

THE IVY

SINCE 1917

DESSERTS



The Centre Court Melting Bombe 12.95
White chocolate shell with strawberries and shortbread



The Ivy Chocolate Bombe 12.50
Classic melting dome with vanilla ice cream,
honeycomb and hot caramel sauce

Strawberries and Cream 8.95
Vicarage Farm strawberries
with basil and pouring cream

Classic Frozen Berries 11.25
Selected berries and redcurrants with
frozen yoghurt and white chocolate sauce

Crème Brûlée 10.50
Classic set vanilla custard
with a caramelised sugar crust

Raspberry and Pistachio Coupe 10.25
Raspberry sorbet with pistachio mousse
and raspberry sauce

Salted Caramel Chocolate Truffles 6.75
With a liquid caramel centre

Selection of Cheeses 14.25
Cornish Yarg, Stilton, 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

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

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 Porto
Quinta do Vallado,
Douro Valley, Portugal
70.00 Btl

Moscato d'Asti, Nivole
Michele Chiarlo, 37.5cl,
Piemonte, Italy
9.00 75ml | 45.00 Btl

Royal Tokaji, Gold Label
6 Puttonyos, Tokaj, Hungary
15.00 75ml | 100.00 Btl

Porto Tawny 10 Anos
Quinta do Vallado, 50cl,
Douro Valley, Portugal
12.50 75ml | 75.00 Btl

**Sauternes,
Castelnau de Suduiraut,**
Château Suduiraut,
Bordeaux, France
10.50 75ml | 52.00 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

Salted Caramel Espresso Martini 14.50

Ketel One, Kahlua,
salted caramel,
espresso, chocolate

Indulgent - Sweet - Rich

Madeleine Coffee 13.50

Singleton 12, madeleine,
coffee, cream, nutmeg

Warming - Delicate - Buttery

Pineapple & Ginger Whisky Sour 15.00

Singleton 12, Pineau des
Charentes, Kavieri ginger,
pineapple, lemon, foamer

Light - Cleansing - Fiery

COGNAC

Rémy Martin VSOP 12.50

Leyrat XO 24.00

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

The 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, intense, bold, rich
4.25

Sencha, jasmine pearls
4.75

Ceylon, Earl Grey,
Darjeeling 4.25

Fresh mint, camomile,
peppermint, verbena
4.25

The Ivy Afternoon Tea
Blend, mellow, elegant,
refreshing 4.25

Rosebud, Oolong
5.75

COFFEE

Pot of Coffee and Cream 4.75

Hot Chocolate - milk / mint / white 4.75

Cappuccino, Latte, Americano, 4.50
Flat White, Espresso, Macchiato

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

CREAM TEA

11.30 – 5pm

Cream Tea 11.95

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*