

FALLING LEAVES

DAILY DOINGS

CHORIZO in red wine braised leeks, wedge of bread £11

MARSHLAND HARVEST PIZZA mozzarella, mushrooms, sweet corn, red onion & rocket £18

MARSHLAND MEAT FEAST PIZZA mozzarella, pepperoni, chorizo, prosciutto & rocket £18

MOULES MARINIÈRE with skinny fries £19

SLOW COOKED PORK BELLY roasted New potatoes, kale, burnt apple puree, jus £22

SMALLER PLATES

WHITEBEAN HUMMUS tarragon oil & garlic flatbread £8

SAFFRON POTATO CROQUETTES Goats cheese mousse, herb pesto, red onion jam £9

WILD MUSHROOMS BRUSCHETTA tarragon oil £10

SMOKED MACKEREL PATE Wasabi cream cheese, sesame cucumber & cracker £11

PULLED PORK TACO sour cream, cheddar, corn salsa, chili sauce, tortilla £10

GLOBE SPICED PRAWNS Bacon aioli, pickled fennel & chili £12

PAN FRIED SQUID squid ink risotto £12

LARGER PLATES

SUSSEX STEER BEEF BURGER Smoked applewood cheese, baby Gem, caramelized onions, bacon, Globe burger sauce, chunky chips & coleslaw £18

VEGETABLE CURRY cumin roasted cauliflower coriander rice £17

HOOK & COOK mussels, chorizo, autumn vegetables, potatoes & shellfish cream £mp

HOOKERS FISH CAKE curried fishcake with smoked haddock, poached egg, miso mayo, broccoli florets, puree & broccoli stem £21

CURRIED SWEET POTATO & VEGETABLE PIE mashed potatoes & seasonal greens £23

MOO PIE steak & ale puff pastry pie, buttery mashed potatoes & seasonal greens £23

SUSSEX STEER STEAKS 100Z RUMP £27 OR 100Z SIRLOIN £36

Chunky chips, plum tomato, caramelize shallot with peppercorn sauce or beef garlic butter

A LITTLE MORE

Greengrocer Salad / Chunky Chips / Spiced Chips / Onion Rings / Seasonal green - all £6
Coleslaw / Garlic flat bread / -£5 Mac 'n' cheese with garlic crumb £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 ENJOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES, PLEASE TELL US

WWW.RAMBLING.COM 01797 225220 VISITUS@GLOBEINNMARSHRYE.COM

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SWEET PLATES

ICED CREAMS- Vanilla / Salted Caramel / Lotus biscuit / Chocolate

SORBETS- Passionfruit / Raspberry - Any 3 scoops £6

GLOBE AFFOGATO Double espresso, Vanilla ice-cream, chocolate £6

AUTUMN ETON MESS blackberries, fig & lemon curd £8

SCRUMPED ON THE MARSH CRUMBLE with custard £9

CHURROS sugar coated with a caramel chocolate dip £9

GLOBES BANOFFEE PIE peanut butter truffles £9

DESSERT COCKTAILS

• CREME
• BRULEE
Espresso
baileys
Kahlua
vanilla

• SMORES •
Mozart
vanilla vodka
Kahlua
marshmallow
choc milk

MILKY BAR •
choc baileys
vanilla vodka
ice cream
White chocolate

COFFEE

English Breakfast 2.75

Apple & Blackberry 3

Americano 3.25

Latte 3.25

Irish Coffee 8

Baileys Coffee 8

Earl grey 2.75

Peppermint 3

Cappuccino 3.25

Espresso single 2.5

Tia Maria Coffee 8

Hot chocolate 3.50

Lemon & Ginger 3

Decaf English 3

Flat white 3.25

Espresso double 3.25

Brandy Coffee 8

Mocha 4

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 our endeavor's only you bring us to life, and we will never forget that. So,

THANK YOU once again from each and every one of us!!

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