JOIN OUR FLOCK THIS FESTIVE SEASON!

DAILY DOINGS

SAUSAGE MEAT & BLACK PUDDING BON BONS burnt Apple puree, pickled walnuts £9

WOOD FIRED DUCK carrot & orange puree, soy marinated mushroom & pinenut crumb £11.50

MOULES MARINIERE with skinny fries £19

MOO PIE Short crust pastry pie, buttery mashed potatoes & seasonal greens £23

SLOW COOKED SHORT RIB RAGU egg pappardelle & parmesan £23

ROAST TURKEY chestnut & sage stuffing, roast potatoes, pigs in blankets, honey glazed carrots & parsnips, braised red cabbage, carrot & swede mash, sprouts & cranberry £26

SMALLER PLATES

INDIVIDUAL RYE BAY SCALLOP lemon & thyme butter £3.75

BREADED BRIE red onion & cranberry jam, pear and chicory salad £9.50

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

SMOKED SALMON PATE beetroot, celery, lime cream, juniper powder, bagel crisps £11

PULLED PORK DUO-Sesame spring roll, hoisin Bao bun, dry slaw, plum sauce £12

PRAWN SAGANAKI tomato sauce, feta, olives, crispy kales & focaccia £12

LARGER PLATES

SUSSEX STEER BEEF BURGER Smoked applewood cheese, baby Gem, caramelized onions, bacon, Globe burger sauce, chunky chips & coleslaw £18 Add Hoisin Pulled Pork £3

ROASTED SQUASH WEDGE lentil and beans dahl, cavolo nero, hazelnuts £18

MUSHROOM & CHICKPEA WELLINGTON roast potatoes, brussel tops, spiced carrot puree & onion gravy £18

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

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

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

HOOKERS FISH PIE Smoked haddock, cod, salmon, parmesan mash, mussels & samphire £22

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, Pigs n Blankets & stuffing / 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.ramblinn6.com 01797 225220 visitus@globeinnmarshrye.com

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SWEET PLATES

ICED CREAMS- Vanilla / Salted Caramel / Popcorn / Chocolate

SORBETS Mango / Raspberry - Any 3 scoops £6

GLOBE BANOFFEE PIE biscuit base, caramel, banana whipped cream £9

STICKY TOFFEE PUDDING & popcorn ice cream £9

SCRUMPED ON THE MARSH CRUMBLE with custard £9

CHURROS sugar coated with a caramel chocolate dip £9

CHRISTMAS PLUM DUFF brandy cinnamon cream & redcurrants £9

TREACLE TART clotted cream £9

CHOCOLATE & HAZELNUT TORTE raspberry sorbet candied orange £9

COFFEE

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

From the heart

Thankyou for your support and patronage this year, like all families we have our ups and downs, but through it all most of our friends, both new and old come to see us again and again and we are truly grateful. So from all of us at The Globe Inn Marsh Rye. A very happy Christmas and a peaceful and healthy new year!

THE PAINT CLUB CHRISTMAS WORKSHOP WEDNESDAY 2ND	LIVE MUSIC WITH SEAN FENNESEY THURSDAY 3RD	CHRISTMAS WREATH MAKING WEDNESDAY 9TH
LIVE MUSIC WITH JAMIE SMART THURSDAY 10TH	CHRISTMAS CAROLS WITH ROCKIN REG THURSDAY 17TH	NEW YEARS EVE KITCHEN BBQ PARTY THURSDAY 31ST

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