



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.

King Prawns Cocktail (gf)

Chicken Terrine with Asparagus, Mushroom + Leek (gfa)

Slow-roast Beef Brisket
From Columbjohn Farm near Exeter

Slow-roast Pork Shoulder
From West Balsdon Farm near Holsworthy

Both Meats

Nut Roast (v/va/gfa/n)

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

Lemon + Lime Posset, Berries + Oat Biscuit (gf/v)

Chocolate + Hazlenut Churros + Ice Cream (v/va/n)

Ice Cream or Sorbet (v/va/gfa)

Roast £13.50 | 2 courses £18.50 | 3 courses £22.50

Small Roast £8.50

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