

SWEETS

White chocolate & Malibu mousse with a macaroon (n) **£3.95**

Summer pudding with clotted cream **£3.95**

Pimm's jelly with strawberry & mint salsa & pouring cream **£3.95**

'Healthy option' fresh fruit & elderflower timbale with pink grapefruit sorbet **£3.95**

Citrus tart with clotted cream & raspberry compote **£4.50**

Chocolate & almond cake with strawberries & cream (n) **£4.50**

A selection of hand made chocolate truffles & hand made nougat (n) **£4.50**

Triple chocolate sundae: chocolate ice cream, white chocolate mousse, cream, chocolate cake pieces & candied nuts (n) **£4.95**

A selection of Cheshire Farms Real Dairy Ice Cream
with a sprinkle of candied nuts (n) **£2.95**
Please ask for today's selection

Regional & continental cheeses with biscuits & celery **£5.95**
Choose three from the following: Lancashire Blacksticks Blue,
farmhouse Cheshire, Appleby's smoked Cheshire, Brie, cheese of the week

HOT DRINKS

Coffee (All coffees are also available decaffeinated)

Black/white **£1.50**

Cappuccino **£1.75**

Espresso **£1.25**

Double espresso **£1.75**

Café latte **£1.95**

Liqueur coffee from **£2.95**

Your choice of liqueur coffee with thick fresh cream

Tea **£1.50**

English breakfast, Earl Grey, camomile, Assam, peppermint, green, mixed fruit

Hot chocolate **£1.95**

Rich & smooth luxury Belgian chocolate with thick fresh cream,
marshmallows & a chocolate flake



THE
RAMS HEAD INN
GRAPPENHALL VILLAGE



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EVENING
Menu

EVENING MENU

(from 5pm Monday to Saturday)

APPETISERS

Garlic bread or cheesy garlic bread (v) **£2.50 / £2.95**

Home marinated olives with crusty bread (v) **£2.95**

Bacha's authentic Lebanese recipe houmous with toasted pita bread (v) (n) **£3.50**

Nachos with mozzarella, guacamole, tomato salsa, jalapenos & sour cream (v) **£4.95**

A 'pint of prawns' served whole with lemon mayonnaise & brown bread **£4.95**

STARTERS

Chicken liver parfait with redcurrant & Port jelly, herb crostini **£4.95**

Crispy confit duck leg with pear & rocket salad, honey & sesame dressing (n) **£6.50**

Potted smoked mackerel with sourdough bread & pickled onions **£6.95**

Ham hock & black pudding terrine with spiced apple chutney & crusty bread **£4.95**

Cider steamed mussels with creamy sauce & crusty bread **£5.50**

Chilled asparagus & watercress tart with dressed rocket (v) **£4.95**

Garlic roasted field mushroom with goat's cheese, rocket & watercress salad (v) **£4.95**

Chef's home made soup of the day **£3.95**

'Hot-smoked' salmon with fresh beetroot salad **£6.95**

SALADS

Honey roast chicken & avocado salad with raspberry & balsamic dressing **£5.95**

Chicken Caesar salad: gem lettuce, Parmesan croutons, bacon lardons & fresh shaved Parmesan.
Served with or without whole anchovy fillets **£5.95**

Chicken, prawn & mango salad **£6.95**

Classical Greek salad: marinated olives, feta, tomato, cucumber & onion with lemon dressing (v) **£6.50**

Crispy duck salad with honey & sesame dressing (n) **£6.50**

Tabbouleh salad with a grilled Halloumi & cherry tomato skewer & khobz bread (v) **£5.50**

Vegetarian dishes are marked (v). Dishes which contain nuts, peanuts, pine nuts or sesame seeds are marked (n). Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our items. All weights stated are pre-cooked.

MAIN COURSES

SEAFOOD

Beer battered fish & chips with crushed garden peas **£10.50**

Breaded whole tail scampi with hand cut chips & salad **£11.50**

Grilled swordfish steak with white bean & feta salad, citrus mayo **£14.95**

Pan fried salmon steak with caper & dill butter, steamed greens & dressed salad **£13.95**

Cider steamed mussels with creamy sauce & crusty bread **£9.95**

FAVOURITES

Steak & ale pie with chunky chips & pickled beetroot **£9.95**

Breaded veal with spaghetti, tomato & herb concasse **£10.95**

Thai green chicken or vegetarian Quorn curry with coriander rice & a poppadom **£10.95**

Sausages & garlic mash with rich onion gravy **£10.95**
(also available with vegetarian sausages on request)

Braised Asian style pork belly with spring onion mash & wilted pak choi **£10.95**

10oz gammon steak with a grain mustard pineapple fritter, chunky chips & fried egg **£9.95**

Fillet of chicken stuffed with sun blushed tomatoes & feta, on a warm salad of sweet potato, red peppers & courgette sautéed in garlic butter **£10.50**

FROM THE GRILL

Matured for 28 days for tenderness; cooked to your liking & served with chunky chips, cherry vine tomatoes & mushrooms

10oz rump steak **£13.95**

8oz fillet steak **£19.95**

10oz ribeye steak **£16.95**

Choose from pepper sauce, Stilton sauce or Diane sauce

PASTA, RISOTTO & VEGETARIAN

Crab linguini with coriander & lime, garnished with rocket & Parmesan **£9.95**

Gnocchi, spinach & mascarpone bake (v) **£8.95**

'Hot-smoked' salmon & asparagus pasta with lemon crème fraiche & shaved Parmesan **£9.95**

Chicken & wild mushroom linguini with creamy white wine & garlic sauce **£9.95**
(also available vegetarian on request)

Roast courgette & sun blushed tomato risotto with a thyme Parmesan tuile (v) **£8.95**

SIDE ORDERS

Chunky chips, mixed market vegetables, mashed potato, baby potatoes **£1.95** each
Mixed salad **£2.75**, garlic bread or cheesy garlic bread **£2.50 / £2.95**