

# Welcome to The Ramsholt Arms

**CAR PARKING – PLEASE INPUT YOUR REG NUMBER ON THE TABLET BY THE BAR ENTRANCE FOR 3 HOURS OF FREE PARKING**

## FOOD MENU

Telephone - 01394 411209

Web - [www.theramsholtarms.com](http://www.theramsholtarms.com)

ALMOST ALL FOOD IS COOKED TO ORDER WHICH, AT BUSY TIMES, CAN LEAD TO A DELAY. IF YOU ARE CONCERNED THEN PLEASE ASK YOUR SERVER FOR AN APPROXIMATE WAIT TIME. THANK YOU.

Please let us know of any allergies  
And dietary requirements

Please note that service is not included.

### STARTERS

Seasonal vegetable soup with toasted bread <b>(V)</b>	7.50
Salt and pepper squid served with salad and Sriracha mayonnaise	9.50
Assorted cured meats with mozzarella, salad, chutney and toasted bread <b>(GFO)</b>	9.00
Deep fried breaded whitebait with salad and Tartar sauce	8.50
Breaded brie wedge with salad and cranberry sauce <b>(V)</b>	8.00

### MAIN

Butternut squash, cranberry and red onion tagine with basmati rice <b>(GF VE)</b>	15.00
Wild mushroom and blue cheese pasta finished with parmesan and pea shoots <b>(V)</b>	15.00
Grilled local ham steak, brace of eggs, chips & salad <b>(GF)</b>	15.00
Ramsholt cheeseburger served with fries and salad	15.50
Beer battered fish and chips with peas and tartare sauce <b>(GFO)</b>	16.50
Ramsholt open fish pie (smoked salmon, haddock and prawns) mashed potatoes and petit pois <b>(GF)</b>	17.50

### SIDES

Chunky chips <b>(VE) (GF)</b>	3.50	Fries <b>(GF) (VE)</b>	3.00	Bread and butter <b>(GFO) (VEO)</b>	2.00
Garlic bread <b>(V)</b>	3.50	House salad <b>(GF) (VEO)</b>	3.00	Peas <b>(VE) (GF)</b>	2.50

### Under 12's menu

Cheeseburger and fries / Fish and fries <b>(GFO)</b> Tomato and herb pasta	7.50
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**GF** = Gluten Free **GFO** = Gluten Free Option Available **V** = Vegetarian **VE** = Vegan **VEO** = Vegan Option Available

### DESSERTS 7.00

Double chocolate brownie with ice cream  
Chocolate and orange tart with mango ice cream **(VE,GF)**  
Fruits of the forest panna cotta **(GF)**  
Christmas pudding with custard

Selection of ice creams 1.95 per scoop **(GF)**  
Strawberry / Chocolate / Vanilla /  
Mango and vegan ice cream **(VE)(GF)**

Winter warming mulled wine and mulled cider available at the bar £4



THE  
**RAMSHOLT  
ARMS**  
FREEHOUSE

# DRINKS LIST

<b>DRAFT BEER</b>	Pint/Half pint
Amstel	£4.80 /£2.40
Heineken	£5.40/£2.70
Moretti	£5.80/£2.90
Guinness	£5.60/£2.80
Adnams bitter	£4.40/£2.20
Guest bitter	£4.40/£2.20
Adnams Ghostship 0.5%	£4.80/£2.90
Aspalls cider	£5.20/£2.60
<b>BOTTLED</b>	
Peroni	£4.50
Sol	£4.00
Aspalls Peronelles blush	£5.50
Heineken blue 0.0%	£4.00
Old Mout cider pineapple & rasp	£5.20
Old Mout cider berries & cherries	£5.20
Bulmers original cider	£5.20
<b>SOFT DRINKS</b>	
Coke / diet coke ½/PT	£2.40/2.00
Coke / diet coke PT	£3.80/3.60
Lemonade 1/2PT/PT	£2.20/3.60
J20 Apple/Raspberry	£3.00
J20 Orange/Passionfruit	£3.00
J20 Apple/Mango	£3.00
Fever Tree tonic/Slim Tonic	£2.80/2.50
Appletiser	£3.00
Fruit juice ½/PT	£2.00/£3.80
<b>Norfolk cordials</b>	
Please ask server for flavours	£2.40/£3.40

<b>GIN</b>	<b>25ml/50ml</b>
Gordons 25ml /50ml	£3.00/£5.00
Bombay 25ml/50ml	£3.50/£6.00
Tanqueray 25ml/50ml	£3.50/£6.00
Adnams pink gin 25ml/50ml	£3.50/£7.00
Hendricks 25ml/50ml	£4.00/£7.00
<b>OTHER SPIRITS</b>	
Smirnoff 25ml/50ml	£2.50/£4.00
Absolut 25ml/50ml	£4.00/£5.50
Bells/Grouse 25/50ml	£2.50/4.00
Jamesons 25ml/50ml	£3.00/£5.00
Laphroaig	£5.00
Talisker	£5.00
Highland Park	£4.50
Jack Daniels	£3.50/£5.50
Bacardi	£3.00
Kraken	£3.50
Sailor Jerry	£3.00
Disaronno	£3.50
Malibu	£3.00
£ 25ml / 50ml	£4.00/£5.40
Tequila	£3.00
Pimms (50ml) + mixer + fruit	£5.50
Aperol Spritz (w Prosecco)	£8.00
<b>WATER</b>	
Sparkling wtr small	£2.00
Sparkling wtr large	£4.50
Still wtr small	£2.00
Still wtr large	£4.50

<b>White wines</b>	<b>175ml</b>	<b>250ml</b>	<b>Btl</b>
Ve rdejo, casa Maria, Spain	£4.75	£6.40	£19.00
Chenin blanc, Klippenkop, South Africa	£5.50	£7.40	£22.00
Pinot grigio, Madregale, Indesio, Italy	£6.25	£8.40	£25.00
Sauvignon blanc, Casa Azul, Chile	£6.00	£8.00	£24.00
Picpoul de Pinet, de la Viste, France	£6.50	£8.00	£26.00
Sauvignon blanc, Brook Ridge, New Zealand	£7.00	£10.00	£30.00
Pinot blanc, Jean Sipp, Alsace, France			£32.00
Sancerre, Gerard Fiou, France			£48.00
Mercurey, Domaine Michel Juillot, France			£49.50
<b>Champagne &amp; sparkling</b>	<b>125ml</b>		<b>Btl</b>
Prosecco Arcobello, Treviso, Italy	£6.75		£27.00

<b>Red wines</b>	<b>175ml</b>	<b>250ml</b>	<b>Btl</b>
Tempranillo, Basiano tinto, Spain	£4.90	£6.50	£19.50
Merlot, Quebradas, Valle Central, Chile	£5.80	£7.50	£22.50
Côtes du Rhone, Terres de Mistral, France			£20.90
Rioja, Montesc bodegas classica, Spain	£6.50	£8.70	£26.00
Chateau Deville, Bordeaux, France			£29.00
Beaujolais, Brouilly, Garranches, Franc			£32.00
Pinot noir, hunters, New Zealand			£26.00
Rosso di Montalcino, Pieri Agostina, Italy			£42.00
<b>Rose wines</b>	<b>175ml</b>	<b>250ml</b>	<b>Btl</b>
Les Bêtes Rousses Rosé, France	£5.30	£7.90	£22.00
Réserve de Gassac, Languedoc, France	£6.00	£8.00	£24.00