

SHAKESPEARE'S
GLOBE



SUMMER
2019

STARTERS

Tomato & pepper gazpacho, rosemary croutons, chives (v)

Albarino Lusco '18 – Rias Baixas, Spain– 6.50

Pressed chicken & Goji berries terrine, apple & pear chutney, sourdough

Malbec Pretty, Fabre Montmayou '18 Mendoza, Argentina- 6.00

Smoked salmon & mackerel tartare, candied lemon, Melba toast

Sauvignon Viognier IGP, Grange des Roc's '18 Languedoc, France- 6.50

MAINS

Seared sea bream, braised onions & peppers, olives, shallots

Adelaide Series Chardonnay '15 McLarenVale, Austria- 6.00

Slow cooked lamb belly, sweetcorn puree, sugar snap peas, girolles

Chateau Val Joanis 'Griottes' Syrah '15 Rhone Valley, France- 9.00

Smoked aubergine, roast peppers, courgettes, Blacksticks blue cheese, sesame seeds (v)

Cote de Provence, Chateau la Vivonne '18, France- 7.00

DESSERTS

Orelys chocolate & coffee tart, coffee caramel, ganache & coffee mousse

Valdespino Amontillado Tio Diego, Jerez, Spain- 9.50

Pear mousse, pear confit & pecan crumble

Disznókő 1413 Tokaji '13, Hungary- 10.00

Cheddar vintage Quicke's 24 months, fruit chutney, crackers

Ferreira, Quinta do Porto 10yr, Oporto, Portugal– 8.50

TWO COURSES 25.00

THREE COURSES 28.00

SIDES 4.50

Seasonal leaves, aged sherry vinaigrette

Heritage tomato, shallots, capers, rapeseed oil

New potatoes, mint & Maldon salt

All glasses are 125ml, unless stated otherwise.

A discretionary 12.5% service charge will be added to your bill.

Please make us aware if you have a food allergy or intolerance.