



JANUARY MENU

Snacks + Starters

Veggie Chilli Nachos small 6 / sharer 8.5 (gf/v)
topped with melted cheese, jalapenos + sour cream

Soup of the Day with ciabatta 4.5 (gfa/v)

Sticky Tamarind Prawns (gf/n) 6.5
with rice noodle salad

Bread, Olives + Balsamic (vg) 4.5

Mains

Globe Burger, Fries + Slaw* 12.5 (gfa)
two beef patties, bacon, cheese, burger sauce + salad in a brioche bun

Mushroom + Halloumi Burger, Fries + Slaw* 11 (gfa)
roast mushroom, grilled halloumi, sweet chilli sauce + salad in a brioche bun

Pie of the Day 12

served with fries + peas or mash + seasonal veg

Smoked Haddock + Mozzarella Fishcakes* 11.5 (gf)
served with fries, salad and home-made tartar sauce

Chicken Katsu Curry* 12

panko breaded chicken breast + curry sauce served with rice + salad

21-day Aged Devon Steak – 7oz Rump £16 (gf)
served with fries, garlic mushrooms and peas (add Blue Cheese sauce +£1)

Desserts

Salted Caramel + Almond Brownie with Ice Cream 5 (v/n/gf)

Apple + Berry Crumble Tart + Custard 5 (v/n)

Please let us know if you have any food allergies or intolerances and we will adapt the meal to meet your needs.
gf = gluten free | gfa = gluten free available | v = vegetarian | vg = vegan | vga = vegan available | n = contains nuts

*These mains are available as smaller portions at 25% off