



THE RAM INN

The Ram Inn Dinner Menu

Please note, our Menus are changed slightly each day. This Menu is an idea of what we serve during our Dinner service from 6:30pm-9:30pm, Monday to Sunday.
On Sundays we also serve Roast Dinners, including vegan and vegetarian options.

while you decide

flint owl bakery bread & dipping oils	£4
marinated olives	£4
padron peppers, maldon sea salt	£4
crispy smoked crab mac and cheese, spicy tomato relish	£4

sharing boards

charcuterie	£16
a selection of cured meats, dipping oils, marinated olives, flint owl bakery bread	
cured fish & shellfish	£16
smoked salmon, shell on prawns, smoked mackerel pate, dipping oils, flint owl bakery bread	

starters

soup of the day	£6
flint owl bakery bread	
pulled ham hock and free range chicken croquette	£7
cheese and onion aioli, mixed pickles	
crispy sweet and sour cauliflower	£6
madras aioli, coriander and chilli salad	
potted spiced crab	£7
mixed leaves, flint owl toasts	
golden cross goats cheese and quince crostini	£7
wild rocket and parmesan salad	

mains

chargrilled 21 day aged sussex sirloin steak	£24
traditional grill garnish, fat chips, chilli butter	
grilled hake fillet	£16
chorizo and butterbean cassoulet, parsnip puree	
place farm firle leg of lamb steak	£16
butternut squash puree, tenderstem broccoli, cashew dukkah, red wine jus	
globe artichoke and gorgonzola risotto	£12
wild rocket, black olive and parmesan, extra virgin olive oil	
twice cooked pork belly	£14
hasselback potatoes, curly kale, peppercorn jus	
pan fried heathfield venison loin	£16
dauphinoise potatoes, roast beetroot, red wine jus	
sides	£4
wild rocket and parmesan salad	
heirloom tomato salad	
fries/sweet potato fries	

THE RAM INN ROOMS

We have 5 beautiful bedrooms above the pub. Individually designed with have the
king size beds, Egyptian cotton linen and beautiful bathrooms
days

PRIVATE DINING ROOM

From drinks and canapés to three course meals we
perfect space for private celebrations & corporate away



THE RAM INN

puddings

Ram Inn sharing plate a mini selection of our puddings to share	£12
chocolate and orange croissant pudding pistachio ice cream	£7
vanilla creme brulee shortbread biscuits	£7
warm bakewell tart clotted cream	£7
warm banana and ginger cake rum toffee sauce, salt caramel ice ,	£7
ice cream selection (3 scoops) strawberry, chocolate, pistachio, vanilla, salt caramel	£6.50
cheese board - 3 or 5 cheeses miller damsel crackers, quince paste, grapes	£7.50/£12

old amsterdam 2 year aged gouda
a strong and pasteurised cows milk cheese with parmesan qualities

brie de meaux
made from cows milk, soft delicate rind, straw yellow soft cheese

golden cross
a subtle and creamy ashed goats milk cheese locally made in chiddingly

blue monday
a semi-soft strong blue cheese

burwash rose
a cider washed soft cows milk cheese with a subtle and creamy flavour

children

salmon fishcake skinny fries and peas	£6
pork sausages skinny fries and peas	£6
cheddar and coleslaw sandwich skinny Fries and Mixed Leaves	£5
hummus board flint owl bakery bread, crudities	£5
ice cream (2 Scoops) vanilla, strawberry, chocolate	£4