

THE IVY

SINCE 1917

DESSERTS

Whiskey Crème Brûlée Set Dubliner whiskey vanilla custard with a caramelised sugar crust	10.95
Dark Chocolate Orange Cheesecake Vegan cream cheese, biscuit crumb, mango sorbet	11.95
Apple Tart Fine With Madagascan vanilla ice cream and Calvados flambé (14 mins cooking time)	12.95
Chocolate Bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	13.95
Rum Baba Dark rum soaked sponge with vanilla Chantilly cream and raspberries	14.50
Ice Creams and Sorbets Selection of dairy ice creams and fruit sorbets	8.50
Selection of Irish Cheeses Durrus Farmhouse cheese, Cashel Blue, Milleens cheese, Ballylisk Triple Rose with Sheridans chutney and seeded crackers	16.95
Mini Chocolate Truffles With a liquid salted caramel centre	6.50

Celebratory Bombe We can prepare a special version of our famous chocolate bombe to suit the occasion, Anniversary, Congratulations or Graduations	13.95
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CREAM TEA

Cream Tea Freshly baked fruited scones, clotted cream and strawberry preserve <i>Includes a choice of teas, infusions or coffees (Available until 5pm)</i>	12.95
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Scan for allergy
& nutritional
information

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.

TEA

The Ivy 1917 Breakfast Blend	4.50
Intense and rich	
The Ivy Afternoon Tea Blend	4.50
Mellow, elegant, refreshing	
Ceylon, Earl Grey, Darjeeling	4.50
Sencha, Jasmine pearls	4.75
Fresh mint, Camomile, Peppermint, Verbena	4.50
Rosebud, Oolong	6.00

COFFEE

Pot of Coffee and Cream	5.00
Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato	4.75
The Ivy Irish Coffee	13.50
Jameson Caskmates Stout Edition with a touch of cane sugar, freshly brewed coffee and double cream, finished with nutmeg and Jameson-soaked cinnamon stick	
Hot Chocolate Milk / mint / white	5.00
Vanilla Shakerato	5.25
Espresso shaken with ice, served in a martini glass	

COGNAC

Martell VS	8.00
Remy Martin VSOP	9.50
Martell XO	25.00
Remy Martin XO	27.00

CALVADOS

Chateau Du Breuil Calvados Vsop	7.00
Longueville House Irish Apple Brandy	7.00
Chateau Du Breuil Calvados 20 Year Old Xo	11.00

SWEET WINES

	Glass 75ml	Glass 125ml	Bottle
Moscato d’Asti, G.D. Vajra, Piemonte, Italy		7.00	30.00
Brachetto d’Acqui, Contero, Piemonte, Italy			35.00
Fino `Inocente` Valdespino, Andalucia, Spain	7.00		39.00
Recioto della Valpolicella `Tesauro`, Cantina Valpantena, Veneto, Italy			59.00
Late Bottled Vintage Port, Ferreira, Douro, Portugal	8.50		65.00
Sauternes, Château Laville, Bordeaux, France	10.00		65.00
10-Year-Old Tawny Port `Dona Antónia`, Ferreira, Douro, Portugal	10.50		79.00
Vin Santo, Fèlsina Berardenga, Tuscany, Italy			95.00

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