

The Old Ram Inn

Our dishes are freshly prepared from locally-sourced, seasonal ingredients. Since our dishes are cooked from fresh, please allow for cooking times of up to 25 minutes – a little more if we're very busy. V-vegetarian, VE-vegan, GF-gluten free, A-dish adapted.

To Share & Nibble – ideal while you're waiting

Mixed olives (V, GF, Ve) £4.50

Warmed breads, olives, balsamic vinegar & cold pressed rapeseed oil (V, GFA, VeA) £6.00

Starters

Soup of the day served with crusty bread (V, GFA) £6.00

Pigeon breast served pink with roasted beets, parsnip puree & a red wine Jus (GF) £8.45

Smoked haddock rarebit on toasted sourdough (GFA) £7.95

Parmesan stuffed field mushroom (GFA, V, Ve) £7.50

Cromer Crab & cucumber ribbons, crab wrapped in ribbons of cucumber on a carrot & orange puree (GF) £9.25

Baked Camembert scented with garlic and thyme and served with crusty ciabatta and red onion marmalade (GFA & V), perfect for 2 to share. £9.95

Ham hock terrine with traditional piccalilli & toasted sourdough (GFA) £7.95

Main courses

The Ram's home-made steak & ale pie with creamy mash seasonal vegetables £17.50

Local beer battered catch of the day, with pea puree, homemade tartare sauce & chunky chips (GFA) £14.95

Intwood Farm's rare breed honey & mustard pork sausage swirl on a wholegrain mustard mash, gravy, wilted kale and topped with crispy onions (GFA, VA) £15.50

Buttermilk chicken Caesar salad gem lettuce, anchovies & Parmesan £15.75

Confit duck salad, shredded duck leg in Hoisin sauce, sweet chilli bread £16.25

Cromer crab salad served with new potatoes £16.95

Main Menu

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From the Grill

Our burgers come in a brioche bun with gem lettuce, beefsteak tomato & chunky chips

Buttermilk chicken burger with homemade bacon jam £14.95

Ram 6oz steak burger our own recipe burger topped with mature Cheddar, burger sauce, gherkin & smoked bacon (GFA). £15.50

Add an extra patty for £4.50, or two onion rings or pulled pork for £1.50

Vegan burger, please ask your server for today's dish (V, Ve) £14.50

Our steaks are served with roasted cherry tomatoes, garlic field mushroom, onion rings & chunky chips. (All GFA).

10oz Intwood Farm Gammon with 2 fried eggs £15.50

12oz Intwood Farm rump steak £24.00

Add a sauce for only £3.50, choose peppercorn, blue cheese or bacon & mushroom

The Chef's Selection

Supreme of chicken stuffed with local crab meat, with garlic hasselback potatoes & baby leeks £18.25

Vegan Thai green curry with steamed rice £14.95
add chicken £4.50

Pan-fried calves liver, crispy bacon mash, seasonal greens & a rich onion gravy £16.50

The Old Ram pork plate, Intwood Farm pork cooked four ways with champ mash, sweet potatoe puree & cider sauce £19.95

Mutton tagine slow cooked with traditional spices, couscous & flat bread £14.95

Traditional style beef lasagne served with garlic bread & salad £13.25
add chunky chips for £2.50

Seasonal risotto, please ask for today's dish (GF, V, VeA) £14.75

Sides

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

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