

# 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**

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**

## 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](http://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.*