

WINTER AT THE SHIP INN

DESSERTS

Dark chocolate & salted caramel cheesecake, honeycomb ice cream **10.00**

Port poached pear, vanilla ice cream (ve) **10.00**

Chocolate orange crème brûlée, shortbread **9.00**

Apple & pear crumble, vanilla ice cream (ve) **9.00**

Sussex cheese plate, chutney, crackers **13.00**

Selection of Solley's artisanal ice cream **6.00**

Ice cream sundae, chocolate brownie, caramel sauce & almond brittle **8.00**

AFFOGATO

Classic vanilla & espresso **9.00**

Bailey's & salted caramel **10.00**

Jamesons & chocolate **9.00**

AFTER DINNER DRINKS

Chateau Briatte Sauternes, France (50ml) **5.00**

Corney & Barrow Ruby Port, Pinhão, Portugal (75ml) **3.50**

Corney & Barrow, Tawny Port, Portugal (75ml) **8.50**

Burnt Faith Brandy **4.50**

Cotswolds Whiskey Cream (50ml) **5.00**

Bankhall Malt Whiskey **5.50**

Negroni **11.00**

Old Fashioned **11.00**

Espresso Martini **11.00**

Amaretto Sour **11.00**

WINTER WARMERS

Liqueur coffee; espresso, brown sugar, cream **8.00**

Hot chocolate - with a touch of indulgence **8.00**

Select from Burnt Faith Brandy, Cotswolds Whiskey Cream, Bankhall Malt Whiskey or Two Drifters Spiced Rum

COFFEE, TEA & MORE

Latte **3.75**

Cappuccino **3.75**

Flat white **3.75**

Americano **3.25**

Macchiato **3.25**

Espresso **2.75**

Double espresso **3.25**

English breakfast tea **3.00**

Speciality tea **3.50**

Hot chocolate **4.00**

www.theshippinnrye.com | @theshippinnrye

If you suffer from allergies, please let a member of staff know before ordering. We offer gluten-free & vegan options. A discretionary service charge of 10% will be added to your bill.