

WHILE YOU WAIT £10

Cucumber & Elderflower Collins- Cucumber infused Sapling Gin, Elderflower, Lemon Juice, Soda Tommy's Margarita- El Jimador Reposado, Agave Syrup, Lime Juice Spicy Paloma- El Jimador Reposado, Grapefruit & Chilli Sherbet, Lime Juice, Fever Tree Ginger Beer

STARTERS

Sourdough 4 Olives 4.5 Sausage Roll, Piccalilli 5 Crispy Whitebait, Roast Garlic Aioli 7 DF Broccoli Soup, Pumpkin Ravioli, Toasted Almonds, Sourdough 8.5 V VGA GFA DFA N Smoked Mackerel Rillette, Pickled Cucumber, Apple & Celery, Rye Crisp 10 GFA Crispy Chilli Beef, Coriander, Sesame, Spring Onion, Sweet Chilli Dressing 9.5 DF Heritage Tomato Salad, Tomato Gazpacho, Pickled Red Onion, Granola, Balsamic 9 V GFA DF Blackened Cajun Pulled Brisket Taco, Pico De Gallo, Jalapeno Aioli 9.50 GF DF

SHARING BOARDS

Mezze Board - 20 for 2 guests VG GFA Ras el Hanout Hummus, Chestnut Mushroom & Miso Pate, Butternut Falafel, Pico de Gallo, 3 Bean Taco, Pitta Baked Camembert - 16.5 for 2 guests Rosemary, Garlic & Truffle Camembert, Red Onion Chutney, Toasted Sourdough The Globe Coastal Fish Platter - £28 for 2 Guests GFA DFA Smoked Salmon, Smoked Mackerel Rillette, Crevettes, Pickled Cockles, Calamari, Crispy Whitebait, Lemon & Dill Aioli, Sourdough

MAINS

Barsham Beer Battered Fish & Chips Choose Mushy Peas or Curry Sauce 18.5 / Half Portion 12
Pan Fried Sea Trout, Chilli Rosti, Pea Fricassee, Pea, Cockle & Lemongrass Veloute 26 GF DF
Colne Valley Lamb Rump, Crispy Spinach Gnocchi, Beetroot Sauerkraut, MangeTout, Minted Lamb Sauce 28 GD DF
Suffolk Chicken Breast, Tagliatelle Pasta, Leeks, King Oyster Mushrooms, Chicken Jus 24
The Globe Summer Salad, Courgette, Spring Peas, Broad Beans, Radish, Cashews, Herb Garden Dressing 16 VG N
Herefordshire Beef Burger, Cheddar, Burger Sauce, Slaw & Fries 18.5 GFA DFA
Fried Egg / Smoked Streaky Bacon / Onion Rings / Hash Browns 1
House Steaks, Tomato Chutney, Mushroom, Garden Salad & Fries (Market Price) GF DFA
Garlic Butter +2.5 / Peppercorn Sauce +2.5 / Bearnaise +2.5
Choose your cut from our daily steak board featuring Longhorn & Hereford from across East Anglia.
35 Day Dry Aged by our friends at Rare Breed

SIDES

Triple Cooked Chips £4.5 // Fries £4.5 // Pickled Beetroot & Radicchio Salad £7 // Wholegrain Mustard Crispy New Potatoes £5 // Charred Tenderstem Broccoli , Truffle & Sesame £7// Truffle & Parmesan Fries £5.5 //Dirty Posh Fries // Dirty Posh Chips: Peppercorn Sauce, Truffle Oil & Parmesan £6

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free N Contains Nuts A Option Available Please let a team member know of any allergies or dietary requirements