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
(14 mins cooking time)

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

Vanilla cheesecake – 7.95
Mango, passion fruit and tropical sorbet

Strawberry ice cream sundae – 8.25
Vanilla ice cream with meringue, shortbread and a warm strawberry sauce

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

Selection of cheeses – 9.95
Pitchfork mature Cheddar, Fourme D’Ambert, Quicke’s Devonshire red, Melusine goat’s cheese and Camembert from Normandy with pear chutney and wholegrain crackers

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.
TEA

The Ivy 1917 breakfast blend 3.95
Intense and rich

The Ivy afternoon tea blend 3.95
Mellow, elegant, refreshing

Ceylon, Earl Grey, Darjeeling 3.95

Sencha, Jasmine pearls 4.50

Fresh mint, Camomile, Peppermint, Verbena 3.75

Rosebud, Oolong 5.75

COFFEE

Pot of coffee and cream 4.25

Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato 3.95

Hot chocolate 4.50
Milk / mint / white

Vanilla shakerato 4.50
Espresso shaken with ice, served in a martini glass

AFTER DINNER COCKTAIL

Hazelnut Alexander coupe 9.50
Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg

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)

<table>
<thead>
<tr>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moscato d’Asti, Vietti ‘Cascinetta’, Piedmont, Italy</td>
<td>6.75</td>
</tr>
<tr>
<td>Maury, Lafage, Languedoc, France, 2017</td>
<td>7.00</td>
</tr>
<tr>
<td>Ruby Port, Warre’s, LBV, Douro, Portugal</td>
<td>7.25</td>
</tr>
<tr>
<td>10yr Tawny Port, Quinta do Vallado, Douro, Portugal</td>
<td>8.00</td>
</tr>
<tr>
<td>Sauternes, Clos l’Abeilley, Bordeaux, France</td>
<td>8.50</td>
</tr>
<tr>
<td>Pedro Ximénez, Bodegas Alvear, ‘Solera 1927’ Montilla-Moriles, Spain</td>
<td>11.50</td>
</tr>
<tr>
<td>Royal Tokaji, Gold Label, Tokaji, Hungary</td>
<td>16.00</td>
</tr>
</tbody>
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