



GLOBE INN RYE

BREAKFAST, BRUNCH, LUNCH & DINNER

OPEN DAILY FROM 8:30AM till 8:30pm - Book @ www.ramblinns.com

SMALLER PLATES

Black pudding scotch egg, spiced apple & cranberry chutney, black pudding crumb 8

Globe Bloody Mary Prawn cocktail 8

Salt & pepper whitebait, tartare sauce grilled lemon 7

Whole camembert, honey rosemary baked, orange marmalade, toasted ciabatta 13

Beetroot, Apple & whipped goats cheese salad, pumpkin seeds & balsamic dressing 7

Globe fish platter smoked mackerel pate, crostini, shell on prawns, south coast fish fingers, rock oyster, shallot vinegar, grilled lemon, tartare sauce for 1 10 for 2 20

Soup of the day, crusty bread 5.5

Roasted carrot hummus, curried onions, cashew nuts, crisp bread & traditional crudites 7

FROM THE FIELDS

One pan Shakshuka local root vegetable & Butterbean shakshuka, baked egg, feta cheese, chili, cucumber yogurt, bonfire flatbread & charred corn on the cob 15

Wild mushroom bourguignon, sweet potato hash, seasonal green, parsnip crisps 14

Spiced Pumpkin burger with spinach, pretzel bun, aioli, gem lettuce, tomato, red onion & hand cut chips 13

LARGE PLATES

Daily south coast catch, roasted new potatoes, creamed leeks & seasonal greens 8

Romney marsh lamb burger, cheddar cheese, gem lettuce, red onion, tomato "globe burger sauce" & hand cut chips 14

Hookers fish finger in a bun, gem lettuce, red cabbage slaw, coconut curry sauce, mango chutney, brioche bun & hand cut chips 13

Beef brisket, slow cooked with hooker's ale & black treacle, roasted shallot, seasonal greens & horseradish mash 8

Roast turkey chestnut & sage stuffing, roast potato's, pigs in blankets, honey roasted carrots & parsnips, braised red cabbage & sprouts. 18

Sussex steer 10oz sirloin, hand cut chips, roasted shallot, flat mushroom, grilled tomato 24

Bonfire pizza, roasted tomato sauce, mozzarella & rocket—choice of 3 toppings 14 :

Smoked bacon, sausage, pepperoni, chorizo, 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, chili. Buttered corn on the cob. Chased down with our very own Jack Daniels whiskey sour 40

JUST A LITTLE MORE

Greengrocer salad / hand cut chips / vegetables / Garlic flatbread / Naked Red Cabbage slaw 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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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

SOMETHING SWEET

Brownie banoffee half pint pie 7

Seasonal crumble, with vanilla crème fraiche 8

Also & walker artisan cheese, chutney, biscuits, cel-
ery & frozen grapes 9

St Clements Posset, ginger nut biscuits & mulled
fruit 7

Mulled wine poached pear, vanilla ice cream, & oat &
nut crumb 7 (vegan)

Sticky toffee Christmas pudding, brandy custard 7

Chocolate orange mousse, clotted cream & honeycomb 7

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

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 produce and 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 likeminded 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!!

THANKS FOR CHOOSING TO VISIT THE GLOBE

For your safety and following government advice we are asked to collect your data for the track and trace system. Our menus are now single use and the paper is recycled. However, if you choose to leave us your details these forms will be safely stored in our office for 21 days.

Name:

Telephone Number:



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