
DESSERTS

Crème brûlée	6.95
Classic set vanilla custard with a caramelised sugar crust	
Apple tart fine	8.50
Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 mins cooking time)</i>	
Chocolate bombe	8.95
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	
Pistachio and raspberry ice cream sundae	8.25
Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	
Malted banana ice cream	7.50
Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	
Selection of three cheeses	9.95
Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers	
Frozen berries	7.25
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	



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. Consuming raw or undercooked meals may increase your risk of foodborne illness.

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

TEA

The Ivy 1917 breakfast blend	3.75
Intense and rich	
The Ivy afternoon tea blend	3.75
Mellow, elegant, refreshing	
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	3.95
Hot chocolate	4.25
Milk / mint / white	
Vanilla shakerato	4.00
Espresso shaken with ice, served in a martini glass	
Mini chocolate truffles	3.50
With a liquid salted caramel centre	

ARMAGNAC

Clos Martin VSOP 8 year Folle Blanche	9.25
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COGNAC

Courvoisier VSOP	9.50
Maxime Trijol VSOP Grande Champagne	12.50
Leyrat XO, Fins Bois	22.50
Courvoisier XO	26.00

CALVADOS

Dupont VSOP Pays d'Auge	10.50
Camut 6 year Pays d'Auge	12.50
Camut 12 year Pays d'Auge	18.00

DESSERT WINES

(100ml glass or bottle as below)

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

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.