

Friday 11th November

6.30-9.30pm



THE RAM INN

while you decide

Flint Owl Bakery Bread & Dipping Oils	£4
Marinated Olives	£4
Smoked Truffle Mac n' Cheese, Sweet Chilli Jam	£4
Crispy Ox Tongue, Sauce Gribiche	£4

sharing boards

Ram Inn Charcuterie	£15
<i>A Selection of Cured Meats, Hummus, Dipping Oils, Marinated Olives, Flint Owl Bakery Bread</i>	
Baked Cider Washed Golden Cenarth Cheese	£14
<i>Charred Purple Sprouting Broccoli, Truffle Toasts, Red Onion Jam, Anchovy Pate Toasts</i>	
Ram Inn Fish Board	£15
<i>Shell-on Prawns, Smoked Salmon, Smoked Mackerel Mousse, Mixed Leaves, Flint Owl Bakery Bread, Dipping Oils</i>	

starters

Soup of the Day	£6
<i>Flint Owl Bakery Bread</i>	
Autumn Vegetable Ragout	£7
<i>Butternut Tagliatelle, Smoked Paprika Butter, Parmesan Crumb</i>	
Chicken Liver & Brandy Parfait	£7
<i>Red Onion Jam, Flint Owl Bakery Toast</i>	
Woodland Pigeon Kiev	£7
<i>Organic Stilton, Redcurrant & Pine Nut Butter, Spiced Carrot Puree, Sauté Wild Mushroom, Red Wine Jus</i>	
Beetroot Gravadlax	£7
<i>Horseradish Cream, Pickled Cucumber & Celery, Cured Egg Yolk</i>	

mains

Ram Inn Beef Plate (Bourguignon Hot Pot, Crispy Ox Tongue, Pulled Beef Rilette on Toast)	£22
<i>Charred Leeks, Celeriac Remoulade, Crispy Capers, Butternut Squash Puree, Beef Jus</i>	
Jerusalem artichoke, Butternut Squash & Wild Mushroom Pithivier	£13
<i>Spiced Carrot Puree, Sauté Baby Vegetables</i>	
Herb Crusted Line Caught Sea Bass Fillet	£18
<i>Beetroot Puree, Jerusalem Artichokes, Sea Mustard Leaf, Mussels & Clams, Saffron Oil</i>	
Chargrilled 21 Day Aged Sussex Rib Eye Steak	£24
<i>Fat Chips, Traditional Grill Garnish, Soft Herb Garlic Butter</i>	
Pan Roast Sussex Guinea Fowl Supreme	£18
<i>Wild Mushroom, Roast Red Onion & Rainbow Chard, Chickpeas, Squash Puree, Wild Mushroom Cafe Au Lait</i>	
Confit Duck Leg	£16
<i>Smoked Pancetta Potato Terrine, Braised Red Cabbage, Red Wine Jus</i>	
Seared Heathfield Venison Loin	£17
<i>Lyonnais Potatoes, Rainbow Chard, Smoked Pistachio Nuts, Red Wine Jus</i>	

THE RAM INN ROOMS

We have 5 beautiful bedrooms above the pub. Individually designed with king size beds, Egyptian cotton linen and beautiful bathrooms
Optional service charge of 10% is automatically added to your bill when ordering food.

PRIVATE DINING ROOM

From drinks and canapés to three course meals we have the perfect space for private celebrations & corporate away days



THE RAM INN

sides

Seasonal Greens	£3.95
Fries	£3.75
Mixed Leaves	£3.50

puddings

Ram Inn Sharing Plate <i>A mini selection of our puddings to share</i>	£11
Apple & Calvados Pannacotta <i>Cinnamon Crumb</i>	£7
Banana & Chocolate Bread and Butter Pudding <i>Baileys Almond Custard</i>	£7
Fig & Honey Crème Brulee <i>Short Bread Biscuit</i>	£7
Apple & Nutmeg Tartlet (Please allow ten minutes cooking time) <i>Vanilla Ice Cream</i>	£7
Frosted Hazelnut Marbled Chocolate Torte <i>Mixed Berry Compote</i>	£7
Ice Cream Selection <i>Salt Caramel, Pistachio, Strawberry, Vanilla, Dark Chocolate</i>	£6
Ram Inn Cheese Board <i>Black Bomber Cheddar, Brie de Meaux, Cropwell Bishop Stilton, Quince Paste, Artisan Crackers</i>	£7.50

tea

Mayfair English Breakfast	£1.80
Earl Grey	£1.80
Tangawizi Lemon	£1.80
Jasmine Blossom Green Tea	£1.80
Peppermint Herbal	£1.80
Egyptian Camomile	£1.80

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