



# THE RAM

BAR & BRASSERIE

## Mothering Sunday Lunch

£19.95 2 courses £26.95 3 courses

### Starters

Hot smoked Loch Duart salmon, horseradish potatoes, baby beetroot & lemon emulsion (D)

Crab & Crayfish risotto, lobster cream & avocado (D)

Pea soup with Parma ham & basil oil (D)

Seared beef fillet, red onion & blue cheese salad (D,G\*)

Tomato, mozzarella & basil tart, wild rocket, pesto & balsamic glaze (G,D,V)

Natural smoked haddock, poached duck egg & hollandaise sauce (D,G\*)

### Mains

Steamed Scottish mussels, white wine, garlic & cream with demi baguette (D,G\*)

Corn fed chicken breast wrapped in prosciutto, potato fondant & wild mushrooms (D)

Rack of two bone lamb, confit lamb shoulder sauté potato, red currant & mint jus (D,G)

Fillet of sea trout, crushed dill potatoes, wilted samphire & butter sauce (D)

Pumpkin & sage risotto balls, parmesan shavings & watercress (D,V)

Roast sirloin of beef, Yorkshire pudding, roast root vegetables & red wine gravy (D,G\*)

Roast pork, Yorkshire pudding, roast root vegetables & red wine gravy (D,G\*)

### Puddings

Baileys crème brûlée, espresso mousse & chocolate soil (D,V)

Warm chocolate orange fondu, toasted pain au chocolat, mixed berries (D,G,V)

Lemon custard tart, nutmeg ice cream & vanilla shortbread (D,G,V)

Elderflower & stem ginger jelly, crème Chantilly & crushed raspberries (D,V)

Selection of sorbets & ice creams (D,V)

N = Contains Nuts D = Contains Dairy G = Contains Gluten V = Suitable for Vegetarians

\*Dish can be adapted to be gluten free, please speak to a member of the team

