



THE
GLOBE INN

Sunday Best

2 courses £30 | 3 courses £35 with a roast

Small Plates

Sourdough, herb butter £4 | Olives **VG GF** £4.5

Ploughman's sausage roll, English mustard £5 | Crispy whitebait, lemon aioli **DF** £7

Smoked haddock fish cake, tartare £8.5 | Crispy seafood basket, lemon & dill **DF** £10

Confit garlic & sweetcorn fritters, sriracha vegan yoghurt **VG GF** £7

Scotch egg, red onion jam **GF** £8.5 | Soup of the day, sourdough **VG GFA** £6.5

Red pepper hummus, spiced chickpea, toasted seeds, flatbread **VG** £8

Sharing

Mezze, red pepper hummus, aubergine pate, chilli jam, sweetcorn fritters,

sweet potato hash **VG GFA** £20

Baked camembert, rosemary, garlic & truffle camembert, red onion chutney, sourdough **GFA** £16.5

Roast With All The Trimmings

Longhorn beef sirloin **GFA DFA** £24 | Pork Belly **GFA DFA** £23 | Ratatouille crumble **VG** £21

Mains

Beer battered fish & chips, mushy peas or curry sauce or garden peas £18.5 / half portion £12 **DF**

Dry aged beef burger, smoked applewood, burger sauce, pickles, BBQ slaw, fries **GFA DFA** £18.5

Wild mushroom and tarragon gnocchi, truffle oil **VG** £16

Sides

triple cooked chips £4.5 | fries £4.5 | buttered seasonal greens £4.5

braised red cabbage for the table £8

Desserts

Sticky toffee pudding, caramel ice cream, toffee sauce **V** £9

Rhubarb crumble, vanilla ice cream **GF VG** £9

Vanilla crème brûlée, shortbread **V** £8.5

Pavlova, granny smith, cinnamon, champagne sorbet **V GF** £8

Dark chocolate crèmeux, raspberry, caramelised white chocolate, tuille **V** £9.5

Affogato, vanilla ice cream, double espresso **GF** £6

Local cheese board, Norfolk Dapple, Baron Bigod, Binham Blue, oatcake, chutney & grapes **GFA** £12.5

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team