

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

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	