



DESSERTS

Crème brûlée 6.50
Classic set vanilla custard with a caramelised sugar crust

Apple tart fine 8.25
*Baked apple tart with vanilla ice cream and Calvados flambé
 (14 min cooking time)*

Chocolate bombe 8.50
*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 7.25
Warm chocolate cake, milk mousse and coffee sauce

Selection of three cheeses 9.95
*Cashel Blue, Quicke's and Camembert from Normandy with
 pear chutney, caramelised pecans, olive croutons, rye crackers*

Frozen berries 6.95
Mixed berries with yoghurt sorbet and warm white chocolate sauce

Ice creams and sorbets 5.25
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			
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
Elyx a l'Orange <i>coupe</i>			9.75
<i>A premium "chocolate orange" take on the Espresso Martini with Absolut Elyx vodka, Cointreau, coffee liqueur and freshly pulled espresso</i>			
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
ARMAGNAC			
Clos Martin VSOP 8 year Folle Blanche			9.25
CALVADOS			
Dupont VSOP pays d'Auge			10.50
Camut 6 year pays d'Auge			12.50
Camut 12 year pays d'Auge			18.00
COGNAC			
Courvoisier VSOP			9.50
Maxime Trijol VSOP			12.50
Ragnaud-Sabourin No. 10 VSOP			14.50
Martell Cordon Bleu			24.00
Courvoisier XO			26.00
Ragnaud-Sabourin No. 35 Fontvieille			30.00
SWEET WINES			
	<i>Glass</i>	<i>Bottle</i>	
	<i>100ml</i>		
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