

## The Old Ram Classics Menu

Our Head Chef strives to use local produce and reduce food miles wherever possible. To this end we've teamed up with Intwood Farm, near Cringleford who only use native rare breeds, raising their own cattle, sheep & pigs.

### Starters

<b>Warmed breads</b> with balsamic vinegar, olive oil & hummus (V, GFA, VeA)	<b>£6.00</b>
<b>Mixed olives</b> (V, GF Ve)	<b>£4.50</b>
<b>Soup of the day</b> Our homemade soup, crusty bread & butter (V, GFA)	<b>£6.00</b>
<b>Red onion tartlet</b> Finished with sun blush tomato and goats cheese (V, VeA)	<b>£6.25</b>
<b>Prawn and crayfish cocktail</b> Gem lettuce, sun dried tomatoes, bloody Marie-Rose dressing & croutons (GFA)	<b>£7.75</b>
<b>Salt &amp; pepper squid</b> Lightly pickled cucumber, rocket & Sriracha mayonnaise	<b>£6.25</b>
<b>Sun blush tomato and thyme risotto</b> (VA, VeA)	<b>£6.95</b>
<b>Chicken satay</b> Served with our homemade satay sauce (contains peanuts)	<b>£7.50</b>

### Mains

<b>Duo of pork</b> Crispy belly & pan-fried fillet, black pudding mash, sauté cabbage & a cider jus (GFA)	<b>£15.50</b>
<b>Seasonal catch of the day</b> Local beer battered fish served with crushed peas, homemade tartare sauce & hand cut chunky chips (GFA)	<b>£14.00</b>
<b>Sausages and mash</b> Trio of Intwood Farm rare breed pork, lemon & tarragon sausages on spring onion mash served with gravy, kale and topped with crispy onions (VeA)	<b>£13.25</b>
<b>Rack of lamb</b> Local lamb topped with a herb & anchovy crust, star anise carrots, Dauphinoise potato & a 5 spice jus	<b>£19.95</b>

**Cornfed supreme of chicken** **£18.00**  
Stuffed with lobster on sauté potatoes, tenderstem broccoli & wholegrain mustard sauce

**Sun blush tomato and thyme risotto** **£12.95**  
Homemade risotto served with Parmesan (VA, VeA)  
-Add chicken breast if you wish for £4.00 extra

### **Vegetarian and Vegan options**

**Black bean jumbalaya** **£12.95**  
served with sweet potato fries and salad (GF, Ve)

**Butterbean, sweet potato and spinach stew** **£12.95**  
Served with basmati rice (GF, Ve)

### **From the Grill**

**Our steaks come served with roasted cherry vine tomatoes, field mushroom, battered onion rings & chunky hand cut chips** (all raw weights quoted are approximate)

**10oz Gammon steak with 2 fried eggs** **£14.50**

**10oz Native breed Intwood Farm rib eye steak** **£27.00**

**Add a sauce for only £3.75, choose peppercorn, blue cheese or bacon & mushroom**

**Our burgers are handmade to our own recipe 6oz in weight & are served in a ranch style bun with baby gem & beefsteak tomato & chunky hand cut chips**  
(all raw weights quoted are approximate)

**Gourmet Burger** **£15.50**  
topped with slow cooked BBQ brisket, blue cheese & onion rings (GFA)

**Samurai Burger** **£13.75**  
Japanese 7 spiced chicken fillet finished with a wasabi mayonnaise (GFA)

**Vegan Burger** ask for today's choice **£13.75**

### **Sides**

Onion rings	£3.50	Chunky chips	£3.50	Creamed potato	£3.00
Panache of vegetables	£3.50	Cheesy chips	£4.00	New potatoes	£3.50
Side salad	£3.00				