

Friday 1st February

6.30-9.30pm



THE RAM INN

while you decide

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

sharing boards

ram inn charcuterie <i>a selection of cured meats, dipping oils, marinated olives, flint owl bakery bread</i>	£15
ram inn mezze <i>marinated olives, crudites, falafels, houmous, flint owl bakery bread</i>	£13
whole baked cenarth <i>garlic flint owl toasts, apple, ram inn chutney</i>	£14
ram inn fish board <i>smoked mackerel pate, shell on prawns, smoked salmon, flint owl bakery bread</i>	£16

starters

soup of the day <i>flint owl bakery bread</i>	£6
seared scallops <i>celeriac puree, black pudding, pancetta crisps</i>	£7
smoked leek & root vegetable hash <i>poached egg, quince chutney, parsnip crisps</i>	£7
pulled lamb, goats cheese and butternut squash bon bons <i>smoked apricot puree, marjoram jus</i>	£7

mains

roast root vegetable gratin <i>butternut squash puree, saute baby vegetables</i>	£12
pan fried fillet of cod <i>prawn bouillabaisse, mussels, rouille, flint owl croutons</i>	£15
chargrilled 28 day aged 9oz sirloin steak <i>£22 fat chips, traditional grill garnish, garlic butter or peppercorn sauce</i>	
twice cooked sussex pork belly <i>braised pearl barley, parsnip puree, peppercorn jus</i>	£16
seared heathfield venison loin <i>dauphinoise potatoes, fine beans, red wine jus</i>	£16
slow braised sussex beef bourguignon <i>mustard mash, pancetta lardons, baby onions, braising juices</i>	£16

THE RAM INN ROOMS

We have 5 beautiful bedrooms above the pub. Individually designed with king size beds, Egyptian cotton linen and beautiful bathrooms
An optional service charge of 10% is automatically added to your bill when ordering food. Please make us aware of any allergies

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

roast savoy cabbage with sage butter	£4.00
fries	£3.75
sweet potato fries	£4.50
tahini & cumin roast baby carrots	£4.00
mixed leaves	£3.50

puddings

sharing plate <i>a mini selection of our puddings to share</i>	£12
ram inn sticky stout cake <i>sticky toffee sauce, salted caramel ice cream</i>	£7
baileys creme brulee <i>shortbread biscuits</i>	£7
white chocolate, orange & cardamom panna cotta <i>dark chocolate crumb</i>	£7
ice cream selection (3 scoops) <i>strawberry, chocolate, pistachio, coffee, salt caramel</i>	£6.50
rhubarb and custard <i>rhubarb bakewell, rhubarb ice cream, roast rhubarb, creme anglaise</i>	£7
coffee & ice cream <i>your choice of coffee and 1 scoop of ice cream</i>	£5
ram inn cheese plate - 3 or 5 cheeses <i>2 year aged gouda, blue monday, brie de meaux, english camembert, golden cross goat's cheese</i>	£7.50/£12