



## DESSERTS

**Crème brûlée** 6.75

*Classic set vanilla custard with a caramelised sugar crust*

**Passion fruit baked Alaska** 7.95

*Crispy meringue shell with a passion fruit parfait centre*

**Apple tart fine** 8.25

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

**Chocolate bombe** 8.75

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

**Rum baba** 8.25

*Plantation rum soaked sponge with Chantilly cream and raspberries*

**Cherry ice cream sundae** 7.95

*Vanilla ice cream with meringue, pistachio,  
shortbread and a warm cherry sauce*

**Cappuccino cake** 7.75

*Warm chocolate cake, milk mousse and coffee sauce*

**Selection of three cheeses** 12.95

*Cashel Blue, Quicke's and Camembert from Normandy with  
pear chutney, caramelised pecans, olive croutons, rye crackers*

**Frozen berries** 7.50

*Mixed berries with yoghurt sorbet and warm white chocolate sauce*

**Ice creams and sorbets** 6.00

*Selection of dairy ice creams and fruit sorbets*

**Mini chocolate truffles** 3.50

*With a liquid salted caramel centre*

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.

TEA

Ivy 1917 breakfast blend <i>Intense and rich</i>	3.75
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75

COFFEE

Coffee tonic <i>Fever-Tree Mediterranean tonic, espresso, lemon twist</i>	4.50
Pot of coffee and cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.50
Salted caramel espresso martini <i>Alcoholic</i>	8.00
Hot chocolate <i>milk/mint/white</i>	4.25
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

FINE & RARE SCOTCH WHISKY SELECTION

Macallan 18 Year Old	30.00
Bruichladdich 23 Year Old Edition 4.1	34.00
Auchroisk 25 Year Old Bottle No. 322	35.00
Balvenie Tun 1401 Batch 5	68.00
Brora 30 Year Old No. 1891	80.00
Port Ellen 30 Year Old 1979	110.00

SWEET WINES

	Glass 100ml	Bottle	
Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	6.75	25.00	37.5cl
Sauternes, Perle d'Arche, Bordeaux, France	8.50	28.00	37.5cl
10yr Tawny Port, Quinta do Vallado, Douro, Portugal	8.00	41.00	50cl
Ruby Port, Warre's, Late-Bottled-Vintage, Douro, Portugal	7.25	46.00	75cl
Royal Tokaji, Gold Label, Tokaji, Hungary	16.00	80.00	50cl