



# THE IVY

## DESSERT MENU

**Classic crème brûlée**  
*set custard with  
a caramelised sugar crust*  
9.95

**Classic Christmas pudding**  
*Brandy flambé, pecans, almonds,  
candied orange and vanilla cream*  
11.50

**Iced berries**  
*yoghurt sorbet,  
hot white chocolate sauce*  
10.50

**BAKED ALASKA FOR 2 28.00**  
*flambé meringue, Génoise sponge, cherry sorbet and griotte cherries*

**CARAMELISED APPLE TARTE TATIN FOR 2 25.00**  
*Madagascan vanilla pod ice cream with warm caramel sauce*

**Tiramisu**  
*coffee and marsala soaked  
savoiardi biscuit with  
mascarpone, cocoa powder*  
12.95

**The Ivy chocolate bombe**  
*melting dome with vanilla  
ice cream, honeycomb  
and hot caramel sauce*  
11.95

**Coconut sorbet vg**  
*pineapple and mango compote,  
lime caviar, pomegranate  
molasses and coconut shavings*  
8.95

**Warm almond mince pies**  
*With brandy cream,  
candied orange  
and pine sugar*  
6.95

**Rum baba**  
*pineapple, mango  
and lemon balm*  
12.95

**Selection of cheeses**  
*Cornish Yarg, Stilton, Saint-Nectaire, Melusine  
goat's cheese and Camembert Le Fin with apple  
and apricot chutney and wholegrain crackers*  
13.50

**Chocolate truffles**  
*with a liquid  
salted caramel centre*  
6.50

**Ice Creams / Sorbets  
with butter shortbread v**  
*vanilla, strawberry, chocolate, yoghurt  
and coconut, lemon, cherry, raspberry*  
2.95 PER SCOOP

**Colston Bassett Stilton**  
*With chutney, grapes, celery and crackers*  
10.75  
**Add LBV Port, Sandeman,  
Douro, Portugal, 2018**  
£10.50 75ML OR £13.50 100ML

**The Ivy Snowman**  
*Vanilla parfait, chocolate brownie,  
milk foam, pandan sponge cake,  
honeycomb and popping candy*  
14.50

**THE IVY CHOCOLATE BOX 18.00**  
*chocolate truffles with a salted caramel centre to take home in an Ivy presentation box (9 pieces)*

### DESSERT WINES, PORT & SHERRY

(100ml glass or bottle as below)	Glass	Bottle
Pedro Ximénez, El Candado, Valdespino, Andalucia, Spain, NV, 37.5cl	10.00	32.00
Château Laville, Sauternes, Bordeaux, France, 2018, 37.5cl		39.00
Moscato d'Asti, Vajra, Piedmont, Italy, 2022, 75cl	12.00	65.00
LBV Port, Sandeman, Douro, Portugal, 2018, 50cl	13.50	65.00
Jurançon, Domaine Laguilhon, France, 2021, 75cl		69.00
10 Year Old Tawny Port, Sandeman, Douro, Portugal, NV, 75cl		70.00
Royal Tokaji, "Blue Label", 5 Puttonyos, Tokaji, Hungary, 2017, 37.5cl	24.00	105.00
<b>COCKTAILS</b>		
Chocolate old fashion	16.00	Almond and raisin negroni 15.00

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. Cover Charge £2.00 per person

For allergen info please scan QR code



