

SHAKESPEARE'S
GLOBE



SUMMER
2019

STARTERS

Chilled leek & potato soup, sour cream, chives (v)

Sauvignon Vioignier IGP, Grange des Roccs '17 – Languedoc, France – 5.50

Pastrami spiced cured stone bass, pickled red cabbage, dill, sour cream

Riesling Zind Humbrecht, Turckheim '16 Alsace, France -8.50

Confit chicken terrine, white grape chutney

Pinot Noir Louis Tramier & Fils Roncier, Burgundy, France -5.00

MAINS

Roasted hake, charred purple sprouting broccoli, blood orange dressing

Albarino Lusco '17, Rias Baixas, Spain-6.00

Rolled pork belly, braised celery, winter tomato, caper sauce

Chateau Val Joanis 'Griottes' Syrah '15 – Provence, France – 9.00

BBQ celeriac, malt glaze, sherry vinegar marinated radicchio (v)

Malbec Pretty, Fabre Montmayou '17, Mendoza, Argentina - 6.50

DESSERTS

Vanilla custard tart, raspberry sauce

Sauternes, Chateau Roumieu '15, Bordeaux, France - 9.50

Lemon meringue pie, citrus-fruit & mint, salted candied almond

Tokaji, Aszu 5 Puttonyos Dorgo Vineyard '15, Hungary - 15.00

Tunworth cheese, seasonal chutney, crackers

Maury Grenat, Vin Doux Naturel Mas Mudigliza, Languedoc, France – 9.50

TWO COURSES 25.00

THREE COURSES 28.00

SIDES 4.50

Seasonal leaves, aged sherry vinaigrette

Chargrilled purple sprouting broccoli

Heritage tomato, shallots, capers, rapeseed oil

Fat chips, Canterbury Cobble, truffle oil 5.50

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.