



THE RAM INN

light

Flint Owl Bakery Bread & Dipping Oils	£3
Crispy Halloumi Shards, Sweet Chilli Relish	£3.75
Marinated Olives	£4

Small plates

Today's soup	£6
<i>Flint Owl Bakery Bread</i>	
Prosciutto, mozzarella, wild rocket & pesto ciabatta	£7
<i>Fries and Mixed Leaves</i>	
Smashed roast beetroot & tahini ciabatta with roast peppers & pea shoots	£7
<i>Fries and Mixed Leaves</i>	

Large plates & sharing boards

Charcuterie Board	£14
<i>A Selection of Cured Meats, Marinated Olives, Hummus, Dipping Oils, Flint Owl Bakery Bread</i>	
Vegetable Meze Board	£11
<i>Flint Owl Bakery Bread, Hummus, Dipping Oils, Olives,</i>	
Ram Inn Cured Fish Board	£15
<i>Smoked Mackerel Pate, Shell on Prawns, Smoked Salmon, Mixed Leaves, Flint Owl Bakery Bread, Dipping Oils</i>	
Ram Inn Spiced Beef Burger	£12
<i>Flint Owl Bakery Seeded Brioche Bun, Coleslaw, Skinny Fries</i>	
<i>Add Cheddar or Smoked Bacon £1</i>	
House salad	11
<i>Please ask for today's salad</i>	
<i>With chicken or fish skewers</i>	14
Ploughman's 10.5	
<i>Served with Pickles, Coleslaw, Mixed Leaves, Flint Owl Bakery Bread,</i>	
<i>Black Bomber Cheddar, Brie De Meaux or Cropwell Bishop Stilton - all 3 Cheeses</i>	11.5
Hot Ploughman's 11.5	
<i>Soup of the Day, Black Bomber Cheddar</i>	
Puddings	
Ram Inn Banana Cake	£7
<i>Vanilla Ice Cream & Toffee Sauce</i>	
Ice Cream Selection	£5
<i>Vanilla, Strawberry, Salt Caramel, Pistachio, Chocolate</i>	
Sorbet Selection	£5
<i>Black Current, Mango, Blood Orange, Lemon</i>	
Ram Inn Cheese Board	£7.50
<i>Black Bomber Cheddar, Brie de Meaux, Cropwell Bishop Stilton, Quince Paste, Artisan Crackers</i>	



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dessert wine

Muscat de Rivesaltes 2015 *Roussillon, France*

Sweet summer fruit is beautifully balanced by notes of rose and ginger and a refreshing finish.

£4.50/£22 50cl

Valdivieso Eclat Botrytis Semillon 2013 *Lontue Valley, Chile*

Lovely honeyed grapefruit with some gentle candied lemon and vibrant citrus.

£5.50/£24 37.5cl

Chateau du Levant Sauternes 2013 *Sauternes, France*

Smooth and luxurious apricot and honey with a long, fruity finish.

£7.00/£28 37.5cl

Royal Tokaji Late Harvest 2013 50cl *Tokaji, Hungary*

Elegant and fresh with flavours of ripe citrus and tropical fruits.

£5.50/£30.00 50cl

digestifs

20 Yr Casterade Bas Armagnac XO

£6.50

Courvoisier VSOP

£5.50

Tesseron Lot 90 XO

£6

Grappa Il Prosecco Nonino

£3.50

Jerez Pedro Ximenez Port

£3.50

small batch coffee

Americano £2

Latte £2.25

Flat White £2.25

Cappuccino £2.25

Macchiato £1.80

Espresso £1.80

Double Espresso £2.10

tea 1.80

Mayfair English Breakfast

Earl Grey

Tangawizi Lemon

Jasmine Blossom Green Tea

Peppermint Herbal

Egyptian Camomile



THE RAM INN

Friday 7th April 2017
Lunch 12-3pm

starters

Chargrilled Venison Koftas 7
Sweet Chilli Relish, Blushed Tomato Salad

Golden Cross Goats Cheese, Caramelised Onion & Apple Croquette 6/12
Walnut & Beetroot Dip

mains

Seared Local Stonebass Fillet 14
Purple Sprouting Broccoli, Beetroot & Truffle Puree, Crab, Shrimp & Caper Butter

Chargrilled 21 Day Aged Sussex Rib Eye Steak 21
Fries, Wild Rocket & Parmesan Salad, Garlic Butter

Blushed Tomato, Bocconcini & Parmesan Salad 12
Roast Garlic Aioli, Grilled Artichoke Hearts

Chargrilled Sussex Leg of Lamb Steak 17
Charred Aubergine, Pickled Courgette, Roasted Beetroot, Salsa Verde

Sides 3

Seasonal Greens, Fries, Sweet Potato Fries
Mixed Leaves, Rocket & Parmesan Salad

Puddings 7

Roast Peach Cheesecake
Raspberry Coulis, Amaretto Crumb

Dark Chocolate Torte
Blood Orange Crisps, Berry Compote

Raspberry Custard Pot
Chocolate Chip Cookies

Ram Inn Sharing Plate 11
A selection of puddings to share

Ram Inn Cheese Board 7.50
*Black Bomber Cheddar, Brie de Meaux, Cropwell Bishop Stilton,
Quince Paste, Artisan Crackers*