

AUTUMN AT THE SHIP INN

DESSERTS

- Apple & blackberry crumble, vanilla ice-cream (veo) **9.00**
- Brown butter chocolate ganache, honey oat crumble, cherries & honeycomb **9.50**
- Ship Inn sundae, ice cream, sticky toffee pieces, honeycomb & toffee sauce **9.00**
- Sticky toffee pudding, butterscotch sauce, clotted cream ice cream **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

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| 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

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|------------------------|-----------------------------------|
| 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.theshipinnrye.com | @theshipinnrye

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.