

THE IVY CLUB

EST.  2008

Puddings

Sticky toffee pudding

dates, clotted cream,
lemon balm & toffee
9.50

Coconut sorbet

pineapple &
mango compote,
lime caviar, date
molasses &
coconut shaving
8.50

Sherry trifle

raspberry jelly,
strawberries,
sherry sponge
12.95

Baked Alaska for two

cherry sorbet &
griotte cherries
24.00

Chocolate truffles

liquid salted
caramel center
6.00

Iced berries

yogurt sorbet,
hot white
chocolate sauce
9.50

The Ivy club chocolate bombe

vanilla ice cream,
honeycomb & hot caramel
sauce
11.95

Selection of ice creams & sorbets

8.85

Cheese selection

Devon blue, Finn
Vintage Lincolnshire
Poacher
4.95 each

Welsh Rarebit

6.00

	100ml	Bottle
Pedro Ximénez, El Candado, Valdespino, Spain, NV, 37.5cl	10.00	32.00
Château Laville, Sauternes, Bordeaux, France, 2018, 37.5cl		39.00
Moscato d'Asti, Varja, Piedmont, Italy, 2022, 75cl	12.00	65.00
LBV Port, Sandeman, Douro, Portugal, 2018, 50cl	13.50	65.00
Jurançon, Domaine Laguilhon, France, 2021, 75CL		69.00
10 Year Old Tawny Port, Sandeman, Douro, Portugal, 75cl		70.00
Royal Tokaji, 'Gold Label', 5 Puttonys, Hungary, 2017, 37.5cl	24.00	105.00

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 14 legal allergens are available on request, however we are unable to provide information on other allergens.

A discretionary service charge of 13.5% will be added to your bill. For allergen info please scan QR code.

