



Puddings

Why not share - an extra spoon is absolutely free!!!

Lemon Meringue Pie *served with vanilla ice cream* **7.95**

White Chocolate & Hazelnut Cheesecake *with vanilla ice cream* **7.95**

Chocolate Brownie - *homemade chocolate brownie with pecan nuts served warm with pistachio ice cream* **7.95** (VE + GF option available)

Rhubarb & Apple Crumble - *served with custard* **7.96**

Madagascan Vanilla Crème Brûlée (GF) **6.90**

Panettone Bread & Butter Pudding *with vanilla ice cream* **7.95**

Affogato - *a double shot of espresso coffee served over double vanilla ice cream* **6.50**

Two Scoops of Ice Cream & Sorbet - *choose from vanilla, chocolate, salted caramel, pistachio, strawberry or a passion fruit & mango sorbet, vegan vanilla* **5.95**

Pudding Platter - *A selection of 4 mini puddings - Lemon Meringue, Chocolate Brownie, Cheesecake & Crème Brûlée.* **14.95**

Mini puddings – **4.50**

Lemon Meringue, Chocolate Brownie, Passion Fruit Cheesecake or Crème Brûlée

Coffee

Americano - *Black Coffee* **3.00**

Cappuccino - *Frothy Coffee* **3.50**

Espresso - *Strong Black Coffee*

Single 2.50 Double 3.00

Macchiato - *Mini Frothy Coffee* **3.00**

Mocha - *Chocolaty Coffee* **3.50**

Latte - *Weak Milky Coffee* **3.50**

Flat White - *Strong Velvety Coffee* **3.50**

Tea **2.80**

Hot Chocolate **3.50**

Add Syrup, Marshmallows or Cream 0.80 each

After Dinner Drinks

Espresso Martini – an 80's classic that is sure to wake you up!
9.00

Old Fashioned – Rich, Smooth & Silky, a blend of whisky, sugar, water, bitters and a little bit of orange. **9.00**

Wheat and Nuts are in daily use in our kitchen. If you have a food allergy please ask to speak to the duty manager for assistance. All weights are approximate and are taken prior to cooking. VAT is included at the current rate.

A discretionary service charge of 10% is applied to all tables. Tips are shared between the staff.

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