

SUMMER AT THE SHIP INN

DESSERTS

- Strawberry cheesecake **9.50**
- Cherry and raspberry Eton mess (gf) **9.00**
- Dark chocolate tart with honeycomb ice cream **9.50**
- Ship Inn sundae, ice cream, brownie pieces, honeycomb & chocolate sauce **9.00**
- Pimm's jelly, shortbread crumb, lemon sorbet (gf/ve) **9.00**
- Sussex cheese plate, chutney, crackers **13.00**
- Selection of Solley's artisanal ice cream **6.00**

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**
- Bankhall Malt Whiskey **5.50**
- Corney & Barrow Ruby Port, Pinhão, Portugal (75ml) **3.50**
- Negroni **11.00**
- Corney & Barrow, Tawny Port, Portugal (75ml) **8.50**
- Old Fashioned **11.00**
- Burnt Faith Brandy **4.50**
- Espresso Martini **11.00**
- Cotswolds Whiskey Cream (50ml) **5.00**
- Amaretto Sour **11.00**

COFFEE, TEA & MORE

- Latte **3.75**
- Espresso **2.75**
- Cappuccino **3.75**
- Double espresso **3.25**
- Flat white **3.75**
- English breakfast tea **3.00**
- Americano **3.25**
- Speciality tea **3.50**
- Macchiato **3.25**
- Hot chocolate **4.00**

www.theshippinnrye.com | [@theshippinnrye](https://www.instagram.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.