



**THE  
GLOBE INN**  
WELLS-NEXT-THE-SEA

**Bread** 4 | **Olives** 4.5

**Salt & Pepper Crispy Squid, Lemon & Dill Aioli** 6

**TO START**

**Roasted Celeriac & Apple Soup, Pickled Walnut Salsa & Toasted Sourdough** 8 **GFA VGA**

**Smoked Haddock Kedgeree Scotch Egg, Celeriac, Turmeric & Coriander Remoulade** 9 **GF**

**Jerusalem Artichoke Vol Au Vent, Truffled Soya & Tarragon** 9 **VG**

**Swannington Chicken & Ham Hock Terrine, Fig & Apple Chutney, Toasted Sourdough** 8.5 **DFA GFA**

**TO GRAZE**

**Baked Camembert** - 16.5 for 2 guests

*Truffle, Sourdough, Caramelised Onion Chutney & Vegetable Battons*

**East Anglian Charcuterie Board** - 19.5 for 2 guests

*Suffolk Salami, Suffolk Chorizo, Prosciutto, Olives, House Pickles & Sourdough*

**Norfolk Cheese Board** - 20 for 2 guests

*Norfolk Dapple, Baron Bigod, Binham Blue, Oatcakes, Spiced Grape Chutney & Quince*

**Global Grazing Board** - 18 for 2 guests

*Muhammara, Chargrilled Flatbread, Chickpea & Coriander Fries, Sriracha & Lime Aioli, Olives & Feta* **N V**

**Smoked Fish Platter** - 20 for 2 guests

*Smoked Salmon 'Taramasalata', Smoked Mackerel Pate, Smoked Prawns, Pickled Cockles, Lemon & Dill Aioli, Toasted Sourdough & Mixed Leaves*

**MAINS**

**Roast East Anglian Turkey, Pigs in Blankets, Cranberry & Sage Stuffing, Sprouts, Braised Carrot, Duck Fat Potatoes,**  
*Poultry Gravy, Cranberry & Bread Sauce* 20

**Classic Fish & Chips, Mushy Peas, Tartare & Lemon** 17.5 **DF**

**Chicken Schnitzel, Carrot Slaw & Katsu Sauce** 19.5 **GF**

**Spiced Pumpkin Risotto, Mascarpone & Sage** 17 **V**

**BBQ'd King Oyster Mushroom, Malted Barley, Caramelised Shallot, Cavolo Nero** 18 **VG**

**Miso Glazed Seabream, Shiitake Dashi, Chestnut Ketchup, Wild Mushrooms & Pak Choi** 22 **GF**

**Bone Marrow Brisket Burger, Norfolk Dapple, Tomato Relish, Pickles & Fries** 17 Add *Truffle & Parmesan Fries* +1

**Swannington 8oz Rump Steak,** 22.5

**Swannington 10oz Farm Sirloin Steak,** 29.5

*Roasted Tomato, Caramelised Onion Ketchup, Garden Herb Salad & Triple*

*Cooked Chips* **GF DF** Add *Peppercorn Sauce* +2.5

**SIDES** 4.5 each

**Triple Cooked Chips // Fries // Truffle & Parmesan Fries** +1 // **Garden Salad** //

**Maple Roasted Carrots, Black Onion & Chive // Thyme Buttered Norfolk New Potatoes**

**TO FINISH**

**Cereal Milk Pannacotta, Torched Plums & Feuilletine** 9 **N**

**Sticky Toffee Pudding, Butterscotch Sauce & Brown Butter Pecan Ice Cream** 9 **N**

**70% Chocolate Mousse, Poached Cherries, Raspberry Sorbet & Almond Tuile** 9.5 **N**

**Poached Pear, Seed Granola & Vanilla 'Ice Cream'** 8.5 **VG GF**

**Selection of "Dann's" Norfolk Ice Creams & Sorbet** 3 per scoop **GF**

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

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