

THE IVY

SINCE 1917

DESSERTS

Espresso Coffee

Crème Brûlée 9.95

Set custard infused with coffee,
butter shortbread

Sticky Toffee Pudding 11.50

Salted caramel sauce, dates,
clotted cream and gold flakes

Cherry and Pistachio

Nougat Glacé Flambé 10.95

Raspberries and kirsch

The Ivy Chocolate Bombe 11.95

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

Classic Frozen Berries 9.95

Selected berries and redcurrants
with frozen yoghurt and
white chocolate sauce

Mandarin and White

Chocolate Parfait 12.95

Warm dark chocolate sauce
and toasted panettone

Your Selection of Ice Creams and Sorbets 8.25

Choose your own house flavours
with butter shortbread

Salted Caramel Chocolate Truffles 5.95

With a liquid caramel centre

Birthday Dessert Box 12.95

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

Selection of Cheeses 12.95

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

Celebratory Bombe 11.95

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 11.50

Freshly baked fruit scones, clotted
cream and strawberry preserve

Includes a choice of teas, infusions or coffees

Nyetimber English Sparkling Wine

Cream Tea 21.50

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