

# FIVE BY RAM

Tasting menu

£55 per person.

Vegetarian £45 per person

WITH WINE PAIRING - (£6 per course) 125ML with each course

## AMUSE BOUCHE

Chef's selection of the day

## FIRST COURSE

**KING SCALLOPS FRUMENTY** smoked sea broth, chicken mousseline, leek, potato, consommé  
**TWO WAYS OF DUCK EGG "Vegetarian"** crispy Mushroom, blue cheese, and duck egg béarnaise

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## SECOND COURSE

**VENISON LEG STEAK EN CROUT**– bacon, mushroom, puff-pastry, truffle oil mash potato, red jus  
**STEAMED VEGETABLE DUMPLINGS "Vegetarian"** spiced red & yellow lentils velouté & walnut

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## THIRD COURSE

**TWO WAYS OF LAMB "Rack & shank"** confit potato sheet, fricassee of mushroom, lardons, onions  
**ROAST VEG & CHEDDAR PITHIVIER "Vegetarian"** Green beans, potato sheet & beurre Blanc

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## FOURTH COURSE

Refresh prosecco sorbet

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## FIFTH COURSE

**TEXTURES OF CHOCOLATE "Fondant, mousse, Ice cream"** with citrus concasse & sugar spiral

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## TO FINISH

Assorted selection of petit fours with tea or coffee (supplement £8 pp)

Allergen Advice: Please speak to your server before ordering if you have any allergies or intolerances.

Key: (v) vegetarian | (VE) vegan | (GF) gluten free | (NF) nut free | (DF) dairy free