## **BEVERAGES**

| PORTS                              |        | HOT BEVERAGES                                       |       |
|------------------------------------|--------|---|-------|
| Cockburn's Ruby Port 50ml          | £4.80  | Coffee  | £4.50 |
| Ferreira LBV Port 2019 50ml        | £6.50  | Espresso  | £3.50 |
| Quinta Do Crasto 2018 Vintage 50ml | £9.00  | Cappuccino  | £4.50 |
|                                    |        | Americano   | £4.50 |
| DIGESTIFS                          |        | Latte   | £4.50 |
| Remy Martin VSOP 25ml              | £5.90  | Hot chocolate with whipped cream                    | £4.50 |
| Remy Martin XO 25ml                | £14.00 | Pot of Yorkshire Tea                                | £4.00 |
| Hennessy XO 25ml                   | £14.00 | Or choose from the following: Earl Grey, Chamomile, |       |
| Martell XO 25ml                    | £14.00 | Green Tea, Peppermint, Fruit Tea, Darjeeling.       |       |

#### **LIQUEUR COFFEE**

Fresh coffee - with the liqueur of your choice Irish, Scotch, French, Jamaican, Calypso & Baileys.

£9.95

# MENU

## **OFFERS STEAKS FOR TWO PEOPLE MONDAY & SUNDAY** 2 rump steaks & a bottle of house wine £75.00 **SUNDAY LUNCH**

Join us for our fantastic traditional Sunday lunch. 2 Course £28 | 3 Course £35

## **OPENING HOURS**

Monday - Thursday 5pm - 10pm Friday & Saturday 12 noon - 10pm | Sunday 12 noon - 4pm & 6pm - 10pm



**FOR TWO PEOPLE** THURSDAY

8oz rump steak & king prawns with a bottle of house wine £75.00



#### SIGNATURE MARTINI'S

Espresso Martini £10.00 Rich & smooth, this sumptuous sipper mixes dark roast coffee, Smirnoff Vodka & velvety notes of cocoa & maple.

**Passion Fruit Martini £10.00** A mouth-watering combination of exotic fruit, Smirnoff Vodka, smooth french vanilla & soft marshmallow.

Pink Gin Martini £10.00 A fruity blend of raspberry & tart lemon, with red berries & Gordon's Pink Gin.

#### **RAMSIDE CLASSICS**

**Old Fashioned £11.00** Bullet Bourbon, bitters & brown sugar.

**Cosmopolitan £11.00** Smirnof Vodka, Triple Sec, cranberry juice & lime.

Long Island Ice Tea £12.00 Smirnoff No. 21 Vodka, Gordon's Gin, Bacardi, tequila & Triple Sec.

PS I Love You £12.00 Bailey's Irish Cream, Kahlua & Amaretto.

### **ITALIAN FIZZ**

Bellini £11.00 Smirnoff Vodka, Prosecco, peach & raspberry.

> **Aperol Spritz £11.00** Aperol, Prosecco, soda & orange.

**Blood Orange Spritz £11.50** Malfy Blood Orange Gin, Prosecco, lemonade & orange.

#### **GIN PARLOUR**

**Durham Blossom £11.00** Durham Gin, elderflower, apple juice, cucumber & lime.

Bramble £11.00 Gordons Gin, Chambord, lemon & sugar syrup.

#### **TIKI COCKTAILS**

Thunder & Lightning £11.00 Old J Tiki, Fire Spiced Rum, ginger beer & lime.

Mojito £11.00 Bacardi, soda, lime, simple syrup & mint.

#### Why not try our Coconut Mojito?

#### **MOCKTAILS**

**Cool Passion £7.00** Orange juice, pineapple juice, lemonade & mint.

**Cranberry Crush £7.00** Cranberry juice, ginger beer & orange juice.

Honeymoon £7.00 Orange juice, apple juice lime & honey.

Virgin Mojito £7.00 Apple juice, soda, lime simple syrup & mint.

Leek & Potato Soup V £9.50 Smoked bacon & chard leek oil.

Ham Hock & Baby Leek Terrine £8.95 With house piccalilli & mixed leaves.

**Twice Baked Three Cheese** Soufflé V £9.95 With chive cream.

Calamari Squid £10.50 With garlic & lime mayonnaise.

Lobster Bisque £11.50 Fresh lobster, garlic aioli, chives & toasted baguette.

**STARTERS** 

Sharing Platter £29.45 **Spanish Charcuterie board for two** Chorizo picante in cider, Iberico Ham, Morcilla Sausage, Iberico Chorizo, marinated artichokes, Aged Manchego, Sobrassada & Tomato Bread.

> **Rib Room Classic Lobster** & Prawn Cocktail £13.95 Crisp gem lettuce, avocado, tomato, Marie Rose sauce & dill pickle.

Lindisfarne Oysters £3.50 Per Oyster With red wine & shallot vinegar.

> Spring Baby Vegetable & Watercress Risotto V £9.95 Goats curd & black olive crumb.

#### **STEAKS**

All our premium steaks are grass-fed Hereford beef, sourced from Durham farms & aged 28 days in our meat locker. Our steaks are served with roasted field mushroom, tomato & Gem Lettuce with miso Mayonnaise & a choice of butter or Sauces. Sauces - Peppercorn, Diane, Béarnaise GF, Chimichurri, Blue Cheese, Bone Marrow Butters - Garlic & Herb GF, Truffle GF.

MAINS

| £32.50 | SHARERS  |  |
|--------|--|--|
| £39.95 |  |  |
| £38.50 | For two people                                 |  |
| £29.50 | 48oz Tomahawi                                  |  |
|        | Whole Chateau                                  |  |
| £38.50 | <b>Steak Sharing I</b><br>50z rump, 50z sirlo  |  |
| £44.95 |  |  |
| £59.50 | <b>Red Wine Brais</b>                          |  |
|        | £39.95<br>£38.50<br>£29.50<br>£38.50<br>£44.95 |  |

Half lobster, 60z fillet steak with garlic & herb butter, fries & salad.

**Red Wine Braised Beef Featherblade** £35.00 Grand Mere garnish, horseradish mash, young carrots & tenderstem broccoli.

#### **Rib Room Burger £19.50**

2 x 6oz burger patties, Ogleshield cheese, smoked bacon, caramelised onion, B&B pickles, ketchup & mayonnaise. Served in a brioche bun with red cabbage & coriander coleslaw & french fries.

#### Pea and Mint Ravioli V £19.00 Brown onion velouté, aged ricotta & wild garlic oil.

**Potato Mash** 

V/GF

**Roasted Corn Fed Chicken** Breast £26.00 Wild mushrooms & wild garlic fricassee, confit shallot, fine beans & fondant potato.

#### **FISH DISHES**

**Roast North Sea Cod £24.50** Curried mussel broth, baby spinach and crushed heritage potatoes.

From our Lobster Tank, choose from either Thermidor GF, Garlic Butter GF or Béarnaise GF

> Starter £21.00 Half lobster served with house salad.

North Sea Halibut £28.00 Tartare sauce, lemon, crushed peas & thick cut chips.

House

Salad V

Greens

V/GF

SIDES All £4.50 each Mixed Heritage

Hand **Cut Chips V** 

Fries V

French

**Barbecued Pork Belly Rib** Starter £9.50 With Peruvian slaw. Main £19.50 With grilled corn on the cob & fries.

**Moules Marinière GF** 

Starter £9.95 Main £15.95 With house made wholemeal bread & fries.

**Citrus Cured Salmon £10.95** 

Fresh Peas, Horseradish Crème Fraiche, Breakfast Radish, Pea shoots & Sourdough Crisp Bread.

**King Prawns Pil Pil** Starter £12.95 / Main £21.95 Cooked in garlic chilli & tomato oil.

| e served with two sides & two   | \$911005 |
|---------------------------------|----------|
| wk                              | £85.00   |
| ubriand                         | £80.00   |
| g Board For Two                 | £80.00   |
| loin, 50z fillet & 50z rib eye. |          |

#### **Rump of Spring** Lamb £32.00

Haggis Croquette, English Asparagus, Gratin Potato & Lamb Jus.

#### **NATIVE LOBSTER**

Main Course £45.00 Full lobster served with fries or new potatoes & samphire.

Sautéed

**Mushrooms** 

V/GF

Onion **Rings** V Pea & Pancetta

#### HOMEMADE DESSERTS

### £9.95 each

**Dark Chocolate Mille Feuille** With hazelnut & caramel.

> **Banoffee Cheesecake** with croissant ice cream.

Pistachio Crème Brulee with white chocolate & raspberry.

**Coconut Parfait** With passion fruit & pineapple.

**Yorkshire Forced Rhubarb** With honey and vanilla pavlova.

**Petit Fours** 

To share or take away. White chocolate & mango bonbon. Vanilla fudge. Biscotti. Mini macaron.

HOMEMADE ICE CREAM & SORBET

**3 Scoops £7.50** 

Ask your server for today's selection.

**BRITISH & CONTINENTAL CHEESES** 

Selection of British & Continental cheeses, fine water biscuits, grapes, celery & onion chutney. Ask your server for today's selection.

3 Cheeses of your choice £11.00

Served with a glass of Pineau Des Charentes Rouge 5yrs £14.50 Served with a glass of Classic Vintage Port £17.00

#### All 5 Cheeses £14.50

Served with a glass of Pineau Des Charentes Rouge 5yrs £18.00 Served with a glass of Classic Vintage Port £20.50

For advice on food allergies and intolerances, please speak to a member of our team who will be able to assist you. As we use many ingredients and shared equipment, we are unable to guarantee that our food is fully allergen free due to the risk of cross-contact.

V = Vegetarian

Fricassée GF