

WINTER AT THE SHIP INN

DESSERTS

Salted caramel panna cotta, almond biscuit, black forest coulis **8.50**

Molten chocolate brownie, cherry ripple ice-cream (gfo) **9.00**

Clementine & stem ginger cheesecake **9.00**

Sticky toffee pudding, butterscotch sauce & vanilla ice-cream **9.00**

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

Selection of Solley's artisanal ice cream (gfo) **6.00**

AFFOGATO

Classic vanilla & espresso (gfo) **9.00**

Bailey's & salted caramel (gfo) **10.00**

Jamesons & chocolate (gfo) **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 | @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.