



STARTERS

- Sourdough 4 Olives 4.5 Sausage Roll, Piccalilli 5**
Salt & Pepper Squid, Garlic & Lemon Aioli 9 DF
Crispy Chilli Beef, Coriander, Sesame, Spring Onion 9.5 DF
Tiger Prawn Cocktail, Avocado, Marie Rose Sauce 12
Celeriac & Apple Soup, Sourdough 8.5 VG GFA
Mrs Temples Smoked Wallsingham Set Custard, Onion Three Ways 9

SHARING BOARDS

- Mezze Board - 18.5 for 2 guests V GFA**
Ras el Hanout Hummus Polenta Fries, Raita, Shiitake Mushroom & Miso Pate , 3 Bean Taco,, 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
Baked Camembert - 15 for 2 guests VA GFA
Whole Baked Camembert, Red Onion Chutney & Toasted Sourdough`

SUNDAY ROASTS

- Roast Longhorn Sirloin of Beef 22**
Gloucester Old Spot Honey Mustard Gammon 20
Colne Valley Lamb Shoulder £24
Celeriac & Mushroom Wellington 18 VGA
All the above are served with Roast Potatoes, Seasonal Vegetables, Chantenay Carrots, Yorkshire Pudding and Gravy

OTHER MAINS

- Barsham Beer Battered Fish & Chips, Garden Peas & Lemon 18.5 DFA**
Pan-Fried Sea Bream, Bean & Chorizo Cassoulet, Kohlrabi 24 DFA GF
Colne Valley Lamb Shoulder Shepherd's Pie, Parmesan Mash, Minted Seasonal Veg, Lamb Jus 22 GF
Herefordshire Beef Burger, Smoked Applewood, Burger Sauce, Pickles & Fries 18.5 GFA DFA
Braised Root Vegetable Crumble, Potato Latkes, Kale , Madeira Vegetable Jus 18 VG GF

SIDES

- Triple Cooked Chips // Fries // Garden Salad //Truffle & Parmesan Fries 5.5**
Dirty Posh Fries // Dirty Posh Chips: Peppercorn Sauce, Truffle Oil & Parmesan 6
Cauliflower Cheese £5

TO FINISH

- Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce 9**
Blood Orange Posset, Orange & Passionfruit Compote and Ginger shortbread 8 GFA
Milk Chocolate Brownie, Salted Caramel, Salted Caramel Ice Cream 9.5 N
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, Crackers, Chutney & Grapes 12.50 GFA
Selection of Ice Creams Chocolate, Salted Caramel, Vanilla, Strawberry 3 per scoop
& Sorbet Raspberry, Mango, Prosecco, G&T 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.