

# THE IVY

SINCE 1917

## DESSERTS

### The Ivy Chocolate Bombe 12.50

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

### Classic Frozen Berries 11.25

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

### Tiramisu 11.25

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

### Trinity College Burnt Cream 10.50

Classic set vanilla custard with a caramelised sugar crust

### Selection of Cheeses 14.25

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 8.95

Choose your own house flavours with butter shortbread

### Apple Tart Fine 13.25

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

### Raspberry and Pistachio Coupe 10.25

Raspberry sorbet with pistachio mousse and raspberry sauce

### Celebratory Bombe 12.50

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

### Birthday Dessert Box 14.50

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

### Salted Caramel Chocolate Truffles 6.75

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** 15.00  
Singleton 12, Pineau des Charentes, Kavieri Ginger, Pineapple, Lemon  
*Light - Cleansing - Fiery*

**Salted Caramel Espresso Martini** 14.50  
Ketel One, Kahlua, Salted caramel, Espresso, Chocolate  
*Indulgent - Sweet - Rich*  
*Upgrade the Vodka to Grey Goose +£1.50*

**Madeleine Coffee** 13.50  
Singleton 12, Madeleine, Coffee, Cream, Nutmeg  
*Warming - Delicate - Buttery*

### COGNAC

Rémy Martin VSOP 12.50  
Leyrat XO 24.00  
Vieille Reserve  
Courvoisier XO 27.50

### 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 56.50

### 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 4.25  
Intense, Bright, Rich  
Sencha, Jasmine Pearls 4.75

Ceylon, Earl Grey,  
Darjeeling 4.25  
Fresh Mint, Camomile,  
Peppermint, Verbena 4.25

The Ivy 1917  
Afternoon Tea Blend 4.25  
Mellow, Elegant, Refreshing  
Rosebud, Oolong 5.75

### COFFEE

Pot of Coffee and Cream 4.75  
Cappuccino, Latte, Americano, 4.50  
Flat White, Espresso, Macchiato

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** 11.95  
Freshly baked fruit scones, clotted cream and strawberry preserve  
*Includes a choice of teas, infusions or coffees*

**Champagne Cream Tea** 21.95  
Freshly baked fruit scones, clotted cream and strawberry preserve  
*Includes a glass of Champagne and choice of teas, infusions or coffees*