



THE RAM INN

Friday 7th April 2017 Dinner 6.30-9.30pm

Starters & sharing boards

Chargrilled Venison Kofta 7

Sweet Chilli Relish, Blushed Tomato Salad

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

Walnut & Beetroot Dip

Charcuterie Board 14

Cured Meats, Marinated Olives, Hummus, Dipping Oils, Flint Owl Bakery Bread

Vegetable Meze Board 11

Flint Owl Bakery Bread, Hummus, Dipping Oils, Olives,

Ram Inn Cured Fish Board 15

Smoked Mackerel Pate, Shell on Prawns, Smoked Salmon, Flint Owl Bakery Bread, Dipping Oils

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

Seasonal Greens, Fries, Sweet Potato Fries, Mixed Leaves, Rocket & Parmesan Salad 3

Puddings

Roast Peach Cheesecake 7

Raspberry Coulis, Amaretto Crumb

Dark Chocolate Torte 7

Blood Orange Crisps, Berry Compote

Raspberry Custard Pot 7

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*



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Puddings £7

Roast Peach Cheesecake

Raspberry Coulis, Amaretto Crumb

Dark Chocolate Torte

Blood Orange Crisps, Berry Compote

Raspberry Custard Pot

Chocolate Chip Cookies

Banana Cake

Vanilla Ice Cream & Toffee Sauce

Ram Inn Sharing Plate £11

A selection of puddings to share

Ice Cream Selection

Vanilla, Strawberry, Salt Caramel, Pistachio, Chocolate

Sorbet Selection

Black Current, Mango, Blood Orange, Lemon

Ram Inn Cheese Board £7.50

*Black Bomber Cheddar, Brie de Meaux, Cropwell Bishop Stilton,
Quince Paste, Artisan Crackers*



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dessert wine glass/bottle

Muscat de Rivesaltes 2015 *Roussillon, France*

£4.50/£22 50cl

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

Valdivieso Eclat Botrytis Semillon 2013 *Lontue Valley, Chile*

£5.50/£24 37.5cl

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

Chateau du Levant Sauternes 2013 *Sauternes, France*

£7.00/£28 37.5cl

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

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

£5.50/£30.00 50cl

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

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