



Sourdough 4 **Olives** 4.5 **Padron Peppers** 5

TO START

Salt & Pepper Squid, Garlic & Lemon Aioli 9.5 *DF*

Pickled Norfolk Beetroot, Hazelnut Pesto, Vegan Feta & Blakeney Rocket 8.5 *VG GF N*

Pugliese Burrata, Tomatoes, Basil & Olives 12 *V GF*

Crispy Chilli Beef, Coriander, Sesame, Spring Onion 9 *DF*

Globe Caesar Salad, Cos Lettuce, Parmesan, Bacon, Anchovies, Croutons & Caesar Dressing 9/14.5 // Add Chicken +6 *GFA DFA*

TO GRAZE

Mezze Board - 22 for 2 guests *VG GFA*

Hummus, Panzanella Salad, Beetroot & Vegan Feta Whip, Padron Peppers, Olives & Pitta Bread

Charcuterie Board - 24 for 2 guests *GFA DFA*

Coppa Ham, Suffolk Salami, Chorizo, House Pickles, Olives, Dressed Leaves & Toasted Sourdough

Norfolk Fish Platter - 30 for 2 guests *GFA DFA*

Smoked Salmon, Crevettes, Mussels, Prawn Cocktail, Cockles, Mary Rose Sauce & Toasted Sourdough
Add Half Lobster +26

Local Cheese Board - 20 for 2 guests *GFA*

Norfolk Dapple, Baron Bigod, Binham Blue, Oatcakes, House Chutney & Frozen Grapes

MAINS

Barsham Beer Battered Fish & Chips, Garden Peas & Lemon 18.5 *DFA*

Half Dressed Lobster, Fries, Garden Salad, Garlic Butter 32 // Add extra Half Lobster +£26 *GF DFA*

Pan Fried Sea Bass, Heritage Tomato, Cucumber, Panzanella Salad & Buttermilk Dressing 23 *GFA DFA*

Chicken Schnitzel, Coronation Slaw, Fries & Garlic Butter 19.5 *GF*

Char-Grilled Gloucester Old Spot Smoked Pork Chop, BBQ Glaze, Potato Rosti & Dressed Mixed Leaves 19 *GF*

Herefordshire Beef Burger, Cheddar, Burger Sauce, Pickles & Fries 18.5 *GFA DFA*

Herb Crusted Salmon, Ratatouille & Herb Roast New Potatoes 22 *GF*

Globe Dirty Burger, Pulled Brisket, Cheddar, Burger Sauce, Peppercorn Sauce, Pickles, Summer Slaw & Fries 20 *GFA*

8 oz Sirloin Steak, Garden Salad & Triple Cooked Chips 29 *GF DFA* // Add Roasted Garlic Butter +2.5 // Add Peppercorn Sauce +2.5

Grilled Polenta, Bean & Spring Green Fricassee, Chestnut Mushroom Puree & Mushroom Dashi 18.5 *VG*

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

Global Mess, Summer Berries, Vanilla Cream & Meringue 9.5 *GF*

Chocolate Brownie Sundae, Miso Caramel, Peanuts & Honeycomb 9 *N*

Ginger Pudding, Oat Crumb & Oat Vanilla Ice Cream 9 *VG*

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

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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.