

MENU

BEVERAGES

PORTS		HOT BEVERAGES	
Cockburn's Ruby Port 50ml	£4.80	Coffee	£4.50
Ferreira LBV Port 2020 50ml	£6.50	Espresso	£3.50
Quinta Do Crasto 2018 Vintage 50ml	£9.00	Cappuccino	£4.50
		Americano	£4.50
		Latte	£4.50
		Hot chocolate with whipped cream	£4.50
		Pot of Yorkshire Tea	£4.00
		Or choose from the following: Earl Grey, Chamomile, Green Tea, Peppermint, Fruit Tea, Darjeeling.	
DIGESTIFS			
Remy Martin VSOP 25ml	£6.10		
Remy Martin XO 25ml	£14.40		
Hennessy XO 25ml	£14.40		
Martell XO 25ml	£16.20		
LIQUEUR COFFEE			
Fresh coffee - with the liqueur of your choice	£9.95		
Irish, Scotch, French, Jamaican, Calypso & Baileys.			

OFFERS

STEAKS

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.

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

- Spiced Roast Squash Soup V £9.50**

Creme Fraiche & Crispy Sage.
- Game & Boudin Noir Terrine £8.95**

Fig Chutney & Toasted Wholemeal Sourdough.
- Twice Baked Cheese Soufflé V £9.95**

With chive cream.
- Woodland Mushrooms on Toasted Brioche £9.95**

Crispy Hens Egg & Truffle.
- 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.
- Calamari Squid £10.50**

With garlic & lime mayonnaise.
- Moules Marinière Starter £9.95**

Main £15.95 With house made wholemeal bread & fries.
- Beetroot & Fennel Cured Salmon V £12.95**

Pickled Cucumber, Radish, Salmon Roe & Dill.
- Hand Dived Scallop £15.50**

Jerusalem Artichoke Puree, Hazelnut Crumb & Samphire.
- 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	SHARERS For two people served with two sides & two sauces. 48oz Tomahawk £85.00 Whole Chateaubriand £80.00 Steak Sharing Platter For Two £80.00 5oz rump, 5oz sirloin, 5oz fillet & 5oz rib eye. Red Wine Braised Beef Featherblade £35.00 With a Bone Marrow Crumb, Grain Mustard Mash, Young Carrots & Tenderstem Broccoli.
8oz Fillet	£39.95	
10oz Sirloin	£38.50	
10oz Rump Steak	£29.50	
Always a favourite served with a fried egg.		
10oz Rib Eye	£38.50	
16oz T-Bone Steak	£44.95	
Surf & Turf	£59.50	
Half lobster, 6oz fillet steak with garlic & herb butter, fries & salad.		

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.	Slow Cooked Confit Pork Belly £26.00 Burnt Apple Puree, Maple Glazed Roast Parsnip, Romanesco & Mustard Cream sauce.	Northumberland Venison Saddle £36.00 Pomme Puree, Coffee Roasted Carrot, Cavalo Nero & Bitter Chocolate Jus.	Pumkin Risotto V £21.00 Nut Butter Roasted Pumpkin Whipped Feta, Pine Nut & Crispy Kale.
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FISH DISHESNATIVE LOBSTER

- Roasted Cod Fillet £28.00**

Brassicas & Clams with Seaweed Butter Sauce.
- North Sea Halibut £24.95**

Tartare sauce, lemon, crushed peas & thick cut chips.
- 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 Cut Chips V**
- French Fries V**
- House Salad V**
- Heritage Potato Mash V**
- Mixed Greens V**
- Onion Rings V**
- Sautéed Mushrooms V**
- Pea & Pancetta Fricassée**

HOMEMADE DESSERTS

- £9.95 each**

Vanilla Pavlova

Spiced Orange & fig Compote, Orange Ice Cream.
- Chocolate & Hazelnut Crème Brûlée**

Hazelnut Brittle & Chocolate Sorbet.
- Greek Yogurt Pannacotta**

Poached Plum, Honeycomb & Ginger Crumb.
- Toffee Apple Cheesecake**

Caramelised Pecan, Vanilla Ice Cream.
- Coffee Mousse**

Mascarpone Cream Caramelised Chocolate.
- Petit Fours**

To share or take away.
Salted Caramel 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**