

SHAKESPEARE'S
GLOBE



SUMMER
2019

STARTERS

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

Pinot Grigio, Hilltop '18 – Aszar-Nezmely, Hungary – 5.00

Ham hock terrine, celeriac remoulade, grain mustard

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

Cured mackerel, apple, mint & toasted hazelnut

Riesling Kabinet Troken Weigut Familie Rauhen, '17, Germany - 11.00

MAINS

Deep fried coley, warm potato & leek vinaigrette

Pinot Noir Louis Tramier & Fills Roncier, France - 5.00

Roast chicken breast, charred gem lettuce, Caesar cream

Albarino Lusco '18, Spain – 6.00

Spiced sand carrot, raisin, onion, peanut & puffed rice salad (v)

Cote de Provence, Chateau la Vivonne '17, France - 7.50

DESSERTS

Apricot & almond Bakewell tart, lemon cream

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

Coconut mousse, strawberries, candied oats

Moscato d'Asti, Conterno '17, Piedmonte, Italy - 7.00

Cornish yarg 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

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.