

# DESSERTS

<b>Crème brûlée</b> Classic set vanilla custard with a caramelised sugar crust	6.75
<b>Passion fruit baked Alaska</b> Crispy meringue shell with a passion fruit parfait centre	7.95
<b>Apple tart fine</b> Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 mins cooking time)</i>	8.50
<b>Chocolate bombe</b> Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.95
<b>Rum baba</b> Plantation rum soaked sponge with Chantilly cream and raspberries	8.25
<b>Pistachio and raspberry ice cream sundae</b> Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	8.95
<b>Cappuccino cake</b> Warm chocolate cake, milk mousse and coffee sauce	7.75
<b>Selection of three cheeses</b> Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers	10.95
<b>Frozen berries</b> Mixed berries with yoghurt sorbet and warm white chocolate sauce	7.50
<b>Ice creams and sorbets</b> Selection of dairy ice creams and fruit sorbets	6.00
<b>Mini chocolate truffles</b> With a liquid salted caramel centre	3.50

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

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

## COFFEE

<b>Pot of coffee and cream</b>	3.75
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.50
<b>Hot chocolate milk / mint / white</b>	4.25
<b>Vanilla shakerato</b> Espresso shaken with ice, served in a martini glass	4.00
<b>Mini chocolate truffles</b> With a liquid salted caramel centre	3.50

## ARMAGNAC

<b>Clos Martin VSOP 8 year Folle Blanche</b>	9.25
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## COGNAC

<b>Courvoisier VSOP</b>	9.50
<b>Remy Martin 1738 Accord Royal</b>	12.00
<b>Maxime Trijol VSOP Grande Champagne</b>	12.50
<b>Leyrat XO, Fins Bois</b>	22.50
<b>Courvoisier XO</b>	26.00

## CALVADOS

<b>Dupont VSOP pays d'Auge</b>	10.50
<b>Camut 6 year pays d'Auge</b>	12.50
<b>30&amp;40 Extra Old 10yr</b>	18.00
<b>Camut 12 year pays d'Auge</b>	18.00

## LOUIS XIII BY REMY MARTIN

Think a century ahead. Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each generation of cellar master selects from our cellars the oldest and most precious eaux-de-vie for Louis XIII.

Today, Cellar Master Baptiste Loiseau is setting aside our finest eaux-de-vie, as a legacy to his successors for the coming century.

Louis XIII is a fragrance.

15ml 80    25ml 120    50ml 230

## DESSERT WINES

*(100ml glass or bottle as below)*

	<i>Glass</i>	<i>Bottle</i>	
<b>Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy</b>	6.75	25.00	37.5cl
<b>Maury, Lafage, Languedoc, France, 2017</b>	7.00	30.00	50cl
<b>Ruby Port, Warre's, LBV, Douro, Portugal</b>	7.25	46.00	75cl
<b>10yr Tawny Port, Quinta do Vallado, Douro, Portugal</b>	8.00	40.00	50cl
<b>Sauternes, Clos l'Abeilley, Bordeaux, France</b>	8.50	28.00	37.5cl
<b>Royal Tokaji, Gold Label, Tokaji, Hungary</b>	16.00	80.00	50cl
<b>Pedro Ximénez, Bodegas Alvear, 'Solera 1927'</b>	11.50	31.00	37.5cl
<i>Montilla-Moriles, Spain</i>			