

THE GLOBE INN

WELLS-NEXT-THE-SEA

Well's crab cake with pickled fennel, sun blushed tomatoes and black olives	8.00
Mini angus beef sliders with melting red Leicester cheese, crispy pickle and red onion jam	8.50
Roasted Sharrington asparagus, soft boiled egg and Parmesan velouté V	8.00
Local Seafood platter – Smoked shell on prawns, kiln smoked salmon pate, Well's crab cake, trout and salmon, pickled cockles and samphire with bread and seaweed compound butter GFA	13.00 brown

Briston Angus roasted sirloin of beef, rosemary and thyme roasted potatoes, cauliflower cheese, carrot puree, seasonal greens, sauté leek, Yorkshire pudding and gravy	19.00
Butter roasted Martin's Farm chicken parcel, rosemary and thyme roasted potatoes, cauliflower cheese, carrot puree, seasonal greens, sautéed leek, pigs in blankets and gravy	17.00
Globe burger, special recipe Briston Herd Angus beef with bacon, burger sauce melted home smoked cheddar, tomato chutney, crispy onions and seasoned fries GFA	15.00
Woodforde's Wherry battered fish, triple cooked chips, minted pea and roquette salad, homemade tartare sauce and lemon GFA	15.50
Norfolk Coast wild sea bass, sticky coconut rice, pak choi, sweet chilli dressing and salted cashew praline	18.00
Sun Blushed tomato, basil and pine nut gnocchi with mixed leaf and parmesan and caper salad V	14.00
12oz Briston Herd aged Angus rib-eye steak, triple cooked rosemary & thyme chips, slow roasted tomato and wild mushroom jus GF	32.00
Frays' of Wells crab salad, mixed leaves, new potato salad, seaweed compound butter, a wedge of lemon and brown bread GFA	16.50

Lemon & meringues, toasted almonds and limoncello syrup N V GF	
Sharrington strawberry and clotted cream panna cotta, macerated summer berries, shortbread and white chocolate GF	
Tiramisu mousse cake with vanilla affogato V	
Chocolate orange Jaffa Cake with vanilla ice cream and orange syrup N V	
Selection of Movenpick ice creams £2.25 per scoop	
All deserts £7.00	

Skinny Fries GF V	Mixed Leaf salad V GF
Hand cut Chips GF V	Garlic Bread V
All £4.00	

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Children's menu

Crispy chicken goujons with baked beans and French fries

Tomato Pappardelle pasta served with garlic ciabatta **V**

Battered haddock, peas, skinny fries

Bangers and mash, peas and gravy **GF (Vegetarian sausage available)**

Beef Burger & fries

All 7.50

Kids Roasts **8.95**

Tea & Coffee

Espresso/Double Espresso

Flat White

Cappuccino

Café Latte

Tea – Selection of herbal/fruit teas available

Hot Chocolate

Mocha

Espresso Macchiato

Dessert wines

Late Harvest Moscato d'Asti "Palazzina" 100ml **6.50 / 500ml 28.00**

Monbazillac, Domaine de Grange Neuve 100ml **8.00 / 375ml 29.50**

Ports

Graham's "Six Grapes" Port 50ml **4.50**

Graham's 10 Y.O. Tawny Port 50ml **7.50**

GF Gluten free V Vegetarian GFA Can be made gluten free on request N Contains nuts.

Should you have any type of allergen request please let us know before ordering

The ingredients we use are carefully selected by our head chef Paul, all chicken comes from Martin's Farm in Hindolveston, they are farmed the old-fashioned way, no steroids or additives to make them grow faster, they are allowed to roam, peck and do chicken things giving them a beautiful full flavour and firm texture.

All beef comes from Graves own herd of Angus cattle based in Briston, predominantly grass fed, once aged correctly the beef has a good marbling and amazing deep beef flavour.

Crabs and Shellfish are brought directly to us by Andy Frary and lobsters from Billy Ward both from Wells-Next-The-Sea. Milk for the mozzarella and ricotta is from Abbey Dairy in Binham. Whenever possible we make use of local Seasonal vegetables too. Strawberries from Sharrington, salad leaves from Blakeney and Samphire from local foragers.

A DISCRETIONARY 10% SERVICE CHARGE IS INCLUDED IN YOUR FINAL BILL, THANK YOU FOR YOUR CONTINUED SUPPORT