

# **DESSERTS**

# Chocolate Bombe 15.50

Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

# Strawberry and Elderflower Trifle 13.95

Layered savoiardi biscuits with Irish strawberries, lavender and vanilla cream

# Whiskey Crème Brûlée 11.95

Set Dubliner whiskey vanilla custard with a caramelised sugar crust

# Selection of Irish Cheeses 16.95

Durrus Farmhouse cheese, Cashel Blue, Milleens cheese, Ballylisk Triple Rose with Sheridans chutney and seeded crackers

#### Ice Creams and Sorbets 8.95

Selection of dairy ice creams and fruit sorbets

## Coconut Panna Cotta 11.95

Pineapple carpaccio with coconut, chilli and lime zest

# Healy's Honey and White Chocolate Cheesecake 13.95

Mango sorbet, honeycomb and edible flower

# Birthday Dessert Box 15.95

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

**Mini Chocolate Truffles** 6.75 With a liquid salted caramel centre

# **DESSERT WINES**

#### Moscato d'Asti.

G.D. Vajra, Piemonte, Italy 28.00

#### Trimbach Gewurztraminer

'Vendanges Tardives' Alsace, France 75.00

## Fino `Inocente`

Valdespino, Andalucia, Spain 75ml 6.00 | 28.00

# Recioto della Valpolicella

`Tesauro`, Cantina Valpantena, Veneto, Italy

89.00

## 10-Year-Old Tawny Port

Dona Antónia`, Ferreira,
Douro, Portugal 75ml

# Late Bottled Vintage Port,

Ferreira, Douro, Portugal

## Sauternes, Château Laville,

Bordeaux, France 75ml 12.00 | 98.00

## Vin Santo, Fèlsina Berardenga,

Tuscany, Italy

92.00



TEA

The Ivy 1917 Breakfast Blend 4.50 Intense and rich

The Ivy Afternoon Tea Blend 4.50 Mellow, elegant, refreshing Ceylon, Earl Grey, Darjeeling 4.50
Sencha, Jasmine pearls 4.75
Fresh mint, Camomile, Peppermint, Verbena 4.50
Rosebud, Oolong 6.00

COFFEE

Pot of Coffee and Cream 5.00

Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato 4.75

> Vanilla Shakerato 5.25 Espresso shaken with ice, served in a martini glass

Hot Chocolate Milk / mint / white 5.00

The Ivy Irish Coffee 13.50

Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream, finished with nutmeg and Jameson-soaked cinnamon stick

# COGNAC

Martell VS 9.00 Remy Martin VSOP 10.50 Martell XO 26.00 Remy Martin XO 28.00

### **CALVADOS**

Chateau Du Breuil Calvados Vsop 8.00 Longueville House Irish Apple Brandy 8.00 Chateau Du Breuil Calvados 20 Year Old Xo 12.00

## CREAM TEA

Cream Tea 13.50

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

(Available until 5pm)



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. Please note that all gratuities provided directly to a server are kept by the server. The restaurant deducts a 5% admin fee to cover the processing of an electronic tip.