



THE RAM INN

Valentine's Menu 2019

amuse bouche

wild mushroom bon bons, truffle and tarragon aioli

starter

smoked haddock scotch egg
madras hollandaise sauce, pickled cucumber salad

white chocolate and foie gras parfait
duck and orange preserve, flint owl toasts

crispy sweet and sour cauliflower
soft herb salad, wild garlic aioli

main course

pan roast rack of sussex lamb
butternut squash and artichoke rosti, golden cross goats cheese, marjoram jus

21 day aged chateaubriand steak (to share)
béarnaise sauce, crispy shallots, smoked pancetta, field mushrooms, beef fat chips

asparagus and wild mushroom crispy polenta
smoked apple and beetroot puree, baby spinach

grilled wild sea bass fillet
roast leek tart tatin, chive pomme puree, champagne beurre blanc

pudding

rhubarb and custard
rhubarb bakewell tart, stem ginger ice cream, crème anglaise

triple chocolate fondant
dark chocolate fondant with white chocolate centre, milk chocolate crumb

blood orange and grapefruit crème brulee
white chocolate shortbreads

sharing plate
a mini selection of puddings to share

3 cheese board
black bomber cheddar, cropwell bishop stilton, brie de meux

Available 14th - 16th February

4 courses - £39.95 per