BEVERAGES HOT BEVERAGES Cockburn's Ruby Port 50ml £4.80 Coffee £4.50 Ferreira LBV Port 2019 50ml £6.50 £3.50 **Espresso** 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 - Thursday 5pm - 10pm Friday & 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

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.

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.

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.

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.

6oz Fillet	£32.50	
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.		

SHARERS

For two people served with two sides & two sauces

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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.

Pea and Mint Ravioli V £19.00

Brown onion velouté, aged ricotta & wild garlic oil.

Roasted Corn Fed Chicken Breast £26.00

Wild mushrooms & wild garlic fricassee, confit shallot, fine beans & fondant potato.

Rump of Spring Lamb £32.00

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

FISH DISHES

Roast North Sea Cod £24.50

Curried mussel broth, baby spinach and crushed heritage potatoes.

North Sea Halibut £28.00

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

NATIVE LOBSTER

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

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 Potato Mash

Potato Mash V/GF

Mixed Greens V/GF Onion Rings V Sautéed Mushrooms V/GF Pea & Pancetta Fricassée GF

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.

HOMEMADE ICE CREAM & SORBETS

Mini macaron.

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