

SUNDAY SPECIAL

EVERY SUNDAY HOMECOOKED
ROASTS SERVED FROM 12-8PM
(BOOKING STRONGLY ADVISED)

TUESDAY TREATS

EVERY TUESDAY ENJOY 2 MAIN
MEALS AND A BOTTLE OF HOUSE
WHITE OR RED WINE FOR JUST £30

TEMPTING TAPAS

CHOOSE ANY 3 LIGHT BITE DISHES
FOR JUST £14. AVAILABLE
MONDAY TO SATURDAY



THE RAM

BAR & BRASSERIE



THE RAM

19 CASTLE GATE, NEWARK ON TRENT
NOTTINGHAMSHIRE, NG24 1AZ

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DRINKS MENU

WHITE

	175ml	250ml	Bottle
 DAWN RIDGE CHENIN BLANC SOUTH AFRICA FRAGRANT AND AROMATIC WITH TANGERINE, YELLOW AND RED PLUMS AND NECTARINE. FRUIT FORWARD AND JUICY WITH WELL-BALANCED ACIDITY.	5.00	6.20	17.25
 RIO ROCA SAUVIGNON BLANC CHILE THIS IS ZESTY AND FRESH WITH NOTES OF GRASS AND GREEN PEPPER AND CITRUS ACIDITY	5.60	6.70	19.50
 EUCA HILL CHARDONNAY AUSTRALIA THIS IS LIGHT TO MEDIUM-BODIED WITH FRESH ACIDITY AND FLAVOURS OF HONEYSUCKLE, LEMON AND NUTS	5.60	6.70	19.50
 SAN GIORGIO PINOT GRIGIO DOC VENEZIE ITALY DELICATE, DRY AND FRESH, THIS IS LIGHT IN COLOUR WITH NOTES OF PEAR, BUBBLEGUM AND ROSEHIP	5.90	7.30	21.25
 NEPTUNE POINT SAUVIGNON BLANC MALBOROUGH, NEW ZEALAND PURE, FLAVOURFUL, INTENSE AND WELL-STRUCTURED WITH AROMAS AND FLAVOURS OF PASSION FRUIT AND GRASS	5.90	7.30	21.25

RED

	175ml	250ml	Bottle
 LISO VEINTE TEMPRANILLO SPAIN MEDIUM BODIED WITH DILL, MUSHROOM, CRANBERRY, RASPBERRY AND REDCURRANT WITH A FIRM TANNIN FINISH	5.00	6.20	17.25
 PIERRE LACASSE CABERNET SAUVIGNON FRANCE AN EASY DRINKING, MEDIUM BODIED WINE WITH BRAMBLE FRUIT, RIPE PLUMS AND SOME SUBTLE SPICE	5.40	6.60	18.50
 RIO ROCA MERLOT CHILE THERE IS BRAMBLE FRUIT, RIPE PLUMS AND CEDAR ON THE PALATE WITH TIGHTLY GRAINED TANNINS	5.60	6.80	19.50
 LANDINGS SHIRAZ CABERNET AUSTRALIA BLACKCURRANT AND PLUM FRUIT FLAVOURS TOGETHER WITH A TANTALISING HINT OF SPICE AND SOFT YET INTEGRATED TANNINS	6.00	8.00	22.00
 TORO FUERTE MALBEC ARGENTINA AROMAS AND FLAVOURS OF BRAMBLE FRUITS AND FRUITS OF THE FOREST WITH A TWIST OF CINNAMON	6.40	8.40	24.00

ROSÉ

	175ml	250ml	Bottle
 PINK ORCHID ZINFANDEL CALIFORNIA, USA FLAVOURFUL AND OFF-DRY WITH NOTES OF BAKED SUMMER PUDDING, LYCHEES, EXOTIC FRUIT AND TUTTI FRUTTI	5.80	6.95	20.00
 ARCANO PINOT GRIGIO BLUSH ITALY ELEGANT AND LASTING FRUITY BOUQUET. RICH AND WELL BALANCED ON THE PALATE	5.90	7.25	21.00

SPARKLING

	175ml	Bottle
 NUA PROSECCO ITALY LIGHT, FRESH AND WELL BALANCED WITH ATTRACTIVE AROMAS AND FLAVOURS OF MELON AND GREEN APPLES	6.50	23.00

CHAMPAGNE

	Bottle
 VEUVE CLICQUOT BRUT FRANCE FULL FLAVOURED WITH A LONG, FRUITY AFTERTASTE	75.00

DRAUGHT

LAGER

PRAVHA 4%

AMSTEL 4.1%

MORETTI 4.6%

PERONI 5.1%

BLUE MOON 5.4%

CIDER

ASPALL CYDER 5.5%

CRAFT BEER

AMERICAN IPA 5.2%

HAZY PALE 4.5%

WE HAVE AN
EVER-CHANGING
RANGE OF LOCAL
AND NATIONAL ALES
ON OUR BAR. POP
OVER TO SEE THE
DAYS SELECTION OR
ASK YOUR SERVER
WHEN SEATED.

125ML GLASSES ALSO AVAILABLE

HOT DRINKS

AMERICANO	2.50
LATTE	2.75
CAPPUCINO	2.75
MOCHA	2.85
ESPRESSO	2.20
DOUBLE ESPRESSO	2.50
HOT CHOCOLATE	2.50
ENGLISH BREAKFAST TEA	2.50
DECAF ENGLISH BREAKFAST	2.50
EARL GREY	2.50
MINT TEA	2.50
MIXED BERRY	2.50
GREEN TEA	2.50

COFFEE AND CAKE OFFER





A SLICE OF HOMEMADE CAKE WITH
AMERICANO COFFEE OR ENGLISH
BREAKFAST TEA - ONLY 5.00

PRIVATE HIRE

FUNCTIONS FOR UP TO 100 GUESTS.
WHATEVER THE OCCASION, WE CAN
PROVIDE FULL EVENT MANAGEMENT WITH
BESPOKE MENUS, BUFFETS OR CANAPES
TAILORED TO YOUR EXACT NEEDS,
ORGANISED BY OUR EXPERIENCED TEAM.

COCKTAILS





STARTER

 RAMBLE FIZZ	7.25
BEEFEATER GIN, LEMON, SUGAR, PROSECCO, CRÈME DE MURE	
 KIR ROYALE	7.50
CHAMBORD, PROSECCO	
 BELLINI	7.75
PEACH PUREE, PROSECCO	
 JIMI HENDRICKS	8.00
HENDRICKS, CUCUMBER, LEMON, PROSECCO	

MAINS

 RAM RUM PUNCH	7.25
CAPTAIN MORGANS DARK RUM, COCKSPUR RUM, LIME, ALMOND SUGAR, ORANGE, PINEAPPLE	
 PORNSTAR MARTINI	7.50
ABSOLUT VANILLA, PASSOA, LIME, PINEAPPLE, PASSIONFRUIT PUREE	
 FRENCH MARTINI	7.75
ERISTOFF, CHAMBORD, PINEAPPLE	
 WATERMELON WATERFALL	8.00
BOMBAY SAPPHIRE, WATERMELON LIQUEUR, SUGAR, LIME, LEMONADE	

DESSERTS

 ESPRESSOTINI	7.25
ABSOLUT VANILLA, KAHLUA, FRANGELICO, SUGAR, DOUBLE ESPRESSO	
 BLOODY MARY	7.50
ERISTOFF, TOMATO, LEMON, SALT AND PEPPER, WORCHESTER SAUCE, TOBASCO	
 RASPBERRY LYNCHBURG	7.75
JACK DANIELS, CHAMBORD, LEMON, LEMONADE	
 NEGRONI	8.00
TANQUERAY TEN, MARTINI ROSSO, CAMPARI, ORANGE BITTERS	