



THE RAMS HEAD INN
DINNER

SERVED THURSDAY-MONDAY | 5PM

STARTERS

RHI APIARY BUNS (4)
HOUSEMADE WITH HONEY BUTTER
\$9

CROQUETTES (6)
DUCK CONFIT, SAUCE A L'ORANGE
\$17

SOUP DU JOUR
CRAFTED WITH LOCAL INGREDIENTS
\$15

HARVEST SALAD
WATERCRESS, BABY SPINACH, STRAWBERRIES, GOAT
CHEESE, TOASTED ALMONDS, BASIL VINAIGRETTE
\$19

CLASSIC CAESAR
CRISP ROMAINE, WHITE ANCHOVIES, PARMESAN,
BRIOCHE CROUTONS
\$18

LOCAL OYSTERS* (6)
COCKTAIL SAUCE, GINGER LIME MIGNONETTE
\$22

TUNA CRUDO*
WATERMELON LIME JUICE, PICKLED CHILIES,
MINT OIL, LECHE DE TIGRE, TOASTED PANKO
\$26

LOCAL BURRATA
BASIL PESTO, FRESH GREENS, SLICED AVOCADO,
TOMATO CONFIT, AGED BALSAMIC, PUFFED QUINOA
\$23

PASTAS

HOUSEMADE BUCATINI
LUMP CRAB, GREMOLATA, CALABRIAN CHILI, LEMON
\$28/\$48

HOUSEMADE SPRING CAMPANELLE
ENGLISH PEAS, ROASTED SQUASH AND ZUCCHINI,
WILTED SPINACH, PISTOU, TOASTED PIGNOLO
\$23/\$37

MAINS

SEARED HALIBUT*
CUCUMBER VICHYSOISE, DILL OIL,
LEMON ESSENCE, CRISPY POTATO
\$45

P.E.I. MUSSELS
COCONUT LIME BROTH, FRESH HERBS,
PICKLED SHALLOTS, GRILLED NAAN
\$35

KING TRUMPET "SCALLOPS" (v)
SAFFRON JASMINE RICE, CARAMELIZED FENNEL,
FRESH BASIL, CRISPY GARLIC, RED PEPPER COULIS
\$37

SPATCHCOCK CHICKEN
CARROT AND POTATO TWO WAYS, SALSA VERDE
\$41

CRISPY DUCK BREAST*
QUINOA FRIED "RICE", CARAMELIZED PINEAPPLE,
APRICOT BRANDY REDUCTION
\$47

SKIRT STEAK*
TRI-COLOR FINGERLING POTATOES, SWEET CORN,
ROASTED RED PEPPERS, CHIMICHURRI
\$49

RHI BURGER*
8 oz BRISKET BLEND, AGED CHEDDAR, LETTUCE,
TOMATO, CARAMELIZED ONION, RAM SAUCE
\$29
ADD FRIES
\$3

* THIS MENU ITEM IS COOKED TO ORDER OR IS SERVED RAW. FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

~ PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES ~