



THE RAM INN

Christmas menu - dinner

2 courses £22

3 course £29

small plates

game croquette

spiced chestnut puree, beetroot and cranberry relish

lobster bisque

popcorn crayfish, crab toasts, rouille

chicory, fig, smoked pecan nut and pevensey blue salad

crispy quince

roast butternut squash, red onion and jerusalem artichoke warm salad

puffed rice, sage oil (vegan)

big plates

three bird baloutine (pheasant, duck and turkey)

duck fat potatoes, pancetta creamed sprouts, chestnuts, roast baby carrots

venison tournedos rossini

game parfait, brioche croûte, hassle back parsnip, red currant jus

butter poached fillets of plaice

jerusalem artichokes, brown shrimp, capers, spinach

heritage carrot, onion and tarragon tart tatin (vegan)

braised leeks, turnip puree, onion jus

chestnut, cranberry and sage nut roast

fondant potato, truffle creamed sprouts, roast baby carrots

puddings

warm eccles cake

brandy butter, cranberry ice cream

pineapple, coconut and rum parfait

lime sorbet, caramelised white chocolate

milk chocolate tart

poached pear, almond crumb

spiced clementine rice pudding (vegan)

blood orange marmalade, salt caramel ice cream

THE RAM INN ROOMS

We have 6 beautiful bedrooms above the pub. Individually designed with 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