



DESSERTS

Trinity College burnt cream <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.50
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé</i> (14 min cooking time)	8.25
Chocolate bombe <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.50
Rum baba <i>Plantation rum soaked sponge with Chantilly cream and raspberries</i>	8.25
Cherry ice cream sundae <i>Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce</i>	7.95
Cappuccino cake <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.25
Selection of three cheeses <i>Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers</i>	9.95
Frozen berries <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	6.95
Ice creams and sorbets <i>Selection of dairy ice creams and fruit sorbets</i>	5.25
Mini chocolate truffles <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 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

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	3.50
Salted caramel espresso martini <i>Alcoholic</i>	8.00
Elyx a l'Orange <i>coupe</i>	9.75
<i>A premium "chocolate orange" take on the Espresso Martini with Absolut Elyx vodka, Cointreau, coffee liqueur and freshly pulled espresso</i>	
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
---------------------------------------	------

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

Courvoisier VSOP	9.50
Maxime Trijol VSOP	12.50
Ragnaud-Sabourin No. 10 VSOP	14.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Ragnaud-Sabourin No. 35 Fontvieille	30.00

SWEET WINES

	Glass 100ml	Bottle
Moscato d'Asti, Vietti 'Cascinetta', <i>Piedmont, Italy</i>	6.75	25.00 37.5cl
Sauternes, Perle d'Arche, <i>Bordeaux, France</i>	8.50	28.00 37.5cl
10yr Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.00	41.00 50cl
Ruby Port, Warre's, Late-Bottled-Vintage, <i>Douro, Portugal</i>	7.25	46.00 75cl
Royal Tokaji, Gold Label, <i>Tokaji, Hungary</i>	16.00	80.00 50cl