

Something little for lunch . . .

Available Mondays - Fridays 12:00 - 3:00pm
Saturdays - Sundays 12:00 - 3:00pm

Soup of the Day made with seasonal ingredients, white or granary bread **V A** £6.00

Sandwiches . . .

All our sandwiches are served with skinny fries and dressed mixed leaf salad

Sandwiches . . .

Norfolk Dapple cheese and red onion marmalade with crisp lettuce **A** £6.50

Norfolk honey-roasted ham with homemade Globe piccalilli and rocket **A** £6.95

Smoked salmon and cream cheese with rocket pesto **A N** £7.50

Toasted Pastonacre Sourdough . . .

Open prawn sandwich with crab beignet, avocado and a Marie-Rose dressing £9.50

Open steak sandwich made with local rump, mushroom, spinach, red onion marmalade and a fried hen's egg £9.95

Smashed avocado, homemade harissa and a soft-boiled egg **V** £7.50

Warm Baked Ciabattas . . .

All served with dressed mixed leaf salad

Melting mozzarella, rocket, sun-blushed and olive tapenade **V** £7.95

Chargrilled chicken tikka, sweet curry mayo, mint and cucumber raita £8.50

Add our hand cut chunky chips or skinny fries £4.00

Light Bites . . .

Chicken Caesar salad with crisp baby gem lettuce, shaved Parmesan, croutons, anchovies, soft-boiled egg, crispy streaky bacon **A** £13.50

Wells-caught fresh crab mixed leaf salad, buttered new potatoes, summer greens, shrimp butter and Marie-Rose dressing with Cley Pastonacre sourdough bread **A** £15.00

(Our crabs are caught by the Fray Family, but sometimes bad weather stops them fishing)

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, bacon & cheese fries, corn bread and mixed salad **A** £13.00

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

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

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

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

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

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

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

Children's Menu . . .

(12 years and below)

Children's Main Courses all @ £6.95

Tomato linguine served with garlic ciabatta V

Battered haddock, mushy peas, skinny fries and tartare sauce

Bangers and mash, peas and gravy G (Vegetarian sausages available on request)

Beef burger with little gem lettuce and fries

Sandwiches available lunchtimes only:

½-round grated cheddar with skinny fries

OR

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

Sundays only - Children's roast

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 New minted potatoes

Caesar salad Spring vegetables

Colouring Sheets and crayons
are available on request
for little people

Pop a grown-up's email address
on the back and enter our
monthly draw for a free night's stay in
the hotel!

Puddings . . .

All puddings @ £6.95

Iced cherry parfait, chocolate ganache, langues de chat biscuits and hazelnut praline V N

Pistachio olive oil cake, pistachio ice cream and white chocolate mousse V N

Freshly made waffle, Chantilly cream, summer berries and raspberry sorbet V

Millionaire's cheesecake with honeycomb, caramel sauce and almond toffee ice cream V N G

Ice Creams and Sorbets . . .

Lakenham Dairy locally made ice creams & sorbets
per scoop £2.00

Ice creams - Vanilla V Belgian chocolate V toffee
almond crunch N V pistachio N V rum and raisin V
strawberry V coconut & vanilla Vegan

Sorbets - lemon, raspberry, mango, passionfruit V G

Local Cheese Board . . .

Mrs. Temple's Creamy Binham Blue, £9.50
Baron Bigod and Suffolk Gold 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

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