choose your own house flavours  
with butter shortbread

#### Salted Caramel Chocolate Truffles 5.25

With a liquid caramel centre

#### Birthday Dessert Box 11.95

Golden chocolate orb with vanilla ice cream,  
honeycomb, chocolate strands, freeze-dried  
raspberries, gold flakes and hot salted  
caramel sauce

#### Selection of Cheeses 11.95

Cornish Yarg, Stilton, Saint-Nectaire,  
Melusine goat's cheese and Camembert Le Fin  
Terroir with apple and apricot chutney  
and wholegrain crackers

### Celebratory Bombe 10.95

We can prepare a special version of our famous chocolate bombe  
to suit the occasion, Anniversary, Congratulations or Graduations

## CREAM TEA

11.30 – 5pm

### Cream Tea 10.50

Freshly baked fruit scones, clotted  
cream and strawberry preserve

*Includes a choice of teas, infusions or coffees*

### Nyetimber English Sparkling Wine

#### Cream Tea 20.50

Freshly baked fruit scones,  
clotted cream and strawberry preserve  
*Includes a glass of Nyetimber Cuvee Cherie  
and choice of teas, infusions or coffees*



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.

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## TEA

The Ivy 1917  
Breakfast Blend 3.95  
Intense, Bright, Rich

Sencha, Jasmine Pearls 4.50

Ceylon, Earl Grey,  
Darjeeling 3.95

Fresh Mint, Camomile,  
Peppermint, Verbena 3.95

The Ivy 1917  
Afternoon Tea Blend 3.95  
Mellow, Elegant, Refreshing

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 13.00  
and Cherry Martini  
Santiago De Cuba Añejo,  
Cherry Heering,  
Dark chocolate and Cream  
*Rich - Sweet - Indulgent*

Salted Caramel 13.00  
Espresso Martini  
Ketel One, Coffee  
Liqueur, Salted caramel,  
Espresso, Chocolate  
*Indulgent - Sweet - Rich*

The Scotch Coffee 12.00  
Singleton 12, Macadamia,  
Coffee, Pedro Ximénez  
Cream, Nutmeg  
*Warm - Creamy - Bold*

## 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

Croft, Reserve Tawny,  
Douro Valley, Portugal 75ml  
6.00

Pedro Ximénez, Nectar,  
González Byass,  
Jerez-Xérès-Sherry, Spain 75ml  
8.00

Oloroso Sherry, Matusalem  
30-Year-Old, González Byass,  
Jerez-Xérès-Sherry, Spain 75ml  
18.00

Moscato d'Asti, Araldica,  
Piemonte, Italy 125ml  
9.00

Royal Tokaji, 'Gold Label',  
5 Puttonyos, Tokaj, Hungary 75ml  
15.00