BEVERAGES 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** Hot chocolate with whipped cream £5.90 £4.50 **Remy Martin XO 25ml** £14.00 Pot of Yorkshire Tea £4.00 Or choose from the following: Earl Grey, Chamomile, Hennessy XO 25ml £14.00 **Green Tea, Peppermint, Fruit Tea, Darjeeling.** Martell XO 25ml £14.00 LIQUEUR COFFEE Fresh coffee - with the liqueur of your choice £9.95

MENU

OFFERS

STEAKS

Irish, Scotch, French, Jamaican, Calypso & Baileys.

FOR TWO PEOPLE MONDAY & SUNDAY

2 rump steaks & a bottle of house wine £75.00

SURF & TURF

FOR TWO PEOPLE THURSDAY

8oz rump steak & king prawns with 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 - Friday 5pm - 10pm Saturday 12 noon - 10pm | Sunday 12 noon - 4pm & 6pm - 10pm



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.

STARTERS

Roasted Tomato & Red Pepper Soup V £9.50

Black Olive Tapenade Toast & Piquillo Pepper.

Hereford Beef Carpaccio £8.95

Anchovy emulsion, Capers, Rocket & Parmesan crisp.

Twice Baked 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.

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.

Lightly Oak Smoked Mackerel £12.95

Crispy Stuffed Courgette Flower with Basil Mousse & Arrabbiata.

Moules Marinière Starter £9.95

Main £15.95 With house made wholemeal bread & fries.

Hand Dived Scallop £15.50

Young leeks, Lemon Marmelade & Espelette Pepper.

King Prawns Pil Pil

Starter £12.95 / Main £21.95

Cooked in garlic chilli & tomato oil.

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, Chimichurri, Blue Cheese, Bone Marrow Butters - Garlic & Herb, Truffle.

6oz Fillet	£32.50
8oz Fillet	£39.95
10oz Sirloin	£38.50
10oz Rump Steak Always a favourite served with a fried egg.	£29.50
10oz Rib Eye	£38.50
16oz T-Bone Steak	£44.95
Surf & Turf Half lobster, 6oz fillet steak with garlic & herb butter, frie	£59.50 es & salad.

SHARERS

For two neonle served with two sides & two souces

Tor two people served with two sides & tw	o sauces.
48oz Tomahawk	£85.00
Whole Chateaubriand	£80.00
Steak Sharing Board For Two	£80.00
5oz rump, 5oz sirloin, 5oz fillet & 5oz rib eye.	

Red Wine Braised Beef Featherblade

£35.00

Grand Mere garnish, horseradish mash, young carrots & tenderstem broccoli.

MAINS

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.

Pecorino & Potato Gnocchi V £21.00

Courgette, Summer Peas & Mint

Roasted Corn Fed Chicken Breast £26.00

Pomme Puree, Fricassee of Broad Beans smoked Pancetta, Glazed pearl Onions & Chicken Sauce.

Best End of Spring Lamb £36.00

Hasselback Potatoes, Chard Gem Lettuce, French Bean & Pancetta

FISH DISHES

Roasted Monkfish £28.00

Bombay Potatoes, Curried Vadouvan Onions, Sea Vegetables, Coriander Yoghurt & Curried Oil.

North Sea Halibut £28.00

Tartare sauce, lemon, crushed peas & thick cut chips.

NATIVE LOBSTER

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

Starter £21.00

Half lobster served with house salad.

Main Course £45.00

Full lobster served with fries or new potatoes & samphire.

SIDES

All £4.50 each

Hand French House Heritage **Cut Chips V** Fries V Salad V

Mixed **Potato Mash** Greens

Onion Rings V

Sautéed **Mushrooms** Pea & Pancetta Fricassée

HOMEMADE DESSERTS

£9.95 each

Dark Chocolate Mille Feuille With hazelnut & caramel.

Banoffee Cheesecake with croissant ice cream.

Pistachio Crème Brûlée with white chocolate & raspberry.

Coconut Parfait

With pineapple & mint.

Strawberry, Basil & Vanilla Pavlova With strawberry sorbet.

Petit Fours

To share or take away.

White chocolate & mango bonbon. Vanilla fudge. Biscotti.

Mini macaron.

HOMEMADE ICE CREAM & SORBETS

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