

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

Sticky Toffee Pudding 11.50

Salted caramel sauce, dates, clotted cream and gold flakes

Trinity College Burnt Cream 10.50

Classic set vanilla custard with a caramelised sugar crust

Selection of Cheeses 13.95

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

Your Selection of Ice Creams and Sorbets 8.25

Choose your own house flavours with butter shortbread

Apple Tart Fine 12.75

Baked apple tart with vanilla ice cream and Calvados flambé
(14 mins cooking time)

Celebratory Bombe 11.95

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

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

Salted Caramel Chocolate Truffles 6.25

With a liquid caramel centre

DESSERT WINES

Pedro Ximénez, Triana

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

Oloroso Sherry

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

Barros, LBV Port

Douro Valley, Portugal, 75ml
7.00

Moscato d'Asti, Araldica

Piemonte, Italy 125ml
9.00

Barros, 10 Year Old Tawny Port

Douro Valley, Portugal, 75ml
7.50

Sauternes,

Castelnaud de Suduiraut,

Chateau Suduiraut,
Bordeaux, France, 75ml
10.50

Royal Tokaji, Gold Label

6 Puttonyos, Tokaj,
Hungary, 75ml
15.00



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.

AFTER DINNER COCKTAILS

Salted Caramel 13.50

Espresso Martini
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

Hot Chocolate - Milk / Mint / White 4.75

Cappuccino, Latte, Americano, 4.25
Flat White, Espresso, Macchiato

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

Champagne Cream Tea 21.75
Freshly baked fruit scones, clotted cream
and strawberry preserve
*Includes a glass of Champagne
and choice of teas, infusions or coffees*