

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

If ordering for outside please order at the bar with a table number, if you decide to move tables, let us know so we can find you more easily. Almost all food is cooked to order which, at busy times can lead to a delay. Please ask your server for an approximate wait time. Also please let us know of any allergies and dietary requirements. Thank you.

LET'S GET YOU STARTED

Mixed breads with olives and oils and balsamic	7.95
Seasonal soup of the day with crusty bread	7.95
Smoked mackerel pâté served with salad and toasted bread (GFO)	8.95
Deep fried breaded whitebait served with salad and tartare sauce	8.95
Salt & pepper squid with salad and sweet chilli sauce	9.50

SANDWICHES 9.50
(Gluten free bread available)

Suffolk ham and tomato
Ford farm Cheddar & local chutney

Available on granary or white bread and served with crisps & salad garnish

ONTO THE MAIN EVENT

Sweet potato, chickpea and spinach curry, Basmati rice and poppadum (GF,VE)	15.50
The Ramsholt cheese burger or plant based cheeseburger, salad, burger sauce, fries, onion rings	16.50
Daisie's homemade beef lasagne served with salad and garlic bread	16.50
Grilled local ham, brace of eggs with salad and chips (GF)	16.50
Beer battered fish and chips served with tartare sauce and peas (GFO)	16.95
Ramsholt open fish pie served with mashed potatoes and vegetables (GF)	17.95
Sunday Roasts served with roast potatoes, vegetables, yorkshire pudding	
Roast sirloin of beef	17.50
Roast loin of suffolk pork	17.00
Roast turkey with pigs and blanket	17.50
Homemade nut roast	16.00

SIDES

Coleslaw (V)	2.50
Fries (GF) (VE)	3.00
Bread and butter (GFO) (VEO)	2.00
Chunky chips (VE, GF)	3.00
Garlic bread (V)	3.50
House salad (GF) (VEO)	3.00
Peas (VE) (GF)	2.50

UNDER 12'S MENU ALL @ 8.95

Ham, egg and chips
Fish and chips **(GFO)**
Tomato and herb pasta

DESSERTS 7.95

Sticky toffee pudding with ice cream
Dark chocolate and orange tart with raspberry sorbet **(GF,VE)**
Tart au citron with cream
Affogato (vanilla ice cream topped with espresso)

Selection of ice creams (GF) 2.50 per scoop

Vanilla
Strawberry
Chocolate
Mango vegan ice cream

ALLERGY ADVICE GF = Gluten Free GFO = Gluten Free Option Available V= Vegetarian VE = Vegan VEO = Vegan Option Available

DRINKS LIST

DRAFT BEER	Pint/Half pint
Amstel	£5.10 /£2.55
Heineken	£5.60/£2.80
Moretti	£5.90/£2.95
Guinness	£6.00/£3.00
Adnams bitter	£4.70/£2.35
Guest bitter	£4.60/£2.30
Adnams Ghostship 0.5%	£4.90/£2.95
Aspalls cider	£5.20/£2.60
BOTTLED	
Peroni	£4.70
Sol	£4.20
Aspalls Peronelles blush	£5.50
Heineken blue 0.0%	£4.00
Estrella 0.0%	£4.00
Old Mout cider pineapple & rasp	£5.20
Old Mout cider berries & cherries	£5.20
Bulmers original cider	£5.20
SOFT DRINKS	
Coke / diet coke ½/PT	£2.40/2.00
Coke / diet coke ½/PT	£3.80/3.60
Lemonade ½PT/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
Norfolk cordials	
Please ask server for flavours	£2.40/£3.40

GIN	25ml/50ml
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
OTHER SPIRITS	
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
Tequila	£3.00
Pimms (50ml) + mixer + fruit	£5.50
Aperol Spritz (w Prosecco)	£8.00
WATER	
Sparkling wtr small	£2.00
Sparkling wtr large	£4.50
Still wtr small	£2.00
Still wtr large	£4.50

White wines	175ml	250ml	Btl
Verdejo, casa Maria, Spain	£5.30	£7.10	£21.00
Chenin blanc, Klippenkop, South Africa	£6.10	£8.10	£24.00
Pinot grigio, Madregale, Indesio, Italy	£6.25	£8.40	£25.00
Sauvignon blanc, Casa Azul, Chile	£6.60	£8.70	£26.00
Picpoul de Pinet, de la Viste, France	£6.80	£9.10	£27.00
Sauvignon blanc, Stoneburn, New Zealand	£8.10	£10.70	£32.00
Pinot blanc, Jean Sipp, Alsace, France			£35.00
Sancerre, Gerard Fiou, France			£49.00
Mercurey, Domaine Michel Juillot, France			£59.00

Champagne & sparkling	125ml	Btl
Prosecco Arcobello, Treviso, Italy	£8.50	£29.00
Champagne, Rodier père & fils, NV		£59.00

Red wines	175ml	250ml	Btl
Cabernet sauvignon Tempranillo , Parjes de pariza, Spain	£5.30	£7.10	£21.00
Merlot, Vin du Marche, France	£6.10	£8.10	£24.00
Côtes du Rhone, Terres de Mistral , France			£25.00
Rioja, Montesc bodegas classica, Spain	£6.60	£8.80	£26.00
Chateau Deville, Bordeaux, France			£29.50
Beaujolais, Brouilly, Garranches, Franc			£34.00
Pinot noir, hunters, New Zealand			£38.00
Rosso di Montalcino, Pieri Agostina, Italy			£45.00

Rose wines	175ml	250ml	Btl
Les Bêtes Rousses Rosé, France	£5.90	£8.00	£23.00
Réserve de Gassac, Languedoc, France	£6.30	£8.40	£25.00