



## NORFOLK RESTAURANT WEEK

### Small Plates

Roast pumpkin soup, toasted pumpkin seeds,  
sage, sourdough **V GFA**

Braised potted norfolk brisket, rarebit on sourdough

Crispy seafood basket, tartare sauce, lemon

### Mains

The Globe Pie of the Week - potato puree, seasonal greens  
& gravy

Brancaster mussels, bouillabaisse cream,  
sourdough & onion roll

Wild mushroom & silverskin onion stroganoff, coriander  
& coconut rice **VG**

### Puddings

Baked lavender custard tart, raspberry, honeycomb

Apple & cinnamon rice pudding, poached pear, red  
wine syrup, crumble **GF VG**

Selection of ice creams, chocolate, vanilla, salted caramel

Sorbets, lemon, raspberry, mango

**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