

Muddy boots & falling leaves

We source, prepare, cook and pour
almost entirely from local food
and drink producers. Brewers, butchers,
farmers, vineyards and fishermen.



Daily Dings



WHITEBAIT & tartare sauce £8

WOOD OVEN ROASTED AUBERGINE whipped feta, dukkha crumb £10

BEETROOT & BLACK BEAN BURGER avocado, beetroot humus, sweet potato wedges £16

MUSSELS MARINARA tomato base, spaghetti & basil oil £20

SLOW COOKED BEEF STEW carrots, potatoes & wedge of bread £20

MUSHROOM & SPINACH PIE roasted new potatoes, seasonal green & creamed leeks £20



Smaller Plates



RYE BAY SCALLOP chili, garlic & parsley butter £3.75



DAILY MADE FROM FRESH LOCAL INGREDIENTS SOUP and crusty wedge £9

CRISPY CHILI SQUID Globe hot & spicy vinegar to dip £10

SAUSAGE MEAT SCOTCH EGG red onion marmalade £10



SPICED TOASTED CHICKPEAS, Roasted Garlic Hummus, Pomegranate, Red Onion, Grilled Courgette £10

BAKED CAMEMBERT rosemary, garlic, toasted ciabatta, Apple & Cider Chutney £12

GAMBAS PILPIL PRAWNS Garlic, Chili & parsley butter with a wedge of bread £13



Larger Plates



WILD MUSHROOM STROGANOFF with basmati Rice £16.75

SUSSEX STEER BEEF BURGER Monterey Jack Cheese, baby Gem, BBQ sauce, candid bacon crumb
& triple cooked chunky chips £16.75

HOOKERS FISH PIE mussels, cod, smoked haddock, salmon, leeks, parsley sauce & cheddar mash £20

HOOK & COOK Buttered wood oven roasted charlotte potatoes, salsa Verde, tenderstem & mp

ROMNEY MARSH LAMB, MINT, POTATO PIE mash potato, seasonal greens, mint gravy £22

SUSSEX STEER STEAKS 10oz Rump £26 OR 8oz Rib-eye £32

triple cooked Chunky chips, garlic & thyme flat mushroom, cherry tomatoes with peppercorn or stilton

SHARING FOR TWO HOOKERS FISH PIE Mussels, cod, smoked haddock, salmon, leeks, parsley sauce,
cheddar mash, samphire & seasonal greens, pan roasted Chorizo & squid, garlic butter £49



Just a little more



Garlic Mushrooms / Garlic Flatbread / Greengrocer Salad / Chunky Chips / Buttered corn on the cob / Onion
Rings / seasonal greens all £6 Halloumi fries / Sweet Potato fries £6.75

IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR LARDER AND THE INGREDIENTS IN EACH AND EVERY
DISH PLEASE DO ASK. THERE ARE NUTS & FLOUR IN OUR KITCHEN, WE WANT TO MAKE SURE YOU EN-
JOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES PLEASE TELL US

WWW.ramblings.com 01797 225226 visitus@globeinnmarshrye.com

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Something sweet

ICED CREAMS & SORBETS Vanilla, Salted Caramel, Lotus biscuit, Reese's Peanut Butter. Passion-fruit or Raspberry sorbet 3 scoops £6

GLOBES BANOFFEE PIE £9



SEASONAL NUT & OAT CRUMBLE with custard £9

VANILLA CHEESECAKE WITH MIXED BERRIES £9

CHOCOLATE BROWNIE & ICE CREAM £9

STICKY TOFFEE PUDDING toffee sauce, vanilla ice-cream £9

ARTISAN CHEESE BOARD quince jelly, crackers, celery & frozen grapes £14



From the cup



Rye Bay Coffee Company

English Breakfast 2.75

Earl Grey 2.75

Lemon & Ginger 3

Apple & Blackberry 3

Peppermint 3

Decaf English 3

Americano 3.25

Cappuccino 3.25

Flat white 3.25

Latte 3.25

Espresso single 2.5

Espresso double 3.25

Irish Coffee 8

Tia Maria Coffee 8

Brandy Coffee 8

Baileys Coffee 8

Hot chocolate 3.50

Mocha 4

Add a syrup...Gingerbread, Caramel, Vanilla, Cinnamon or Chocolate Mint 60p



COCKTAILS



BOOZY PUMPKIN SPICE

VODKA, KAHUVA, ESPRESSO, PUMPKIN, CREAM.

APPLE MARGARITA

TEQUILA, TRIPLE SEC, CIDER, MAPLE SYRUP.

BLACK FOREST GATEAU

CHERRY BRANDY, CHOC BAILEYS, CHERRY SYRUP.

POMEGRANATE SOUR

GIN, BITTERS, POMEGRANATE, SYRUP, LEMON.

BLACKBERRY GOLD RUSH

BOURBON, BITTERS, BLACKBERRIES, SYRUP, LIME.

TIKI

TIKI RUM, GRENADINE, CHERRY, PINEAPPLE JUICE.



From the heart



We source prepare cook and pour almost entirely from local food and drink producers, that way we can be quite sure that sources are sustainable, humane and traceable right down to the, boat, field, farm, herd, or flock, and when shopping further afield we do our utmost to be quite sure that our trade is with fair and like minded good people, wherever they might be.

Finally for all of our endeavor's only you bring us to life and we will never forget that. So

THANKYOU once again from each and every one of us!!

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