

# THE IVY

SINCE 1917

## DESSERTS

### **The Ivy Chocolate Bombe** 11.95

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

### **Classic Frozen Berries** 10.50

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

### **Christmas Pudding** 11.50

Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

### **Selection of Cheeses** 13.95

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

### **Birthday Dessert Box** 13.50

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

### **Warm Almond Mince Pies** 6.95

With brandy cream, candied orange and pine sugar

### **Christmas Crème Brûlée** 10.50

Winter berry cinnamon compote and shortbread

### **Your Selection of Ice Creams and Sorbets** 8.25

Choose your own house flavours with butter shortbread

### **The Ivy Snowman** 12.95

Vanilla parfait, chocolate brownie, milk foam, pandan sponge cake, honeycomb and popping candy

### **Colston Bassett Stilton** 11.25

With chutney, grapes, celery and crackers  
*Add Barros, 10 Year Old Tawny Port, Douro Valley, Portugal, 75ml + £7.50*

### **Celebratory Bombe** 11.95

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

### **Salted Caramel Chocolate Truffles** 6.25

With a liquid caramel centre

## DESSERT WINES

### **Oloroso Sherry**

Heredad de Hidalgo,  
Jerez-Xérès-Sherry, Spain, 75ml  
7.00

### **Sauternes,**

**Castelneau de Suduiraut,**  
Chateau Suduiraut,  
Bordeaux, France, 75ml  
10.50

### **Pedro Ximénez, Triana**

Hidalgo Prestigio, 50cl,  
Jerez-Xérès-Sherry, Spain, 75ml  
12.00

### **Royal Tokaji, Gold Label**

6 Puttonyos, Tokaj,  
Hungary, 75ml  
15.00

### **Barros, 10 Year Old Tawny Port**

Douro Valley, Portugal, 75ml  
7.50

### **Moscato d'Asti, Araldica**

Piemonte, Italy 125ml  
9.00

### **Barros, LBV Port**

Douro Valley, Portugal, 75ml  
7.00

## AFTER DINNER COCKTAILS

**Salted Caramel Espresso Martini** 13.50  
Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate  
*Indulgent - Sweet - Rich*

**Chocolate & Orange Martini** 13.00  
Belvedere, Grand Marnier, Rubis Chocolate Wine, Dark Chocolate Sauce, Popcorn Syrup, Double Cream  
*Indulgent - Rich - Morish*

**The Scotch Coffee** 13.00  
Singleton 12, Macadamia, Coffee, Pedro Ximénez Cream, Nutmeg  
*Warm - Creamy - Bold*

### COGNAC

Remy Martin VSOP 12.50  
Courvoisier VSOP 12.50  
Maxime Trijol 14.00  
VSOP Grande Champagne  
Leyrat XO 24.00  
Courvoisier XO 29.50

### WHISKY

Balvenie 12 Year 13.00  
Glenfiddich 12 Year 14.00  
The Glenlivet 12 Year 14.00  
Bruichladdich  
Classic Laddie 16.50  
Glenfiddich 15 Year 16.50  
Balvenie 14 Year 16.50  
Macallan Rare Cask 55.00

### CALVADOS

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

### 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

### CREAM TEA

11.30 - 5pm

**Cream Tea** 11.75  
Freshly baked fruit scones, clotted cream and strawberry preserve  
*Includes a choice of teas, infusions or coffees*

**Nyetimber English Sparkling Wine Cream Tea** 21.75  
Freshly baked fruit scones, clotted cream and strawberry preserve  
*Includes a glass of Nyetimber Classic Cuvee 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 13.5% will be added to your bill.