

# DESSERTS

<b>Whiskey crème brûlée</b>	8.50
Set Dubliner whiskey vanilla custard with a caramelised sugar crust	
<b>Chocolate bombe</b>	10.50
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	
<b>Pistachio and raspberry ice cream sundae</b>	9.75
Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	
<b>Cappuccino cake</b>	8.75
Warm chocolate cake, milk mousse and coffee sauce	
<b>Selection of Irish cheeses</b>	12.50
Served with traditional accompaniments	
<b>Frozen berries</b>	8.75
Mixed berries with yoghurt sorbet and warm white chocolate sauce	
<b>Ice creams and sorbets</b>	6.75
Selection of dairy ice creams and fruit sorbets	
<b>Mini chocolate truffles</b>	4.75
With a liquid salted caramel centre	
<b>Apple tart fine</b>	9.50
Baked apple tart with vanilla ice cream and Calvados flambé <i>(14 mins cooking time)</i>	

**A discretionary optional service charge of 12.5% will be added to your bill.  
Service charge is distributed amongst the entire team.**

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	4.00
<b>Ivy afternoon tea blend</b> Mellow, elegant, refreshing	4.00
<b>Ceylon, Earl Grey, Darjeeling</b>	4.00
<b>Sencha, Jasmine pearls</b>	4.75
<b>Fresh mint, Camomile, Peppermint, Verbena</b>	3.75
<b>Rosebud, Oolong</b>	6.00

## COFFEE

<b>Pot of coffee and cream</b>	4.00
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.50
<b>The Ivy Irish Coffee</b>	11.00
Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream, finished with nutmeg and cinnamon	
<b>Hot chocolate milk / mint / white</b>	4.50
<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	4.75

## ARMAGNAC

<b>Delord Armagnac Napoleon</b>	7.00
<b>Delord Creation No.5</b>	15.00

## CALVADOS

<b>Chateau de Breuil Calvados VSOP</b>	6.00
<b>Longueville House Irish Apple Brandy</b>	6.00
<b>Chateau de Breuil Calvados 20 Year Old XO</b>	11.00

## COGNAC

<b>Martell VS</b>	6.50
<b>Remy Martin VSOP</b>	9.50
<b>Martell Cordon Bleu</b>	20.00
<b>Martell XO</b>	25.00
<b>Remy Martin XO</b>	27.00

## SWEET WINES

	<i>Glass</i>	<i>Bottle</i>	
<b>Moscato D'Asti, Borgo Maragliano, Piedmont, Italy, 2016</b>	7.00	36.00	75cl
<b>Quinta da Gaiçosa LBV Port, Douro, Portugal, 2012</b>	10.00	80.00	75cl
<b>Clos Le Comte Sauternes, Bordeaux, France, 2013</b>	11.50	45.00	37.5cl
<b>Angove Rare Tawny Port, Barossa, Australia</b>	22.00	110.00	50cl
<b>Trimbach Alsace Gewurztraminer Vendanges Tardives, France, 2002</b>		140.00	75cl