SIX BY RAM

AN "EXTRAORDINARY CULINARY JOURNEY"

SIX COURSE TASTING MENU, £49 PER PERSON

WITH WINE PAIRING £32PP. 125ML WITH EACH COURSE.

FIRST COURSE

HALF SCOTTISH LOBSTER GRATIN (NF)

Shallot, mushrooms, tarragon, white wine & Dijon mustard and parmesan sauce. (Perfectly paired with Sauvignon Blanc)

SECOND COURSE

HAND-DIVED KING SCALLOPS (NF)

King scallops in-the-shell with pork belly and tomato fondue. (Perfectly paired with Sauvignon Blanc - France)

THIRD COURSE

DUCK À L'ORANGE (NF)

Seared and roasted Gressingham duck breast pavé and confit leg on filo pastry with orange jus. (Perfectly paired with Picpoul)

FOURTH COURSE

TASTES OF LAMB (NF)

"Rack & shoulder" sweet potato, wild garlic purée, shallots, olive jus. (Perfectly paired with Pinot Noir - France)

FIFTH COURSE

CHAMPAGNE SORBERT

SIXTH COURSE

CHOCOLATE

Fondant with pistachio ice-cream, caramelised sugar spirals and citrus fruit concassées.

ADD-ON COURSE: Coffee with assorted petit fours £7pp

ADD-ON COURSE: Assorted French and British cheese board with chutney & crackers £8pp.

If you have any allergens or food intolerances, please speak to your server before you order the food.

Vegan(VG). Veg(V). Dairyfree(DF). Nutfree(NF). Glutenfree(GF).

SIX BY RAM (VEG)

AN "EXTRAORDINARY CULINARY JOURNEY"

SIX COURSE TASTING MENU, £42 PER PERSON

WITH WINE PAIRING £32PP. 125ML WITH EACH COURSE.

FIRST COURSE

CRISPY PARMESAN CHEESE SOUFFLÉ (NF)

With pear and 8-year old aged balsamic. (Perfectly paired with Sauvignon Blanc)

SECOND COURSE

KING OYSTER MUSHROOM RISOTTO(NF)

With fricassée of wild mushrooms, risotto and lemon butter glaze. (Perfectly paired with Sauvignon Blanc - France)

THIRD COURSE

DUMPLING VEGETABLE CONSOMMÉ (NF)

Steamed mixed Vegetable dumplings served with vegtable consommé. ((Perfectly paired with Sauvignon)

FOURTH COURSE

PANEER TIKKA CROQUETTE (NF)

With masala vegetables, spinach, makhani tomato sauce (Perfectly paired with Pinot Noir - France)

FIFTH COURSE

CHAMPAGNE SORBERT

SIXTH COURSE

CHOCOLATE

Fondant with pistachio ice-cream, caramelised sugar spirals and citrus fruit concassées.

ADD-ON COURSE: Coffee with assorted petit fours £7pp.

ADD-ON COURSE: Assorted French and British cheese board with chutney & crackers £8pp.