



THE RAM INN

## Mother's day 2019

### starter

soup of the day (vegan)  
flint owl bakery bread

spiced potato & chickpea samosa (vegan)  
madras aioli, pickled shallot & radish salad

king prawn cocktail  
little gem lettuce, marie rose aioli

pulled lamb, goats cheese, butternut squash & pine nut bon bon  
smoked apricot puree, marajarm jus

### main

sunday roast

all served with roast potatoes, greens, cauliflower cheese, carrot & swede crush, yorkshire pudding, red wine  
gravy

whole roast free range sussex chicken (serves 2)  
21 day aged roast sussex beef & horseradish cream  
mixed nut roast & vegetable gravy (vegan)

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

warm kale greek salad  
quinoa, pomegranate, lemon & marjoram dressing add tahini roast chicken (£2 supp)

crispy avocado and crab salad  
chilli and soft herb wild quinoa, super seed granola, wild garlic aioli

baby spinach & ricotta risotto  
toasted pine nuts, wild rocket & parmesan, extra virgin olive oil

### pudding

sharing plate (serves 2) a mini selection of our puddings to share

apple & blackberry crumble (serves 2), puff pastry ice cream

warm double chocolate blondie, raspberry ripple ice cream

pink peppercorn & pear sorbet, pear crisps

cheese board - choose 3 cheeses from 2 year aged gouda, blue monday, brie de meaux,  
golden cross goat's cheese, burwash rose

2 courses £22.95 3 courses £29.95

terms and conditions apply - booking essential