

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