

THE IVY

SINCE 1917

DESSERTS

Christmas Whiskey Crème Brûlée 9.50
Bushmills whiskey vanilla custard
with a caramelised sugar crust, winter berry
compote and butter shortbread

Snowball Fight 10.95
Honeycomb ice cream, white chocolate,
gingerbread and cream sauce

Salted Caramel Chocolate Truffles 5.25
With a liquid salted caramel centre

The Ivy Chocolate Bombe 10.95
Classic melting dome with vanilla ice cream,
honeycomb and hot caramel sauce

Classic Frozen Berries 8.75
Selected berries and redcurrants
with natural yoghurt sorbet
and white chocolate sauce

Dark Chocolate Orange Cheesecake 9.95
Vegan cream cheese,
biscuit crumb, mango sorbet

Draynes Farm Ice Creams and Sorbets 7.50
Choose your own house flavours
with butter shortbread

Christmas Pudding 10.50
Flambéed, with almonds,
redcurrants and vanilla cream

Warm Mini Mince Pies 5.95
Hazelnut and brandy cream

Selection of Northern Irish Cheeses 12.95
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

Birthday Dessert Box 12.95
Bronze chocolate orb with vanilla ice cream, honeycomb, chocolate strands,
freeze-dried raspberries, gold flakes and hot salted caramel sauce

CREAM TEA

11.30 – 5pm

Cream Tea 10.75
Freshly baked fruited scones
from our friends at Yellow Door Bakery,
clotted cream and strawberry preserve.

Includes a choice of teas, infusions or coffees

The Ivy Champagne Cream Tea 20.75
Freshly baked fruited scones
from our friends at Yellow Door Bakery,
clotted cream and strawberry preserve.

*Includes a glass of Champagne
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

Raspberry
à la Crème Martini 12.00
Tanqueray, Raspberries,
Lemon, Cheesecake Syrup,
Oggs Aquafaba
Indulgent - Fresh - Sweet

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

Salted Caramel
Espresso Martini 12.00
Ketel One, Coffee Liqueur,
Salted caramel, Espresso,
Chocolate
Indulgent - Sweet - Rich

COGNAC

Courvoisier VSOP 7.50
Maxime Trijol VSOP Grande Champagne 9.00
Leyrat XO 15.00
Courvoisier XO 18.00

CALVADOS

Dupont VSOP Pays d'Auge 8.50
Camut 6 year Pays d'Auge 9.50
Camut 12 year Pays d'Auge 12.50

DESSERT WINES

		Bottle	75ml
Moscato d'Asti, G.D. Vajra, Piemonte, Italy 37.5 cl	2023	25.00	
Fino Inocente Pago de Macharnudo, Valdespino, Andalucia, Spain 37.5 cl	NV	28.00	6.00
Late Bottled Vintage Port, Ferreira, Douro, Portugal	2019	48.00	8.00
10-Year-Old Tawny Port, Ferreira, Douro, Portugal	NV	58.00	9.00
Sauternes, Château Laville, Bordeaux, France	2019	75.00	9.50