



THE GLOBE INN | SUNDAY LUNCH

Our meat is free-range, locally-sourced and butchered by Paddy at Neal's Butchers in Dolton (unless specified). Our vegetables are from Ruth & Richard at Hallwood Farm, Petrockstow, and Liv & Henry at Down Farm, Winkleigh.

Half-pint of shell-on prawns + Bloody Mary sauce (gfa)

Basil + wild garlic olives, ciabatta + balsamic oil (va/gfa)

Slow-roast pork shoulder

Fed on home-grown cereal from West Balsdon Farm, Holsworthy

Slow-roast lamb shoulder

Local lamb from Hatherleigh

Both meats

Mushroom, truffle + spinach pie (v)

Served with Yorkshire pud, roast potatoes, seasonal veg and gravy (gfa)

Passion fruit posset + coconut cookie (v/gfa)

Malteser cheesecake + clotted cream (v)

Cheese + biscuits (v)

Cornish Brie and Coastal Cheddar with apple and cider chutney

Roast £11.50 | 2 courses £16 | 3 courses £19.50

Child's Roast £6.50

gf – gluten free | gfa – gluten free available | v – vegetarian | n – contains nuts
va – vegan available