

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.

(V – vegetarian, Ve – vegan, GF – gluten free, A – dish can be adapted)

To Share & Nibble – ideal while you're waiting

Nocellera olives (V, GF, Ve) £4.50

Warmed breads £6.50
with balsamic vinegar, olive oil & hummus (V, GFA, VeA)

Starters

Soup of the day £6.50
Served with a bread roll (V, GFA)

Warm asparagus and sun-dried tomato tartlet £7.95
With wild rocket and herb oil (V)

Prawn tian £8.50
Succulent prawns layered with smoked salmon and served with a vodka laced cocktail sauce (GF)

Pan seared scallops £11.95
With cauliflower puree, black pudding crumb, prosciutto crisp, pea shoots and a rapeseed drizzle (GFA)

Blue cheese panna cotta £8.25
With torn focaccia croutons and bacon jam

Homemade chicken liver parfait £8.50
Served with fig relish and toasted brioche (GFA)

Smoked ham hock and puy lentil terrine £8.95
With a smoked sauce vierge and a Bramley apple jelly (GF)

Mains

Intwood reared rare breed pork belly £17.25
Crispy skinned pork belly served with pomme dauphine, braised baby fennel, red cabbage, fennel and apple puree and a cider and pancetta jus

Local beer battered cod £14.95
Served with a pea purée, homemade tartare sauce, hand cut chunky chips and caramelised lemon (GFA)

Sausages and mash £15.25
Chargrilled Intwood Farm Cumberland sausages, with a creamy garlic mash, wilted kale, red wine and honey glazed red onion and red currant gravy (VeA)

Pan roasted lamb rump £22.95
Served with dauphinoise potatoes, carrot purée, sauteed wild mushrooms and a rosemary jus (GF)

Supreme of chicken £18.95
With glazed baby vegetables, butter fondant potato, garlic puree and a light tarragon and tomato jus (GF)

Local asparagus, pea and mint risotto **£14.75**
Served with a Parmesan crisp, fresh peas and pea shoots (GF, V, VeA)
-Add a chicken breast if you wish for £4.50 extra

Chicken and chorizo pasta **£14.95**
Pieces of chicken and spicy chorizo smothered in a white wine and cream sauce with linguine and a side of garlic bread

Vegan options

Black bean jambalaya **£13.95**
Served with southern fried wedges and salad (GF, Ve)

Butterbean, sweet potato and spinach stew **£13.95**
Served with basmati rice (GF, Ve)

Penang curry **£13.95**
Served with basmati rice (GF, Ve)

Grilled half butternut squash **£13.95**
Scented with garlic and thyme, stuffed with sauteed wild mushrooms, spinach, and pine nuts (GF, Ve)

From the Grill

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

10oz Gammon steak with 2 fried eggs (GFA) **£15.50**

12oz Native breed Intwood Farm rump steak (GFA) **£23.00**

Add a sauce for £3.75. Choose from: peppercorn, blue cheese, Diane or mushroom and pancetta

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

The Old Ram burger **£15.00**
Made to our own recipe with smoked cheddar (GFA)
Choose an extra topping for £1.25 each:
-slow cooked pulled brisket
-barbecue pulled pork
-bacon jam

Vegan Burger **£14.25**
Topped with pulled barbecue jackfruit in a sourdough bun served with crispy onion rings and a red cabbage slaw (Ve, GFA)

Sides

Onion rings	£3.75	Chunky chips	£4.00	Creamed potato	£3.50
Panache of vegetables	£4.00	Cheesy chips	£4.50	New potatoes	£4.00
Side salad	£4.00				