

THE IVY CLUB

EST.  2008

Puddings

Rum Baba

Spiced rum soaked
sponge with
Chantilly cream
& raspberries
10.50

Knickerbocker Glory

strawberry & vanilla ice
cream, raspberry syrup,
toasted almonds & gold leaf
8.75

Vanilla crème brûlée

classic set vanilla
custard with
a caramelised
sugar crust
8.50

Pavlova

Italian soft meringue
filled with vanilla
Chantilly, seasonal fruits
& blueberry sauce
9.75

Sticky toffee pudding

clotted cream &
toffee sauce
8.50

Iced berries

yogurt sorbet,
hot white
chocolate sauce
8.95

Baked Alaska for two

cherry sorbet &
griotte cherries
19.00

Selection of ice creams and sorbets

7.50

Selection of artisanal British cheese

crackers & chutney
13.50

Welsh Rarebit

6.00

Chocolate truffles

liquid salted
caramel center
6.00

	100ml	Bottle
Offley 2011, Vintage Port	12.50	
Sandeman 20yrs, Tawny Port	10.50	
Pedro Ximinez 'Noe' 30yrs, Sherry	9.00	
Akashi-Tai, Plum-infused Sake, Japan <i>50cl</i>	9.50	45.00
Quinta de Crasto LBV, Port 2016	9.00	
Tokaji Aszu 5 Puttonyos, Sauska <i>2016 50cl</i>	28.00	140.00
IGT Umbria Muffato Della Sala, Antinori, Italy 2015		120.00

Includes VAT. 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.

