

GLOBE INN MENU

STARTERS

Soup of the day + ciabatta (v/gfa) 4

Warm ciabatta + olives (vg) 4.5
with balsamic and olive oil

Shell-on prawns (gfa) 5 / 8
(½ pint or pint) with Tors vodka
Bloody Mary sauce, bread and salad

Veggie chilli nachos* (v/vga) 7
with melted cheese, veggie chilli,
jalapenos + sour cream - perfect sharer

Mac'n'cheese croquettes (v) 5
served with chilli jam

SIDES

Seasonal veggie bowl (gf/vg) 3

Spring salad (gf/vg) 4
with ginger, lemon + nettle dressing

Mini mac'n'cheese (v) 4

Skin on fries (gf/v) 2.5
add cheese for £1

www.globeinnpub.co.uk

   @globeinnpub

gf = gluten free

gfa = gluten free available

v = vegetarian

vg = vegan

n = contains nuts

***** = smaller portions available

MAIN DISHES

Steak + fries (gf)

8oz sirloin 16

6oz fillet 18

Steak from pedigree Limousin cattle at Colombjohn Farm Exeter. Served with fries, salad and garlic mushrooms
Add sauce for £1 – ask for today's selections

Pie of the day 12.5

Tom's award-winning pie served with creamy mash and seasonal veg or chips and peas. Jug of gravy on the side

Cornish hake (gf) 13.5

Pan-fried hake served with warm tartar sauce, roasted salt + vinegar new potatoes and local asparagus

Devon ham, egg, chips + peas* (gf) 10

Two slices of hand-carved Devon ham served with two free-range eggs, fries and peas

Free-range chicken Caesar salad* (gfa) 12

Chicken breast, local lettuce leaves, croutons, anchovies, parmesan cheese and Caesar dressing

 **The Globe Burger + fries and slaw *** (gfa)  10

Two 3oz beef patties, smoked bacon, cheese, gherkin and burger sauce in a toasted brioche bun

Portobello mushroom + halloumi burger (v/gfa) 9.5


Roast mushroom, grilled halloumi, salad and sweet chilli sauce in a brioche bun. Served with fries and slaw

Scampi, chips + peas* 10


Wholetail breaded scampi served with fries, peas, home-made tartar sauce and a lemon wedge

BEER MATCHING


AMBER ALE

 M+H BURGER
STEAK + CHIPS
PRAWNS
BACON + BRIE


STOUT/PORTER

 CHEESE TOASTIE
PIE OF THE DAY
TREACLE TART
CHEESE BOARD


BELGIAN ALE

 MAC'N'CHEESE
CHEESE BOARD
BREAD + OLIVES
ICE CREAM

LAGER/PILSNER

 CHICKEN CAESAR
CORNISH HAKE
HAM, EGG + CHIPS
CHILLI NACHOS

PALE ALE/IPA

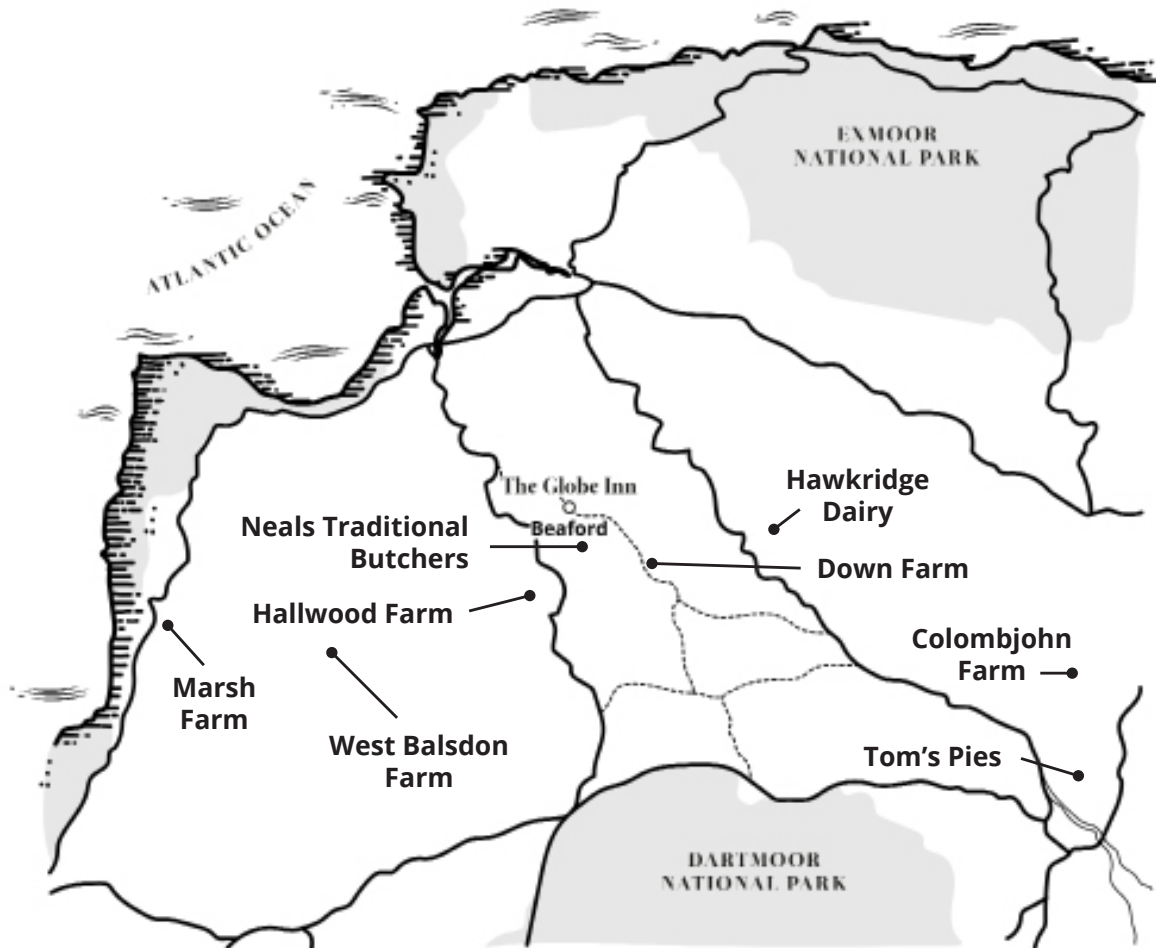
 GLOBE BURGER
CHEESECAKE
NOODLE SALAD
EDAMAME BEANS



THE GLOBE INN FOOD AND SUPPLIERS

**Our food is locally-sourced and seasonal (wherever possible).
All meals are cooked fresh to order.**

We are very proud of our local producers and source all we can from them (local meat butchered by Neal's Traditional Butchers - 3 miles away). They provide us with excellent quality ingredients as well as superb customer service. This map shows where our food comes from ...



DESSERTS

➤ **Treacle and ginger tart (v)** ➤ 5

served with custard or Just Jersey ice cream

Salted caramel almond brownie (gf/n/v) 5

Served with double cream

Nutella cheesecake (n/v) 4.5

with clotted cream

Local cheeses, crackers and chutney 7

Taw River Dairy luxury organic ice cream (vga/gfa) 3.5

BAR SNACKS

Sandwiches or toasties 6

Served with salad garnish, coleslaw and tortilla chips:

Cheddar and truffled mushrooms (v)

Ham and cheddar

Streaky bacon, brie and cranberry

Edamame beans + chilli salt (vg/gf) 3.5

Wild garlic + basil olives (vg/gf) 3

Sundried toms + smoked garlic (vg/gf) 3

Veggie chilli nachos (v/vga) 7