

# 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 textures of beetroot- puree, pickle & roasted (GF)	£8.50
Smoked haddock rarebit on toasted sourdough (GFA)	£7.95
Binham Blue stuffed field mushroom served on a bed of rocket (GFA, V, Ve)	£6.50
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 and a golden sultana puree and sourdough (GFA)	£8.50

## Chef's Selection

Sundried tomato stuffed chicken breast served on a bed of homemade basil pesto risotto (GF)	£19.00
Served with vegan chicken alternative (not stuffed)	£16.50
Vegan Thai green curry with steamed rice	£14.95
add chicken breast £4.50	
Pan-fried calves liver, crispy bacon mash, seasonal greens & a rich onion gravy	£16.95
The Old Ram pork duo, apricot stuffed pork fillet, crispy skinned pork belly, caramelised apple puree, fondant potato, fine beans and a red wine jus	£17.95

# Main Menu

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## From the Grill

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

**Grilled chicken Caesar burger** finished with an anchovy butter £15.00

**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 £17.50

**12oz Intwood Farm rump steak** £24.50

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

## Main courses

**The Ram's Merlot braised brisket & vegetable pie** served with wholegrain mustard mash, buttered cabbage, leeks and carrots £17.95

**Local beer battered catch of the day**, with pea puree, homemade tartare sauce & chunky chips (GFA) £16.50

**Intwood Farm's rare breed lemon & tarragon pork sausage swirl** tarragon mash, carrots and broccoli and a rich gravy (GFA, VA)

**Traditional style beef lasagne** served with garlic bread & salad £13.25

*add chunky chips for £2.50*

## 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

Garlic bread £4.00      Side salad £4.00

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