

Friday 9th November

6.30-9.30pm



THE RAM INN

while you decide

flint owl bakery bread & dipping oils	£4
marinated olives	£4
crispy halloumi shards, sweet chilli relish	£4
padron peppers, maldon sea salt	£4

sharing boards

ram inn charcuterie	£15
<i>A selection of cured meats, dipping Oils, marinated olives, flint owl bakery bread</i>	
ram inn mezze board	£13
<i>marinated olives, artichokes, falafel, crudites, beetroot remoulade, houmous, flint owl bakery bread</i>	
camembert baked in spruce	£13
<i>garlic flint owl toasts, apple wedges, ram inn chutney</i>	
ram inn fish board	£16
<i>pickled cockles, smoked salmon, shell on prawns, flint owl bakery bread</i>	

starters

soup of the day	£6
<i>flint owl bakery bread</i>	
seared wood pigeon breast	£7
<i>chicory, walnut & apple salad</i>	
ham hock & soft herb terrine	£7
<i>piccalilli and flint owl bakery toast</i>	
sauté garlic wild mushrooms	£7
<i>flint owl toast, extra virgin olive oil</i>	
pan seared scallops	£7
<i>roast celeriac puree, black pudding</i>	

mains

cauliflower cheese bon bon	£12
<i>butternut squash puree, saute baby veg</i>	
confit duck leg	£16
<i>braised puy lentils, spinach, wild mushroom cafe au lait</i>	
pan fried fillet of cod	£15
<i>butterbean & chickpea cassoulet, charred leeks, mussels and clams</i>	
chargrilled 28 day aged 10oz sirloin steak	£24
<i>fat chips, traditional grill garnish, garlic butter</i>	
ram inn venison plate	£19
<i>loin, liver and kofta, celeriac remoulade, butternut squash, baby onions, lardons, fine beans, 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

PRIVATE DINING ROOM

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

Optional service charge of 10% is automatically added to your bill when ordering food. Please let us know of any allergies



THE RAM INN

sides

seasonal greens	£3.50
fries	£3.75
sweet potato fries	£4.50
mixed leaves	£3.50

puddings

ram inn sharing plate <i>a mini selection of our puddings to share</i>	£12
spiced pumpkin cake <i>sticky toffee sauce, salt caramel ice cream</i>	£7
mocha creme brulee <i>white chocolate chip cookie</i>	£7
salt caramel pannacotta <i>dark chocolate soil</i>	£7
spiced cinnamon cheesecake <i>mixed berry compote</i>	£7
ice cream selection (3 scoops) <i>strawberry, chocolate, pistachio, coffee, vanilla, salt caramel</i>	£6.50
ram inn cheese plate - 3 or 5 cheeses <i>2 year aged gouda, barkham blue, brie de meaux, burwash rose, golden cross goat's cheese</i>	£7.50/£12