



THE RAM

BAR & BRASSERIE

Set Menu

Starters

Wild Mushroom Soup (GF*, Ve)
Truffle oil, artisan roll

Smoked Salmon Mousse
Crosthini, pickled fennel

Goats cheese, red onion and leek tart (V)

Confit Chorizo and Roast Red Pepper Arancini
Red pepper puree

Mains

Cornfed Breast of Chicken (GF)
Confit baby carrots, fondant potato with a sweetcorn bisque

Pork Tenderloin (GF)
Dauphinoise potatoes, roasted aubergine and a cider cream

Pan Fried Fillet of Sea Bass (GF)
Saffron and chorizo potatoes, samphire and crispy capers

Squash and sage filo parcel (Ve)
Pickled walnut salad

Dessert

Chocolate Fondant (V)
Vanilla ice-cream

Local Artisan Cheeseboard (V)
Homemade red onion chutney, grapes, crackers

Pear and Apple Crumble (V)
Custard

Exotic Fruit and Mint Salad (Ve, GF)
Mandarin sorbet

2 courses- £25 per person

3 courses- £30 per person

Please choose two options for the starter/mains/desserts sections. Once you have decided your options, please email a member of our team at 'enquiries@theramnewark.com' and we will send you over your final tailored menu.