

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 9.95

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Selection of Yorkshire Sweet 6.00

From the trolley 4oz (115g)

Tiramisu 9.50

Coffee and marsala soaked savoiardi biscuit, mascarpone and a dusting of cocoa powder

Crème Brûlée 9.50

Classic set vanilla custard with a caramelised sugar crust

Selection of Cheeses 13.25

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 11.95

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

Raspberry and Pistachio Coupe 9.50

Raspberry sorbet with pistachio mousse and raspberry sauce

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 13.95

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

Salted Caramel Chocolate Truffles 5.95

With a liquid caramel centre

DESSERT WINES

Pedro Ximénez, Triana

Hidalgo Prestigio, 50cl,
Jerez-Xérès-Sherry, Spain
12.00 75ml | 70.00 Btl

Oloroso Sherry

Heredad de Hidalgo,
Jerez-Xérès-Sherry, Spain
7.00 75ml | 70.00 Btl

LBV Port

Barros, Douro Valley, Portugal
7.00 75ml | 70.00 Btl

Moscato d'Asti, Nivole

Michele Chiarlo, 37.5cl,
Piemonte, Italy
9.00 75ml | 45.00 Btl

10 Year Old Tawny Port

Barros, Douro Valley, Portugal
7.50 75ml | 75.00 Btl

Sauternes,

Castelnaud de Suduiraut,

Chateau Suduiraut,
Bordeaux, France
10.50 75ml | 52.00 Btl

Royal Tokaji, Gold Label

6 Puttonyos, Tokaj, Hungary
15.00 75ml | 100.00 Btl



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

Pineapple & Ginger Whisky Sour 14.00
Singleton 12, Pineau des Charentes, Kavieri Ginger, Pineapple, Lemon
Light - Cleansing - Fiery

Salted Caramel Espresso Martini 13.00
Ketel One, Kahlua, Salted caramel, Espresso, Chocolate
Indulgent - Sweet - Rich
Upgrade the Vodka to Grey Goose +£1.50

Madeleine Coffee 12.00
Singleton 12, Madeleine, Coffee, Cream, Nutmeg
Warming - Delicate - Buttery

COGNAC

Rémy Martin VSOP 11.50
Leyrat XO 23.00
Courvoisier XO 26.50

WHISKY

Balvenie 12 Year 12.00
Glenfiddich 12 Year 13.00
The Glenlivet 12 Year 13.00
Bruichladdich Classic Laddie 15.50
Glenfiddich 15 Year 15.50
Balvenie 14 Year 15.50
Macallan Rare Cask 55.00

CALVADOS

Dupont VSOP Pays d'Auge 12.00
Camut 6 year Pays d'Auge 14.00
Camut 12 year Pays d'Auge 18.00

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 10.95
Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

Champagne Cream Tea 20.95
Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a glass of Champagne and choice of teas, infusions or coffees