



## DESSERTS

<b>Crème brûlée</b> <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.50
<b>Apple tart fine</b> <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	7.95
<b>Chocolate bombe</b> <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.50
<b>Vanilla panna cotta</b> <i>Warm rhubarb and raspberry compote, almond tuile</i>	6.75
<b>Strawberry ice cream sundae</b> <i>Vanilla ice cream with meringue, shortbread and a warm strawberry sauce</i>	7.95
<b>Flourless cappuccino cake</b> <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.25
<b>Selection of three cheeses</b> <i>Unpasteurised Gillot Camembert, Cashel blue, Quicke's mature Cheddar, olive croutons, chutney and rye crackers</i>	9.95
<b>Frozen berries</b> <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	6.95
<b>Ice creams and sorbets</b> <i>Selection of dairy ice creams and fruit sorbets</i>	5.25
<b>Mini chocolate truffles</b> <i>With a liquid salted caramel centre</i>	3.50

*A discretionary optional service charge of 12.5% will be added to your bill  
Please notify your waiter of any food allergies or intolerances when ordering*

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	3.25
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

ARMAGNAC

Clos Martin VSOP 8 year Folle Blanche	9.25
Domaine Boingneres 2001 Folle Blanche	21.00

CALVADOS

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

COGNAC

Martell VS	7.50
Maxime Trijol VSOP	12.50
Ragnaud Sabourin No. 10 VSOP	14.50
Martell Cordon Bleu	24.00
Remy Martin XO Excellence	28.00
Ragnaud Sabourin No. 35 Fontvielle	30.00

SWEET WINES

	Glass	Bottle	
	100ml		
Moscato d'Asti, Cascinetta Vietti, <i>Piemonte, Italy</i>	6.50	24.00	37.5cl
Sauternes, Perle d'Arche, <i>Bordeaux, France</i>	8.50	27.00	37.5cl
10yr Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.00	40.00	50cl
Warre's LBV Port, <i>Douro, Portugal</i>	7.00	45.00	75cl
Royal Tokaji, Gold Label, <i>Tokaji, Hungary</i>	16.00	80.00	50cl