Tales from Beyond the Grave
by Ella Hickson
6 December 2019 – 15 February 2020

Christmas at the Globe
by William Shakespeare
26 February – 21 March 2020

Playing Shakespeare with Deutsche Bank
GLOBE THEATRE
26 February – 21 March 2020

Macbeth
by William Shakespeare
GLOBE THEATRE
26 February – 21 March 2020

Half Term Tales at the Globe
by Thomas Middleton
1 February – 18 April 2020

Tales of Nature
February 2020 half term

Tales of Magic
October 2019 half term

Henry V
by William Shakespeare
5 November 2019 – 26 January 2020

Richard III
by William Shakespeare
13 November 2019 – 26 January 2020

Taming of the Shrew
by William Shakespeare
13 November 2019 – 26 January 2020

Women Beware Women
by Ella Hickson
6 December 2019 – 15 February 2020

Deep Night, Dark Night
Tales from Beyond the Grave
30 October – 5 December 2019

Voices in the Dark
Notes to the Forgotten She-Wolves
29 January – 20 February 2020

The Death of Robert Earl of Huntington
Sunday 17 November 2019

Opening times
9.00am – 5.00pm

Guided Tours
GLOBE THEATRE
19 – 23 December 2019
## STARTERS

**Tomato & basil soup, rosemary croutons (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 Rocs ’18 Languedoc, France – 6.50

## MAINS

**Seared sea bream, braised onions & peppers, olives, shallots**  
Adelaide Series Chardonnay ’15 McLaren Vale, Australia – 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, mousse, ganache, coffee caramel**  
Valdespino Amontillado Tio Diego, Jerez, Spain – 9.50

**Confit pear, mousse & 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
- French beans, braised shallots
- 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.