

MENU

BEVERAGES

PORTS

Cockburn's Ruby Port 50ml	£4.80
Ferreira LBV Port 2019 50ml	£6.50
Quinta Do Crasto 2018 Vintage 50ml	£9.00

DIGESTIFS

Remy Martin VSOP 25ml	£5.90
Remy Martin XO 25ml	£14.00
Hennessy XO 25ml	£14.00
Martell XO 25ml	£14.00

LIQUEUR COFFEE

Fresh coffee - with the liqueur of your choice Irish, Scotch, French, Jamaican, Calypso & Baileys.	£9.95
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HOT BEVERAGES

Coffee	£4.50
Espresso	£3.50
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.	

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



SIGNATURE MARTINI'S

Espresso Martini £11.00

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

Passion Fruit Martini £11.00

A mouth-watering combination of exotic fruit, Smirnoff Vodka, smooth french vanilla & soft marshmallow.

Pink Gin Martini £11.00

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

RAMSIDE CLASSICS

Old Fashioned £12.00

Bullet Bourbon, bitters & brown sugar.

Cosmopolitan £12.00

Smirnoff Vodka, Triple Sec, cranberry juice & lime.

Long Island Ice Tea £13.00

Smirnoff No. 21 Vodka, Gordon's Gin, Bacardi, tequila & Triple Sec.

PS I Love You £13.00

Bailey's Irish Cream, Kahlua & Amaretto.

ITALIAN FIZZ

Bellini £12.00

Smirnoff Vodka, Prosecco, peach & raspberry.

Aperol Spritz £12.00

Aperol, Prosecco, soda & orange.

Blood Orange Spritz £12.50

Malfy Blood Orange Gin, Prosecco, lemonade & orange.

GIN PARLOUR

Durham Blossom £12.00

Durham Gin, elderflower, apple juice, cucumber & lime.

Bramble £12.00

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 £8.00

Orange juice, pineapple juice, lemonade & mint.

Cranberry Crush £8.00

Cranberry juice, ginger beer & orange juice.

Honeymoon £8.00

Orange juice, apple juice lime & honey.

Virgin Mojito £8.00

Apple juice, soda, lime simple syrup & mint.

STARTERS

Leek & Potato Soup £9.50

Smoked bacon & chive oil.

Mackerel Escabeche £9.95

Grilled mackerel with lightly pickled vegetables & olive oil emulsion.

Moules Marinière

Starter £10.50 / Main £16.95

Main served with house made wholemeal bread & fries.

Twice Baked Cheese Soufflé V £10.95

With chive cream.

Free Range Chicken, Leek & Truffle Terrine £11.50

House wholegrain mustard & char grilled sour dough.

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.

Classic Lindisfarne Oysters

£3.50 Per Oyster

With Shallot Vinegar & Lemon.

Spring Baby Vegetable & Watercress Risotto V £11.50

Goats curd & black olive crumb.

Salt Cod Brandade £11.50

Marcona almonds, confit tomatoes, crispy parsley & early harvest evo oil.

Calamari Squid £12.50

With garlic & lime mayonnaise.

Lobster Bisque £12.50

Fresh lobster, garlic aioli, chives & toasted baguette.

King Prawns Pil Pil

Starter £13.95 / Main £22.95

Cooked in garlic chilli & tomato oil.

HOMEMADE DESSERTS

£9.95 each

Lemon & Elderflower Pannacotta

Macerated strawberries, lemon curd & strawberry sorbet.

Dark Chocolate Mousse

Chocolate ganache, blackberry gel & blackberry ice cream.

Tropical Pavlova

Coconut mousse, mango gel & pineapple sorbet.

Pistachio Microsponge

Pistachio ganache, brittle & white chocolate chantilly cream.

Crème Fraiche Parfait

Stone fruit compote, almond financier & peach sorbet.

Petit Fours

To share or take away.

White Chocolate & Passion Fruit Bonbon.

Vanilla & Raspberry Fudge.

Lemon & Lime Shortbread.

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

All 5 Cheeses £14.50

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

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 £34.50

8oz Fillet £42.50

10oz Sirloin £41.00

10oz Rump Steak £29.50

Always a favourite served with a fried egg.

10oz Rib Eye £40.50

16oz T-Bone Steak £48.50

Surf & Turf £64.95

Half Lobster, 6oz Fillet Steak with garlic & herb butter, fries & salad.

SHARERS

For two people served with two sides & two sauces.

48oz Tomahawk £95.00

Whole Chateaubriand £90.00

Steak Sharing Board For Two £89.00

5oz Rump, 5oz Sirloin, 5oz Fillet & 5oz Rib Eye.

MAINS

Rib Room Burger £19.95

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

Pea & Mint Ravioli V £22.00

Brown onion velouté, aged ricotta & wild garlic oil.

Crispy Middle White Belly Pork & Black Pudding £29.00

Irish champ potato, baby carrot & caramelised apple & calvados jus.

Slow Cooked Lamb Navarin £29.00

French style lamb stew served baby spring vegetables & heritage potatoes.

FISH DISHES

Grilled Sea Trout £27.50

Fricassee of smoked pancetta, peas & samphire with ratte potatoes & mussel cream sauce.

North Sea Halibut £32.50

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

NATIVE LOBSTER

LOBSTER THREE WAYS

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

Starter £29.00

Half lobster served with house salad.

Main Course £55.00

Full lobster served with fries or new potatoes & samphire.

SIDES

All £5.00 each

Hand Cut Chips V

French Fries V

House Salad V

Heritage Potato Mash V

Mixed Greens V

Onion Rings V

Sautéed Mushrooms

Pea & Pancetta Fricassée