



# THE RAM

BAR & BRASSERIE

## Sunday Lunch

### Starters

Soup of the day - warm focaccia & smoked butter D, G*, V	£4.50
Smoked mackerel paté, with Cornish potato salad, lime & dill dressing, toasted granary bread G*	£7.50
Marinated olives & caperberries v	£4.95
Warm breads, extra virgin olive oil, balsamic reduction, roasted garlic & smoked butter G, V, D	£3.00
Shredded duck pancakes, with plum sauce, chilli, cucumber & coriander G*	£7.50
Thai fishcakes with saffron mayonnaise & lime sesame dressing G	£7.95
Whole baked camembert for 2, with chorizo, red pepper relish & artisan breads G*,D	£12.50
Smoked chicken & ham hock terrine piccalilli & sour dough crostini, black truffle vinaigrette & air dried pancetta (G)	£7.00

### Mains

Roast sirloin of local beef	£12.95
Roast local pork loin	£11.50
Roast lamb shank	£12.50
Roast chicken	£11.95
Nut & tofu roast	£10.50

*All roasts are served with Yorkshire pudding, mashed potato, roast potato, roast root vegetables & gravy G\*, D*

Ale battered fish & triple cooked, hand cut chips, minted peas, tartare sauce & grilled lemon G*, D	£11.95
Moules mariniere - Scottish mussels in a garlic cream, white wine sauce, fresh baguette & salted butter D,G	£12.50
Lobster arancini - poached salsify, lobster emulsion, shaved parmesan & watercress D	£15.50
The Ram Burger - 8oz prime minced beef, air-dried smoked bacon, Lincolnshire Poacher cheese, little gem lettuce, tomato & bloody mary mayonnaise in a brioche bun with triple cooked chips G*, D	£10.95





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## Puddings

Vanilla & Baileys crème brûlée with traditional shortbread G D	£6.00
Passionfruit & vanilla cheesecake with pineapple carpaccio & cocounut tuile V,D,G	£7.00
Pear, blackberry & apple crumble, dried berries, vanilla ice cream & custard G, D, V	£6.00
White chocolate fondue, fresh strawberries, lavender honey comb & toasted pain au chocolate D,G,V	£7.95
Selection of artisan cheeses, quince & chilli jelly, damsel biscuits & celery batons G*, D, V	£7.50
Selection of ice creams D or sorbets V	£4.50

*N = Contains Nuts D = Contains Dairy G = Contains Gluten V = Suitable for Vegetarians Where possible, locally sourced ingredients are used*

*Although some of our dishes state "contains gluten", the dishes marked with \* can be adapted so please discuss with a member of the team.*

We also offer a selection of coffee, tea & liqueur coffees to enjoy after your meal.

Americano, Cappuccino, Latte & Espresso or Liqueur served in a latte glass topped with single cream

## Liqueur coffee

Amaretto coffee

Baileys coffee

Calypso coffee with Tia Maria

French coffee with Hennessy Brandy

Irish coffee with Jameson Irish Whiskey

Monk's coffee with Benedictine

Seville coffee with Cointreau

If you prefer a different liqueur or spirit to those listed please do ask our friendly Bar Staff and we'd be happy to oblige.

