



The Ram at Tivetshall

Our dishes are freshly prepared from seasonal ingredients. Since our dishes are cooked fresh, please allow for cooking times of up to 25 minutes – a little more if we are very busy. Please let us know if time is an issue for you so we can advise you accordingly.

To share and nibble

Mixed olives GF, Ve £5.00

Warmed breads, balsamic vinegar & cold rapeseed oil, and tapenade V, VeA, GFA £6.95

Starters

Soup of the day £6.50

with crusty bread Ve, GFA

Mushroom toast £8.50

Wild mushrooms in a creamy garlic sauce on toasted sour dough VeA, GFA

Caramelised red onion tartlet £7.95

With gooey goats cheese on a bed of rocket and balsamic glaze

Breaded brie £8.50

Served with tomato salsa and rocket V, GF

Cod and chorizo fish cake £8.95

Served with a tartare cream sauce and poached egg GF

Baked Camembert £12.50

scented with garlic & herbs and served with crusty bread and chutney GFA

Chef's selection

Slow cooked lamb shank £32.50

with tenderstem broccoli, scorched courgettes and shallots on a bed of buttery mash and a minted jus GF

Duo of slow cooked pork belly and pan seared pork loin £29.50

braised & caramelized apple half, creamy potato puree, rosemary fondant roasted carrots & cider jus

Pan seared chicken supreme £19.95

served with cherry tomato and spinach creamy Cajun tagliatelle

Vegetable tagine £16.95

served with curried couscous Ve GF

Roasted butternut and wild mushroom risotto £16.95

with thyme roasted butternut squash puree VeA GF

Add warmed goats cheese and toasted walnuts or add chicken breast for £4.00

Please make our team aware of any dietary requirements or allergies you may have. Please note our dishes are prepared in an environment where cross-contamination can occur, and we are unable to guarantee an allergen-free environment.

V-vegetarian
GF-gluten free

Ve-vegan
A-dish adaptable

Burgers

all served in a brioche bun with gem lettuce, tomato and chunky chips

Ram 6oz steak burger £15.95

topped with smoked bacon, mature cheddar, burger sauce & gherkin GFA

Katsu chicken burger £15.95

panko burger with homemade katsu sauce GFA

Vegan burger spicy Cajun burger £15.00

in a sourdough bun Ve

Add 2 onion rings for £1.50 or an extra patty for £4.50

From the Grill

all served with onion rings, garlic field mushroom, cherry tomatoes and chunky chips. All GFA

10oz Gammon steak with 2 fried eggs £17.95

10oz Rib eye steak £32.00

10oz Rump steak £24.95

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

Pub Classics

Homecooked proper pie of the day £17.50

served with mash, seasonal vegetables and gravy

Local beer-battered catch of the day £17.50

chunky chips, garden peas and homemade tartare sauce GFA

Breaded wholetail scampi £17.50

chunky chips, garden peas & homemade tartare sauce

Traditional style beef or vegetarian lasagne £15.95

served with garlic bread & salad. Add chunky chips for £2.50

Pork and apple, sausage and mash £16.95

Wholegrain mustard mash, kale and gravy

Chunky chips £4.50

Garlic bread £4.50

New potatoes £4.50

Side salad £4.50

Cheesy chips £5.00

Onion rings £4.50

Seasonal vegetables £4.50

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