

••• SUMMER FLUSH •••

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

••• Daily Dings •••

HERITAGE BEETROOT pickled golden beetroot, grilled spring onions,
goats cheese bon bons, chicory, balsamic £10

BEEF & TOMATO SALAD braised crispy beef shin, Nutbourne tomato, pickled samphire,
costal herbs & tomato consommé £12

HOOKERS FISH FINGER CIABATTA minted mushy peas, tartare sauce, mixed dressed salad leaves £14

ROASTED BABY GEM SALAD puffed wild rice, peas, fine beans, champagne gooseberries,
brined cucumber & orange vinaigrette £15

CHARCUTERIE BOARD Prosciutto, Salami, Chorizo, tomato tapenade, roasted garlic hummus, garlic flatbread £15

••• Smaller Plates •••

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



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

PRAWN COCKTAIL smokey mary rose sauce, shell on King prawn £10

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

BURATTA Salsa Verde, charred Nectarines, cherry tomato's toasted Focaccia £12.50

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

••• Larger Plates •••



SUNDRIED TOMATO ORZO tomato tapenade, peas, pickled radish, marinated cherry tomato, rocket £16

SUSSEX STEER BEEF BURGER Smokey Applewood cheese, lollo rosso lettuce,
Globe burger sauce, red onion, gherkin, & triple cooked chunky chips £16.75

HOOK & COOK spinach potato cake, broccoli puree, tenderstem, orange vinaigrette £16

ROMNEY MARSH LAMB RUMP rosemary & garlic potato hash, chive, mint & dill crème fraiche £26

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

PIG RIBS TO SHARE slow roasted ribs, whiskey glazed BBQ sauce, spicy cumin potato with peas & chili. But-
tered corn on the cob. All chased down with our very own Jack Daniels whiskey sour £52

••• Just a little more •••

Garlic Mushrooms / Garlic Flatbread/ Greengrocer salad / Chunky chips / Buttered corn on the cob /
Onion rings / seasonal vegetables £6 Halloumi 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.ramblinn6.com 01797 225226 visitus@globeinnmarshrye.com

SUMMER FLUSH

Something sweet

ICED CREAMS & SORBETS Vanilla, Salted Caramel, Lotus biscuit, Reese's Peanut Butter. Mango or raspberry sorbet 3 scoops £6

GLOBES BANOFFEE PIE £8.50

CHAMPAGNE & RASPBERRY POSSET with shortbread £8.50

CHOCOLATE BROWNIE & ice cream £8.50

STRAWBERRY EATON MESS SUNDAE £8.50



MAPLE ROASTED PINEAPPLE vegan ice cream £8.50

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

Decafe 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

PINEAPPLE MARGARITA

Tequila, orange liquor, lime, pineapple.

IRISH ICED COFFEE

Jameson's, double espresso, sugar, Baileys cream.

LIMONCELLO SPRITZ

Limoncello, prosecco, soda.

RASPBERRY JAM SOUR

Raspberry gin, lemon, sugar syrup, bitters, jam.

APEROL SPRITZ

Aperol, prosecco, soda.

HUGO SPRITZ STRAWBERRY

St Germain, prosecco, strawberry syrup, soda.

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

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

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