

Puddings

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

Summer Berry & Apple Oaty Crumble served warm with custard 6.95 Lemon Meringue Pie served with vanilla ice cream 6.95 **Chocolate Brownie** homemade chocolate brownie with pecan nuts, served warm with pistachio ice cream 6.95 Madagascan Vanilla Crème Brûlée 5.95 Pannecotta with a berry compote 5.95 Raspberry Frangipane Tart served with crème fraiche 5.95 Saucy Sundae - honeycomb, chocolate and vanilla ice cream with chunks of brownie, & chocolate sauce 6.95 Ice Cream & Sorbet choose from vanilla, chocolate, honeycomb, pistachio or a passion fruit & mango sorbet 4.50 Affogato a double shot of espresso coffee served over vanilla ice cream 5.95

Coffee

Americano - Black Coffee 2.20 Cappuccino – Frothy Coffee 2.60 Espresso – Strong Black Coffee Single 1.95 Double 2.20 Macchiato – Mini Frothy Coffee 1.95 Mocha – Chocolaty Coffee 2.60 Latte – Weak Milky Coffee 2.60 Flat White - Strong Velvety Coffee 2.60 Hot Chocolate 2.60 Tea 2.20

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 tables of six or more. Tips are shared between the staff. The Ivy House, London Road, Chalfont St Giles HP8 4RS Telephone: 01494 872184