



KITCHEN

GLOBE INN RYE

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JUST FOR TODAY

Beetroot, goats cheese salad, balsamic dressing 7

Whole Camembert- Perhaps to share- Honey rosemary baked, Orange marmalade, Toasted ciabatta 13

Halloumi Burger smoked paprika, tomato tapenade, gem lettuce, red onion, trice cooked chips, naked slaw 14

Hookers fish pie, with smoked haddock & salmon, leeks, dill, boiled egg served with seasonal greens 16

SMALLER PLATES

Mixed olives & bread 5

Crispy Chili Squid, with globe hot & spicy vinegar to dip 8

Maple Roasted Celeriac, Romesco sauce 7 (vegan)

Sizzling Prawns & Chorizo, garlic butter, onions, garlic flatbread 10

Black pudding scotch egg, apple chutney, black pudding crumb 8

Smoked Mackerel Pate, Crostini, horseradish cream fraiche, pickled cucumber £8

Globe fish platter smoked mackerel pate, crostini, shell on prawns, chilli squid, Smoked Salmon, grilled lemon, spicy vinegar for 1 10 for 2 20

LARGE PLATES

Sussex Beef burger, cheddar cheese, gem lettuce, red onion, tomato 'globe burger sauce' Trice cooked chips 14

Curried sweet potato, root vegetable stew with chick-peas, coconut & a sultana & ginger rice 13 (vegan) or add chicken 16

Daily south coast catch, warm salad of marsh potatoes, spring onions, cherry tomatoes, salsa verde, samphire & aioli 18

Romney marsh double lamb chop, minted potatoes, naked red cabbage slaw, salsa verde 18

Sussex steer 10oz sirloin, Trice cooked chips, flat mushroom, grilled tomato, 25 why not add a sauce for 3

Bonfire pizza, roasted tomato sauce, mozzarella & rocket-choice of 3 toppings 14 : Smoked bacon, sausage, pepperoni, red onion, mushroom, sweetcorn, anchovy, roasted piquillo pepper, olives. (vegan cheese available)

Pig ribs to share, whiskey glazed BBQ sauce, hot & spicy potato with peas, chilli, buttered corn on the cob. Chased down with our very own Jack Daniels whiskey sour 40

JUST A LITTLE MORE

Greengrocer salad / Trice cooked chips / smoked mac n cheese / Garlic flatbread / Naked Red Cabbage slaw / Corn on the cob / Sauces peppercorn, stilton, garlic butter 3

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



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SOMETHING SWEET

Classic 1/2 pint banoffee 7

Elderflower & Lime cheesecake 8

Seasonal crumble, with custard 8

Alsop & walker artisan cheese, chutney, biscuits, celery & frozen grapes 10

Iced creams Vanilla, Chocolate, Strawberry, Honeycomb, lemon Sorbet, Blackcurrant Sorbet, Blood orange Sorbet
6

Seasider sundae— Brownie, banana, marshmallows, meringue, whipped cream, vanilla ice cream, toffee sauce, oat & nut crumb To share 14

FROM THE CUP

Americano, Cappuccino, flat white, latte 2.75

Or with Oat Milk 3

Hot Chocolate 3

Espresso single or double 2.20 / 3

Tea choice of English breakfast, Earl grey, Fruit,

Mint, Green, Decaffeinated 2.20

Irish Coffee double cream 6.50

Tia Maria 6.50

Brandy 6.50

Baileys 6.50

FROM THE HEART

Because of your support, and others like you, there are 30 local people with jobs here, for every £1 you spend with us about 60 pence returns back into the local community, our people. Brewers, bakers, butchers, farmers, fishermen, growers, winemakers, tradesmen, and women, local taxes to name but a few! 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. We cook and heat in part, with locally coppiced and managed chestnut from renewable resources by doing so more than 25% of our energy costs are re-invested in woodland locally. 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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