



SMALL PLATES

- Sourdough** 4 / **Olives** 4.5 / **Sausage Roll, Piccalilli** 5
Soup of the day, Sourdough 8.5 **VG GFA**
Ras El Hanout Hummus, Flatbread 6 **VG**
Crispy Chilli Beef, Sesame, Spring Onions, Lime 7
Blackened Cajun Breaded King Prawns, Garlic & Lemon Aioli 7 **DF**
Old Spot Pulled Pork Taco, Pico De Gallo, Chive Sour Cream 7

SHARING BOARDS

- Vegan Mezze Board** 19 for 2 guests **V GFA**
Ras el Hanout Hummus, Shiitake Mushroom & Miso Pate, 3 Bean Taco, Crispy Sprouts with Sriracha, Pico de Gallo, Sourdough & Pitta
Ploughman's Board 20 for 2 guests **GFA DFA**
Norfolk Glazed Ham, Sausage Roll, Norfolk Dapple Cheese, Piccalilli, Pickled Onion, Cornichons, & Toasted Sourdough

LARGE PLATES

- Barsham Beer Battered Fish & Chips, Minted Pea Puree & Lemon** 18.5 **DFA**
Pan-Fried Sea Bream, Bean Lentil Cassoulet, Kohlrabi, Garden Herb, Lime, Chilli, Creme Fraiche 24 **DFA N GF**
Barsham Oaks, Apple & Bacon Brancaster Mussels, Lemon Thyme Fries, Toasted Sourdough 18 **GFA**
Winter Rainbow Panzanella Salad, Squash, Beets, Grains, Blood Orange Vinaigrette 16 **GF VG**

ROASTS

- Roast Sirloin of Dry Aged Hereford Beef** 22
Roast Colne Valley Lamb 24
Celeriac & Bramley Apple Wellington 18 **VGA**
All Roasts are served with Roast Potatoes, Seasonal Vegetables, Glazed Carrots & Yorkshire Pudding

GRILL

- Herefordshire Beef Burger, Smoked Applewood, Burger Sauce, Pickles & Fries** 18.5 **GFA DFA**
Grilled Half Suffolk Chicken, Fries, Diane sauce 24

SIDES

- Triple Cooked Chips // Fries // // Truffle & Parmesan Fries** 5.5
Dirty Posh Fries // Dirty Posh Chips: Peppercorn Sauce, Truffle Oil & Parmesan 6 // **Maple & Coriander Carrots** 5
Barsham Beer Battered Pickled Onion Rings 5 // **Charred Broccoli with Bearnaise** 5

TO FINISH

- Miso Chocolate Caramel Tart, Vanilla Mascarpone, Candied Orange** 9
Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce 9
Affogato, Vanilla Ice Cream, Double Espresso 6 **GF**
Apple & Rhubarb Crumble, Oat Vanilla Ice Cream 9 **VG GF**
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

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.