



SMALL PLATES

- Sourdough** 4 **Olives** 4.5 **Sausage Roll, Piccalilli** 5
Soup of the day, Sourdough 8.5 **VG GFA**
Salt & Pepper Squid, Garlic & Lemon Aioli 6.5 **DF**
Crispy Chilli Beef, Coriander, Sesame, Spring Onion 7 **DF GF**
Pickled Norfolk Beetroot, Beetroot & Vegan Feta Whip, Horseradish Dill Oil 6 **VG GF**
Whole Pugliese Burrata, Maple Roasted Autumn Squash, Pesto, Sourdough 12.5 **V GFA**
Hogget Lamb Koftas, Hummus, Cucumber Mint Raita, Sumac 9

SHARING BOARDS

- Mezze Board** - 18.5 for 2 guests **V GFA**
Hummus, Polenta Fries, Raita, Beetroot Whip & Vegan Feta, Roasted Squash, Olives & Pitta Bread
Ploughman's Board - 20 for 2 guests **GFA DFA**
Norfolk Glazed Ham, Sausage Roll, Norfolk Dapple Cheese, Piccalilli, Pickled Onion, Cornichons, & Toasted Sourdough
Norfolk Fish Platter - 30 for 2 guests **GFA DFA**
Smoked Salmon, Crevettes, Prawn Cocktail, Cockles, Mary Rose Sauce & Toasted Sourdough

LARGE PLATES

- Barsham Beer Battered Fish & Chips, Garden Peas & Lemon** 18.5 **DFA**
Roast Hake, Celeriac Risotto, Lovage, Hazelnut Butter 23 **DFA N GF**
Brancaster Mussel & Smoked Haddock Chowder, Saffron New Potatoes, Spinach, Sourdough 19.50 **GFA**
Salt baked Celeriac, Miso Glaze, Pearl barley, Quinoa, Burnt Greens, Sesame 18 **VG**
Binham Blue Cheese & Endive Salad, Walnuts, Pear & Buttermilk Dressing 16 **GF V N**
"Teutoburg" Wald Venison Pie, Bacon & Parsley Mash, Sweet & Sour Red Cabbage 22
Chicken Paillard, Burnt Greens, Caesar Dressing, Shaved Parmesan 21 **GF DFA**

GRILL

- Herefordshire Beef Burger, Smoke Applewood, Burger Sauce, Pickles & Fries** 18.5 **GFA DFA**
House Steaks, Garden Salad & Fries (Market Price) **GF DFA** Garlic Butter +2.5 / Peppercorn Sauce +2.5 / Diane Sauce +2.5
*Choose your cut from our daily steak board featuring Longhorn, Hereford & Wagyu Cross cattle from across East Anglia,
35 Day Dry Aged by our friends at Rare Breed*

SIDES

- Triple Cooked Chips // Fries // Garden Salad // Buttered Seasonal Greens** 4.5 // **Truffle & Parmesan Fries** 5.5
Dirty Posh Fries // Dirty Posh Chips: Peppercorn Sauce, Truffle Oil & Parmesan 6

TO FINISH

- Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce** 9
Espresso Martini Tiramisu 9.5
Affogato, Vanilla Ice Cream, Double Espresso 6 **GF**
Apple & Blackberry Crumble, Oat Vanilla Ice Cream 9 **VG GF**
Chocolate Tart, Creme Fraiche, Candied Orange 9
Local Cheese Board - Norfolk Dapple, Baron Bigod, Binham Blue, Wells Alpine, Oatcakes, Chutney & Grapes 12.50 **GFA**
Selection of Ice Creams & Sorbet 3 per scoop

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

Share your visit on social using #chestnutchatter to be in with a chance of winning a night's stay at one of our Chestnut inns.

A 10% discretionary service charge will be added to your bill, please be assured that 100% of the charge is redistributed to the whole Globe Team including Kitchen, Housekeeping and Front of House teams.