THE RAM INN

Tuesday 29th September

6.00pm-9.00pm

please make us aware of any allergies

nibbles

marinated olives	4
flint owl bakery bread and oils	4
halloumi shards, sweet chilli relish	4
padron peppers, sea salt	4
marinated anchovy salad	4

small plates

soup of the day (vegan, gluten and dairy free on request) 6
flint owl bakery bread

scamorza and nutbourne tomato bruschetta (contains dairy and gluten) 7
flint owl focaccia, oregano oil, crispy shallots

chargrilled beef kofta (gluten free, contains dairy) 7
mixed leaves, mint yoghurt

west country mussels 7
steamed in white wine, garlic and shallots, flint owl bakery bread

big plates

grilled whole plaice (gluten free, dairy free on request) 14
curly kale, parmentier potatoes, lemon oil and capers

chargrilled 40 day dry aged scotch rump or rib eye steak (gluten free, dairy free on request) 18/24
roast cherry tomatoes, skinny fries, garlic and soft herb butter

ram inn game plate- pan seared venison loin, chargrilled pigeon breast (contains dairy and gluten) 19
dauphinoise potato, saute pancetta, chestnuts and cavolo nero, peppercorn jus

portobello mushroom, wild rocket and pearl barley risotto (contains dairy, gluten free alternative on request) 12
truffle oil, toasted pine nuts

spiced black olive, cherry tomato and three bean ragu (vegan, gluten free on request) 12
courgetti, soft herb crumb

pan roast rump of lamb (gluten free) 20
carrot and swede crush, braised red cabbage, mustard sauce

vegetables

mixed leaves	4
fries	4
braised red cabbage	4
seasonal greens	4

THE RAM INN ROOMS
We have 5 beautiful bedrooms above the pub. Individually designed wit
king size beds, Egyptian cotton linen and beautiful bathrooms
Optional service charge of 10% is automatically added to your bill when ordering food. Please make aware of any allergies

PRIVATE DINING ROOM
From drinks and canapés to three course meals we have the
perfect space for private celebrations & corporate away days

THE RAM INN

puddings

apple and blackberry bakewell tart (contains gluten, dairy and nuts) 7
vanilla ice cream

ram inn stout cake (gluten free, contains dairy) 7
toffee sauce, salt caramel ice cream

thyme panna cotta (gluten free, contains dairy) 7
fig, lemon syrup

english cheese selection (contains dairy, gluten free alternative on request) 7.5
mayfield swiss, golden cross goats cheese, blue monday stilton, quince paste, artisan crackers

jenier tea

mayfair breakfast	2.10
earl grey	2.10
decaf irish breakfast	2.10
delicious berry	2.10
tangawizi lemon and ginger	2.10
eqyptian chamomile	2.10
jasmine blossom	2.10
peppermint	2.10

coffee

americano	2.50
flat white	2.65
cappuccino	2.65
mocha	2.65
espresso	2.15
double espresso	2.65

dessert wine & digestifs

muscat de minervois, france	5.50
garonelles sauternes, france	6.00
cointreau	3.20
drambuie	3.50
frangelico	3.00
grand marnier	4.20
calvados boulard	4.20
bas armagnac x.o.	5.90
H by hine vsop	4.90

The Ram Inn
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