

Puddings

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

Lemon Meringue Pie - served with vanilla ice cream 7.50 Tiramisu – a coffee infused Italian desert 7.50 **Chocolate Brownie -** homemade chocolate brownie with pecan nuts served warm with pistachio ice cream 7.50 (VE option available) Apple & Summer Berry Oaty Crumble - served warm with custard 7.50 Madagascan Vanilla Crème Brûlée 6.90 Pudding Platter - A selection of 4 mini puddings 13.50 Saucy Sundae - honeycomb, chocolate & vanilla ice cream with chunks of pecan nut chocolate brownie,& chocolate sauce 8.50 Two Scoops of Ice Cream & Sorbet - choose from vanilla, chocolate, honeycomb, pistachio, strawberry or a passion fruit & mango sorbet, vegan vanilla 4.50 Affogato - a double shot of espresso coffee served over double vanilla ice cream 6.20

Coffee

Americano - Black Coffee 2.60 Cappuccino – Frothy Coffee 2.80 Espresso – Strong Black Coffee Single 2.00 Double 2.50 Macchiato – Mini Frothy Coffee 2.00 Mocha – Chocolaty Coffee 2.80 Latte – Weak Milky Coffee 2.80 Flat White - Strong Velvety Coffee 2.80 Hot Chocolate 2.60 Tea 2.40

Add a mini pudding - 4.20 Lemon Meringue, Chocolate Brownie, Tiramisu or **Crème Brulee**

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 **Baileys 50ml - 4.50** Limoncello 50ml - 4.50

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. The Ivv House. London Road. Chalfont St Giles HP8 4RS Telephone: 01494 872184