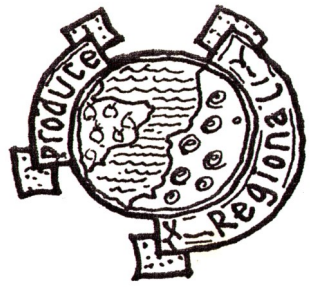


KITCHEN

At the heart of the Globe Inn Marsh Rye



SMALLER PLATES

Mixed olives & bread £6

ROASTED CARROT HUMMUS with curried onions, crudites & crostini £7

CRISPY CHILI SQUID Globe hot & spicy vinegar to dip £8

ROASTED HARISSA SPICED AUBERGINE with alioli & nut crumb £8

HASINGS HOT SMOKED SALMON, horseradish crème fraiche potato, spring onion salad £9

SIZZLING DUCK, spring onions, ginger, lime, soya sauce sizzled & garlic flatbread £12

WHOLE CAMEMBERT (Perhaps to share) Honey rosemary baked, Orange marmalade, Toasted ciabatta £13

GLOBE FISH PLATTER Smoked mackerel pate, crostini, whitebait, chili squid, Smoked Salmon, lemon, tartare sauce for 1 £12 for 2 £24



LARGE PLATES

SPICED VEGGIE MEDITERRANEAN BURGER, vegan bun, gem, tomato, spiced alioli & potato wedges £14

RISOTTO, garden peas, mint & cherry vine tomato & Spinach £15

SUSSEX BEEF BURGER, cheddar cheese, shredded lettuce, gherkin, 'globes barbecued onion jam, potato wedges £15.75

DAILY SOUTH COAST CATCH, crushed new potatoes, wilted spinach, cherry tomatoes samphire & caper butter £20

ROMNEY MARSH DOUBLE LAMB CHOP, sweet potato hash, chili & thyme, green beans £23

BONFIRE PIZZA, roasted tomato sauce, mozzarella & rocket—choice of 3 toppings Smoked bacon, sausage, pepperoni, red onion, mushroom, sweetcorn, anchovy, roasted piquillo pepper, olives, goats cheese (vegan cheese available) £15

SUSSEX STEER 80Z SIRLOIN Hot pot potatoes, green beans £27

add a sauce for £3

PIG RIBS TO SHARE

Whiskey glazed BBQ sauce, hot & spicy potato with peas, chili, buttered corn on the cob. Chased down with our very own Jack Daniels sour £45

JUST A LITTLE MORE ↘

Greengrocer salad / potato wedges / Garlic flatbread / buttered corn on cob / green beans / Onion rings. All £3.75

Sweet Potato Fries, Macaroni cheese £4.50

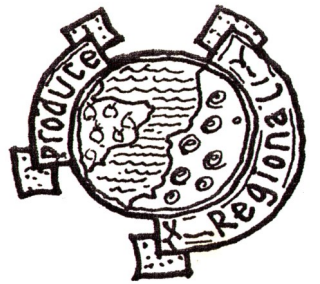
FOR A LITTLE MORE

PTO



KITCHEN

At the heart of the Globe Inn Marsh Rye



DO YOU KNOW THAT
OF EVERY £1 YOU SPEND
WITH US MORE THAN 60p
RETURNS BACK IN TO THE
LOCAL ECONOMY



Something Sweet?

ICED CREAMS & SORBETS £6

Vanilla, Chocolate, Strawberry, Rum & Raisin,
lemon Sorbet, Mango Sorbet, Blood orange Sorbet

1/2 PINT BROWNIE BANOFFEE £7

MAPLE ROASTED PINEAPPLE WITH GINGER CRUMB & VANILLA ICE CREAM £7

ETON MESS £7

SEASIDER SUNDAE £16 (TO SHARE)

Brownie, banana, marshmallows, meringue, whipped cream, vanilla ice cream, toffee sauce

ALSOP & WALKER ARTISAN CHEESE £12 (PERHAPS TO SHARE)

Chutney, biscuits, celery & frozen grapes

SWEET TREAT & A HOT DRINK

WITH YOUR CHOICE OF HOT DRINK (EXCLUDES LIQUEUR)
AND A MINI SWEET TREAT

CHOCOLATE BROWNIE, PROFITEROLES OR TIRAMISU £6



..... from the Cup

Americano, Cappuccino, flat white, latte £3.25 Or with Oat Milk £3.50

Hot Chocolate £3.50

Espresso single or double £2.50 / £3.25

Tea choice of English breakfast, Earl grey, Fruit, Mint, Green, Decaffeinated £2.75

Irish, Tia Maria, Brandy or Baileys coffee with double cream £7

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!!

DO YOU KNOW THAT
BY HEATING & COOKING
WITH WOOD 25% OF OUR
ENERGY IS FROM LOCAL
RENEWABLE SOURCES



IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR LARDER AND THE INGREDIENTS IN EACH AND EVERY DISH PLEASE DO ASK. THERE ARE NUTS IN OUR KITCHEN AND THEY ARE NOT ALL CHEFS. WE WANT TO MAKE SURE YOU ENJOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES TELL US

MARSH & SEA · FREE TO TRADE