



Olives 4.50

THE  
GLOBE INN  
WELLS - NEXT - THE SEA

Bread & Butter 4

## TO START

**Smoked Haddock Kedgeree Scotch Egg**, *Celeriac, Turmeric & Coriander Remoulade* 9 GF

**Norfolk Gin Cured Chalk Stream Trout**, *Pickled Cucumber, Lemon Aioli & Dill* 9 GF DF

**Swannington Chicken & Smoked Ham Hock Terrine**, *Summer Piccalilli, Sourdough* 8.5 DF

**Heritage Tomato & Peach Panzanella**, *Focaccia & Basil* 9 VG

## TO GRAZE

**Global Grazing Board** - 18 for 2 guests DF

*Muhammara, Chargrilled Flatbread, Chickpea & Coriander Fries, Sriracha & Lime Aioli, Olives & Feta*

**East Anglian Charcuterie Board** - 19.5 for 2 guests

*Prosciutto, Salami, Suffolk Chorizo, Sun Blushed Tomatoes, Olives, House Pickles & Sourdough*

**Coastal Platter** - 68 for 2 guests

*Half Sheringham Dressed Lobster, Dressed Cromer Crab, Brancaster Oysters(4), Shell on Crevettes, Dill Pickled Cockles, Staithe Smokehouse Taramasalata, Roasted Garlic Aioli, Lemon & Sourdough*

**Norfolk Cheese Board** - 20 for 2 guests GF

*Norfolk Dapple, Baron Bigod, Binham Blue, Crackers, Spiced Grape Chutney & Quince*

## MAINS

**Half Sheringham Dressed Lobster**, *Fries, Garden Salad, Garlic Butter* 21 / Full - 34 GF

**Classic Fish & Chips**, *Mushy Peas, Tartare & Lemon* 17.5

**BBQ Pork Chop**, *Potato Rosti, Hispi Slaw, Barbecue Sauce* 22 GF

**Butterflied Mackerel**, *Split Pea Dahl, Spinach, Curried Mango* 18 GF DF

**BBQ'd Kohlrabi**, *Pearl Barley, Apple, Walnut Dukkah & Salsa Verde* 17 VG GF N

**Miso Glazed Aubergine**, *Confit Summer Squash, Sesame, Yoghurt & Coriander* 17.5 V GF

**10 oz Swannington Farm Sirloin Steak**, *Roasted Tomato, Caramelised Onion Ketchup,*

*Garden Herb Salad, Triple Cooked Chips* 29.5 DF GF - Add Peppercorn sauce + 2.5

**Bone Marrow Brisket Burger**, *Norfolk Dapple, Tomato Relish, Pickles & Fries* 17 -

*Add Truffle and Parmesan fries + 1*

## SIDES 4.5 each

**Triple Cooked Chips // Truffle and Parmesan fries + 1 // Market Greens // Garden Salad**

## TO FINISH

**Norfolk Strawberries**, *Set Honey Cream & Honeycomb* 9 GF

**Passionfruit & Coconut Tart**, *Caramelised White Chocolate & Basil* 9

**Maple Baked Apricots**, *Pumpkin & Thyme Granola, Vanilla 'Ice Cream'* 8.5 VG GF

**Dark Chocolate Mousse**, *Mandarin, Cocoa Nibs, Popping Candy, Orange Tuile* 9.5

**Selection of "Dann's" Norfolk Ice Creams & Sorbet** 3 per scoop GF

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

Share your visit on social using #chestnutchatter to be in with a chance of winning a night's stay at one of our Chestnut inns.