

# Friday 15th March

6.30-9.30pm

Please make us aware of any allergies



THE RAM INN

## while you decide

flint owl bakery bread & dipping oils	£4
marinated olives	£4
padron peppers, maldon sea salt	£4
crispy truffle mac n cheese, smoked chilli ketchup	£4
lime, coriander and chilli chicken wings	£4

## sharing boards

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

## starters

soup of the day	£6
flint owl bakery bread	
crispy sweet and sour cauliflower	£7
soft herb salad, madras aioli	
chargrilled heathfield venison kofta	£7
wild garlic tzatziki, tomato and crispy shallot salad	
pan roast king scallops	£7
butternut squash puree, black pudding, crispy pancetta	

## mains

baby spinach, ricotta and jerusalem artichoke risotto	£12
toasted pine nuts, truffle oil	
grilled stone bass fillet	£16
roast leek tart, chive pomme puree	
chargrilled 28 day aged 9 oz rump steak	£22
fat chips, traditional grill garnish, garlic butter	
trio of sussex lamb (roast rump, pulled shoulder bon bon, wellington)	£19
braised pearl barley, golden cross goats cheese, marjoram jus	
pan roast heathfield venison loin	£19
purple sprouting broccoli, parsnip puree, red wine jus	
28 day aged sussex fillet steak medallions	£24
fondant potato, truffle fine beans	

## sides 4.00

roast savoy cabbage	£4
fries/sweet potato fries	£4
mixed leaves	£4

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### 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

**An optional service charge of 10% is added to the bill when ordering food.**



THE RAM INN

## puddings

sharing plate a mini selection of our puddings to share	£12
frangelico creme brulee shortbread biscuits	£7
warm sticky stout cake toffee sauce, vanilla ice cream	£7
pistachio, milk chocolate and croissant pudding dark chocolate ice cream	£7
Apple, pear and cinnamon crumble (gluten free & vegan) salt caramel ice cream	£7
dark chocolate fondant (please allow 12 minutes to bake) pistachio ice cream	£7
ice cream selection (3 scoops) strawberry, chocolate, pistachio, vanilla, salt caramel	£6.50
cheese board - 3 or 5 cheeses 2 year aged gouda, blue monday, brie de meaux, golden cross goat's cheese, burwash rose	£7.50/£12

## dessert wine & digestifs

muscat de saint jean de minervois domaine de barroubio, languedoc, france	£5.50
clos dady, sauternes, bordeaux, france	£7.50
cointreau	£3.20
drambuie	£3.50
frangelico	£3.00
grand marnier	£4.20
grappa ii prosecco nonino	£3.80
calvados boulard	£4.20
bas armagnac x.o.	£5.90
h by hine vsop	£4.90

## coffee & tea

americano	£2.50
flat white	£2.65
cappuccino	£2.65
mocha	£2.65
espresso	£2.15
double espresso	£2.65
tea	£2.10
english breakfast, earl grey, fruit tea, green, fresh mint	