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## DESSERTS

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<b>Crème brûlée</b>	6.95
Classic set vanilla custard with a caramelised sugar crust	
<b>Apple tart fine</b>	8.50
Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	
<b>Pistachio and raspberry ice cream sundae</b>	8.25
Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	
<b>Chocolate bombe</b>	8.95
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot butterscotch sauce	
<b>Rum baba</b>	8.25
Plantation rum soaked sponge with Chantilly cream and raspberries	
<b>Malted banana ice cream</b>	7.50
Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	
<b>Selection of three cheeses</b>	9.95
Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers	
<b>Frozen berries</b>	7.25
Mixed berries with yoghurt sorbet and warm white chocolate sauce	
<b>Ice creams and sorbets</b>	5.25
Selection of dairy ice creams and fruit sorbets	
<b>Mini chocolate truffles</b>	3.50
With a liquid salted caramel centre	



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**A discretionary optional service charge of 12.5% will be added to your bill.**

## TEA

<b>Ivy 1917 breakfast blend</b>	3.95
Intense and rich	
<b>Ivy afternoon tea blend</b>	3.95
Mellow, elegant, refreshing	
<b>Ceylon, Earl Grey, Darjeeling</b>	3.95
<b>Sencha, Jasmine pearls</b>	4.50
<b>Fresh mint, Camomile, Peppermint, Verbena</b>	3.75
<b>Rosebud, Oolong</b>	5.75

## COFFEE

<b>Pot of coffee and cream</b>	4.25
<b>Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato</b>	3.95
<b>Hot chocolate</b>	4.50
Milk / mint / white	
<b>Vanilla shakerato</b>	4.50
Espresso shaken with ice, served in a martini glass	
<b>Mini chocolate truffles</b>	3.50
With a liquid salted caramel centre	

## ARMAGNAC

<b>Clos Martin VSOP 8 year Folle Blanche</b>	9.25
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## COGNAC

<b>Courvoisier VSOP</b>	9.50
<b>Maxime Trijol VSOP Grande Champagne</b>	12.50
<b>Leyrat XO, Fins Bois</b>	22.50
<b>Courvoisier XO</b>	26.00

## CALVADOS

<b>Dupont VSOP Pays d'Auge</b>	10.50
<b>Camut 6 year Pays d'Auge</b>	12.50
<b>Camut 12 year Pays d'Auge</b>	18.00

## DESSERT WINES

*(100ml glass or bottle as below)*

	<b>Glass</b>	<b>Bottle</b>	
<b>Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy</b>	6.75	25.00	37.5cl
<b>Maury, Lafage, Languedoc, France, 2017</b>	7.00	30.00	50cl
<b>Ruby Port, Warre's, LBV, Douro, Portugal</b>	7.25	46.00	75cl
<b>10yr Tawny Port, Quinta do Vallado, Douro, Portugal</b>	8.00	40.00	50cl
<b>Sauternes, Clos l'Abeilley, Bordeaux, France</b>	8.50	28.00	37.5cl
<b>Pedro Ximénez, Bodegas Alvear, 'Solera 1927' Montilla-Moriles, Spain</b>	11.50	31.00	37.5cl
<b>Royal Tokaji, Gold Label, Tokaji, Hungary</b>	16.00	80.00	50cl

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