# Evenings at The Globe . . .

'Norfolk at its Best' (Available from 6:00 – 9:00pm)

#### Starters . . .

Soup of the day £6.50 seasonal ingredients, with granary or white bread A V (can be made vegan where available)

Herb-crusted sardine fillet £7.25 with crispy polenta, tomato & red onion salsa

Garden pea, tomato and feta beignet £7.25 roasted red pepper coulis, dressed watercress V G

Oriental duck spring roll with julienne of \$\text{ £7.50}\$ spring onion, cucumber and sweet chilli dipping sauce

Spiced cod cheeks with popcorn shrimp, £8.00 roasted sweetcorn purée and tomato chutney A

Wells crab cake with minted peas, £8.50 fennel and sun-blushed tomatoes G

### Mains . . .

Baked Mediterranean vegetable & goats' £15.95 cheese tian, potato, creamed spinach, red pepper velouté & garden herb crumb V A (Can be Vegan)

Pan-roasted chicken supreme, pork bonbon £17.50 pointed cabbage, leek& potato cake with grain mustard sauce

Sashimi 'Grade A' tuna steak £18.50 caponata, herb-couscous, Parmesan crisp and salsa verde A

Pan-fried sea bass, Parisienne potatoes, £22.50 king prawns, saffron, summer vegetables and a pancetta navarin G

Rump of local lamb, pearl barley, £21.00 roasted broccoli, with new potatoes, green beans & watercress and a Parmesan and pine nut dressing A

10oz Aberdeen Angus sirloin steak, £27.00 truffled-wild mushrooms, vine tomatoes, peppercorn sauce and triple cooked chips G

N - contains nuts

G - dishes without gluten

V - dishes without meat/fish

A - dishes than can be made gluten-free on request

## Globe Classics . . .

(Available for Lunch and Dinner)

While you ponder each @ £5.50

Mixed marinated olives V G

Artisan bread, balsamic & olive oil V

Harissa hummus & naan bread V

Whitebait with smoked paprika mayo

Spicy chickpea falafel, sweet curry mayonnaise V G

(Can be Vegan)

Crispy fried chicken wings, chorizo, £13.00 bacon & cheese fries, corn bread and mixed salad A

Spiced chick pea & carrot burger £14.00 with sweet chilli jam, goats' cheese, little gem lettuce, onion rings and sweet potato fries A (Can be Vegan)

Roasted courgette, sun-blushed tomato £14.00 and preserved lemon gnocchi, served with garlic ciabatta V (Can be Vegan)

Globe venison & beef burger, £14.25 red onion marmalade, chipotle sauce, onion rings and French fries (Add molten Raclette cheese for £1.50)

Woodforde's Wherry ale-battered haddock, £14.95 minted crushed peas, tartare sauce and hand cut chips A

Keralan Malabar curry with curry leaves, ginger, tomato and coconut milk with Pilau rice, garlic naan bread and mango chutney A

Vegetable V £14.00 Chicken £15.00 King prawn £16.00

(Available mild, medium or hot)

Confit duck and waffle, homemade waffle £15.00 with crispy duck leg, fried duck egg and toasted sesame infused maple syrup with sweet potato fries

Crab, chilli, lime and coriander pappardelle £16.00 pasta with shaven Parmesan and garlic bread

#### Sides all @ £4.00

Hand-cut chunky chips or skinny fries add £1 for cheese

Garlic bread

add £1 for cheese

Mixed leaves & Parmesan salad

Sweet potato fries Minted new potatoes Caesar salad Summer vegetables

Mediterranean vegetable caponata