



DINNER, BED & BREAKFAST SET MENU

SMALL PLATES

- Soup of the day**, *Sourdough* VG GFA
Ras El Hanout Hummus, *Flatbread* VG
Smoked Oxtail Croquettes, *Wholegrain Mustard*
Blackened Cajun Breaded King Prawns, *Garlic & Lemon Aioli* DF
Old Spot Pulled Pork Taco, *Pico De Gallo, Chive Sour Cream*

LARGE PLATES

- Barsham Beer Battered Fish & Chips**, *Minted Pea Puree & Lemon* DFA
Pan-Fried Sea Bream, *Bean Cassoulet, Kohlrabi, Creme Fraiche, Brown Shrimp* DFA N GF Supplement 4
Barsham Oaks, Apple & Bacon Brancaster Mussels, *Lemon Thyme Fries, Toasted Sourdough* 18 GFA
Winter Rainbow Panzanella Salad, *Squash, Beets, Grains, Blood Orange Vinaigrette* GF VG
Colne Valley Lamb Shoulder Shepherd's Pie, *Parmesan Mash, Minted Seasonal Veg, Lamb Jus* GF
Braised Root Vegetable Crumble, *Potato Latkes, Kale, Madeira Vegetable Jus* VG GF

GRILL

- Herefordshire Beef Burger**, *Smoked Applewood, Burger Sauce, Pickles & Fries* GFA DFA
Grilled Suffolk Half Chicken, *Fries, Diane sauce* Supplement 4

DESSERTS

- Miso Chocolate Caramel Tart**, *Vanilla Mascarpone, Candied Orange*
Sticky Toffee Pudding, *Vanilla Ice Cream, Toffee Sauce* GF
Affogato, *Vanilla Ice Cream, Double Espresso* GF VGA
Apple & Rhubarb Crumble, *Oat Vanilla Ice Cream* VG GF
Selection of Ice Creams & Sorbet 2 scoops

Please speak to a member of our team to upgrade to 3 courses

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.