



THE RAM INN

Christmas menu - lunch

2 courses £19

3 courses £25

small plates

wild mushrooms, chestnuts and sprouts
flint owl toast, sage butter (gluten & dairy free available on request)

sloe gin cured gravlax
pickled beetroot, burnt apple puree, crispy rye

woodland pigeon kiev
spiced beetroot ketchup, pear and pevensey blue salad

big plates

slow braised bronze turkey croquettes
sage and cranberry, fondant potato, hispi cabbage and smoked pancetta, turkey sauce

pan roast cod fillet
root vegetable and mussel korma, mango and lime relish

celeriac, butternut squash and jerusalem artichoke pithivier (vegan)
roast hispi cabbage, butterbean and sage sauce

puddings

christmas pudding cheesecake
cranberry compote, brandy crème anglaise

warm mulled poached pear (vegan)
spiced rice pudding

dark chocolate and honeycomb pot
salt caramel miso fudge, clotted 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