

Evening Menu

Evenings at The Globe . . . 'Norfolk at its Best'

Starters . . .

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

Spiced goats' cheese crostin £7.00
beetroot hummus, sumac roasted beets and
chickpea wafer G V

Fillet of mackerel, chorizo & saffron £7.25
braised leeks, crisp shallots and sherry vinegar
dressing G

Roasted pigeon breast £7.50
black pudding, bacon and juniper bread & butter
pudding, toasted hazelnuts and wild mushroom
port jus N

Seared scallops with Sushi rice rolls £9.25
pickled mooli, wasabi, kaffir lime with
soy & ginger dressing

Mains . . .

Pan-roasted autumn vegetables, smoked Cheddar
beignet & potato potage with rocket pesto £15.00
V A (Can be Vegan)

Supreme of hake, wild mushrooms & kale, £17.50
sautéed leeks, confit potatoes with crispy capers
and brown butter vinaigrette G

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

Pan-fried sea bass, saffron risotto, £18.00
crab bisque, prawn beignet and wilted spinach

Venison cutlets, Dauphinoise potatoes, £22.00
braised red cabbage & venison faggot with port
wine jus A

Dry-aged 10 oz rib-eye 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 beetroot hummus & naan bread V

Whitebait with smoked paprika mayo

Spicy chickpea falafel, sweet curry mayonnaise V G
(Can be Vegan)

Spiced chick pea & carrot burger, sweet chilli £14.50
jam, goats' cheese, little gem lettuce, onion rings
and sweet potato fries V A (Can be Vegan)

Smoked beetroot & goats' cheese tagine £14.00
toasted garlic flat bread with coriander & lime
yogurt V (Add chicken for £3.00)

Globe venison & beef burger, £15.00
red onion marmalade, chipotle sauce, onion rings
and French fries (Add molten Raclette cheese for £1.50)

Forest mushroom & truffle gnocchi £15.00
shallots, garlic, white wine, double cream and
thyme with a squeeze of lemon V

Woodforde's Wherry ale-battered haddock, £14.95
minted crushed peas, tartare sauce, 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 £15.50

King prawn £16.00

(Available mild, medium or hot)

King prawn squid ink linguine, cherry tomato £15.00
rocket and Parmesan, bound with garlic butter

Should you have any type of
allergen request please let us
know before ordering

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 Red cabbage

Caesar salad Leek & spinach gratin

Children's Menu . . .

(12 years and below)

Children's Main Courses all @ £6.95

Tomato pappardelle pasta served with garlic ciabatta V

Battered haddock, Crushed peas, skinny fries and tartare sauce

Bangers and mash, peas and gravy G

(Vegetarian banger available)

Beef burger with little gem lettuce and fries

(Vegetarian burger available)

Sandwiches available lunchtimes only:

½-round grated cheddar with skinny fries

OR

½-round Norfolk honey-roasted ham sandwich with skinny fries A £4.00

Sundays only - Children's roast

Please let us know if your child has any allergies before ordering from this menu

N - contains nuts G - dishes without gluten

V - dishes without meat/fish

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

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 Red cabbage

Caesar salad Leek & spinach gratin



Puddings . . .

All puddings @ £6.95

Should you have any type of allergen request please let us know before ordering

Black forest gateau, sour cherry sherbet V

Toffee apple cake, clotted cream and toffee apple V

Saffron & white wine-poached pear with mascarpone cream, cinnamon biscuits and orange syrup V A

Vanilla & cardamom crème brulée with apricot compote and gingerbread biscuit V A

Ice Creams and Sorbets . . . per scoop £2.00
Lakenham Dairy locally made ice creams

Ice creams - Vanilla V strawberry V

Belgian chocolate V toffee almond crunch N V
rum and raisin V

Sorbets - lemon, raspberry, mango, passionfruit V G

Local Cheese Board . . .

Binham Blue, Suffolk Gold, Baron Bigod £9.50
with Miller Damsel biscuits, quince membrillo and grapes A

Pudding Wines and Ports . . .

Château Laville, Sauternes 2013

A golden wine with intense, fresh aromas of candied fruits, honey and spice. Unctuous yet delicate on the palate, with great richness and balance. The long finish is distinguished by its vibrant citrus character.

50ml Glass - £7.95

375ml Bottle - £31.95

Old Vine Rutherglen Muscat, Chambers Rosewood,

Victoria, Oz - Complex orange peel, raisin and rose petal aromas give way to a warming, luscious palate with a rich texture and a hint of wood spice. This incredibly concentrated wine finishes slightly lean.

50ml - £8.90

375ml Bottle - £32.00

Ruby Port, The Adnams Selection

50ml Glass - £2.60

750ml Bottle - £26.00

Quinta Do Crasto 2008 LBV

50ml Glass - £3.50 Half-Bottle - £17.50 750ml Bottle - £35.00

Sandeman 20 Year-Old Tawny Port, Portugal

Rich tawny in colour with hints of brick. The palate has an elegant combination of flavours – dried apricots, honey, roasted nuts, spices & vanilla that unfolds smoothly and develops in the mouth.

50ml Glass - £5.50

750ml Bottle - £70.00